

PLAT DU JOUR

Monday

ROASTED CHICKEN 205
Hummus, chickpea ragu, grilled bell pepper and zucchini

Tuesday

FISH STEW 205
Fennel, carrot, aioli and crutons

Wednesday

MEATLOAF 205
Pickled cucumber, potato purée and gravy

Thursday

CRISPY HADDOCK 205
Remoulad sauce, broccoli and lemon

Friday

IBERICO PLUMA 245
Café de Paris butter, tomato and pommes frites

OYSTERS AND SNACKS

CLASSIC OYSTER 45/st
Lilia legris, champagne mignonette and lemon

HILLEN OYSTER 55/st
Lilia legris, clarified tomato water, celery, cucumber and cilantro

CRISPS AND DIP 75
Artichoke, jalapeño and crème fraîche

STARTERS

SMALL TRUFFLE GNOCCHI 195
Black truffle, white beans, cheese bechamel and pangrattato

STRACCIATELLA AND VENDACE ROE 285
Dill pickled tomato, charred cucumber, schallotts and sourdough crisp

SMALL HAND CUT STEAK TARTARE 205
Garum, egg yolk crème with grilled bone marrow, dijonnaise, pickled schallotts and potato crisps

PULPO AND CHISTORRA 269
Grilled corn, feta cheese crème and chermoula

SALADS & OMELETTES

FRENCH OMELETTE 245
Confit duck, mushromm, green pepper, cornichones, pommes frites and green salad

SALAD NIÇOISE 305
Seared tuna, egg, primeurs, nocellara olives and nicoise dressing

SALAD FATTOUSH 245
Pomegranate, mint, feta cheese, sumac dressing and toasted liba bread
Add chicken or halloumi 75

MAINS

LARGE TRUFFLE GNOCCHI 335
Black truffle, white beans, cheese bechamel and pangrattato

MOULES FRITES 295
Nduja, apple cider, tomato0, aioli and pommes frites

PASTA WITH SHELLFISH AND SOBRASADA 335
Pulpo ragu, argentine shrimp, vongole and tomato

WITCH FLOUNDER 435
Hillenberg's sauce beurre vert, charred primeurs and butter tossed potatoes

LARGE HANDCUT STEAK TARTARE 355
Garum, egg yolk crème with grilled bone marrow, dijonnaise, pickled schallotts and potato crisps

SWEDISH DRY AGED SIRLOIN STEAK 21 DAYS . . . 525
Hillenberg's sauce beurre vert, grilled lemon, green salad and pommes pavé

DESSERTS

PLATEAU DE FROMAGES 195
Four kinds of cheese, seed crisp bread and seasonal marmalade

TARTE TATIN 169
Peach, caramel, Calvados, pouff pastry and crème diplomat

OLIVE OIL ICECREAM 65
Olive oil and lemon

CHERRY SORBET 55
Cherry and amaretto sorbet

HILLENBERG'S BROWNIE PRALINE 45
Brownie, chocolate and seasalt

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HILLENBERG

ASK US ABOUT ALLERGIES AND ORIGINS | WE ARE A CASHLESS RESTAURANT, CARD PAYMENTS ONLY | @RESTAURANGHILLENBERG

HILLENBERG