

[C A V I A R]

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

A SPOON OF CAVIAR 3G 115

HILLENBERG
by NIKLAS EKSTEDT

[O Y S T E R]

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

[P L A T D U J O U R - 2 0 5]

[M O N D A Y]

CHICKEN THIGH
Chicken veloutè, carrot,
pointed cabbage
& tarragon

[T U E S D A Y]

BAKED SALMON
Cucumber-& fennel salad,
dill
& sandefjord sauce

[W E D N E S D A Y]

BEEF PATTIES
Roasted potatoes,
green beans, herb butter
& red wine sauce

[T H U R S D A Y]

STEAMED COLEY
Browned butter, dill,
rye bread
& egg- & anchovy salad

[F R I D A Y]

FLAP STEAK
Tomato salad,
jalapeño mayonnaise,
& chimichurri

[S N A C K S]

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

[W I N E & B E E R]

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

[B E V E R A G E S]

Our non-alcoholic favorites

RUDENSTAM 100
Sparkling white currant

RUDENSTAM 100
Blackcurrant nectar

FÄRNA ODLINGAR 100
Rhubarb

[S T A R T E R S]

GAZPACHO (V) 105/175
Tomatoes, basil & sourdough bread

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

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

[T A R T E F L A M B É E]

PORTABELLO (V) 195
Confit garlic, thyme & parmesan

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

[S A L A D S]

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

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

[O M E L E T T E S]

FETA CHEESE (V) 255
Tomato & spinach

SMOKED SALMON 265
Cream cheese & horseradish

Served with side salad & french fries

[D E S S E R T S]

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

[M A I N S]

GRILLED BROCCOLINI (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
Fried onion, egg yolk & horseradish, side salad & french fries

