

PLAT DU JOUR

Monday

HERBAL CHICKEN.....205
Grilled salad, green beans, radishes and parmesan mayonnaise

Tuesday

STEAMED HADDOCK.....205
Shellfish sauce, fennel, baked tomatoes and potatoes

Wednesday

ROASTED LAMB SHOULDER.....205
White beans, artichokes, gremolata and roasted potatoes

Thursday

TAPENADE BAKED SALMON.....205
Ratatouille, aioli and chervil

Friday

GRILLED PORK CHOPS.....245
Endive salad, onion vinaigrette, garlic roasted potatoes
and anchovy and lemon butter

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

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

STEAK TARTARE.....195
Garum, egg yolk crème with grilled bone marrow,
dijonnaise, pickled schallotts and potato crisps

SALADS AND OMELETTES

OMELETTE.....245
Confit duck, mushroom, green pepper, cornichons,
pommes frites and herb 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.....75

MAINS

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

MOULES FRITES.....295
Nduja, apple cider, tomato, aioli and pommes frites

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

WITCH FLOUNDER.....405
Hillenberg's sauce beurre vert, sautéed primeurs
and butter tossed potatoes

STEAK TARTARE.....315
Garum, egg yolk crème with grilled bone marrow, dijonnaise, pickled
schallotts and potato crisps

SWEDISH DRY AGED SIRLOIN STEAK 21 DAYS.....475
Hillenberg's sauce beurre vert, grilled lemon,
green salad and pommes frites

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