

[CAVIAR]

A TIN OF CAVIAR 30G 895
Crème fraîche,
brown butter & blini

A SPOON OF CAVIAR 3G 115

HILLENBERG

by NIKLAS EKSTEDT

[OYSTER]

FINE DE CLAIRE No4, (Fra) 50 pp / 500 12 pp

SUPER CHIRONFILS No3, (Fra) 70 pp

There may be a risk associated with consuming
raw shellfish

[PLAT DU JOUR - 205]

[MONDAY]

ROASTED CHICKEN THIGH
Velouté, carrots,
pointed white cabbage
& new potatoes

[TUESDAY]

COLD POACHED SALMON
Dill mayonnaise,
fennel- and cucumber sallad
& boiled potatoes

[WEDNESDAY]

LAMB MEATBALLS
Tomato sauce, couscos,
red bell peppers, mint
& yoghurt

[THURSDAY]

STEAMED COD
Oyster- and champagne
sauce,
early summer vegetables
& new potatoes

[FRIDAY]

GRILLED FLANK STEAK
Potato sallad,
spring onion
& café de paris butter

[SNACKS]

GREEN OLIVES (V) 90

POTATO CHIPS & DIP 125
Artichoke, sour cream & jalapeño

CONFIT POTATO 130
Duck fat, trout roe & smetana

CURED HAM 105
From Hemgården

[WINE & BEER]

A smaller selection, please ask for more options

2023 DOMAINE BIEVILLE
Chablis, France, half glass 105 / glass 205

2023 DOMAINE LE COLOMBIER
VACQUEYRAS VIELLES VIGNES
Rhône, France, half glass 95 / glass 180

SPENDRUPS SIGNATUR LAGER
Sweden, 30 cl 71 / 40 cl 89

[BEVERAGES]

Our non-alcoholic favorites

RUDENSTAM 100
Sparkling white currant

RUDENSTAM 100
Blackcurrant nectar

FÄRNA ODLINGAR 100
Rhubarb

[STARTERS]

GAZPACHO (V) 105/175
Tomato & basil

STRACCIATELLA (V) 230
Ramson, rhubarb, spruce & pine nuts

WHITE ASPARGUS (V) 295
Macadamia nuts, summer truffle & cured egg yolk

HILLENBERGS TOAST SKAGEN 245/355
Shrimp, dill mayonnaise, vendace roe & cured lemon

VENDACE ROE FROM KALIX 30G 345
Crème fraîche, brown butter & blini

STEAK TARTAR 235/345
Grilled birch, dijonnaise & rye bread

[MAINS]

GRILLED GREEN ASPARGUS (V) 315
Ramson, portabello & egg

TRUFFLE PASTA (V) 320
White wine, parmesan & summer truffle

CURED SALMON 295
Mustard dressing, cucumber & dill stewed potatoes

ARCTIC CHAR 475
Langoustine stock, fennel & saffron

HILLENBERGS GAME MEATBALLS 295
Cream sauce, pickled cucumber, lingonberries
& potato purée

SIRLOIN STEAK MINUTE 310
Pepper sauce, tarragon butter, beans & french fries

[TARTE FLAMBÉE]

PORTABELLO (V) 195
Confit garlic, thyme & parmesan

VENDACE ROE FROM KALIX 250
Cured lemon, sourcream, red onion & chives

[SALADS]

WALDORF (V) 305
Roquefort, apples, grapes, walnuts & crispy chick peas

CAESAR 295
Seared chicken breast, bacon, anchovies, parmesan & croutons

[OMELETTES]

FETA CHEESE (V) 255
Tomato & spinach

SMOKED SALMON 265
Cream cheese & horseradish

Served with side salad & french fries

[DESSERTS]

A SELECTION OF CHEESE 145
With complements & seed crisp bread

CHOCOLATE CREMOSO 105
Olive oil & sea salt

CRÈME BRÛLÉE 115

RHUBARB 160
Brown butter cake, infused rhubarb, vanilla ice cream
& marcona almonds

A SCOOP OF ICE CREAM OR SORBET 65

CHOCOLATE PRALINE 50

