

PLAT DU JOUR

Monday

GRILLED CHICKEN THIGH FILLET.....205
Baby gem lettuce, pickled onion, Caesar dressing and roasted potatoes

Tuesday

FISH STEW.....205
Prawns, tomato, fennel, garlic mayonnaise and croutons

Wednesday

HILLENBERG'S FALAFEL.....205
Fermented red cabbage, guindillas, tahini yoghurt and couscous

Thursday

SEARED SALMON.....205
Tuscan kale, basil, beurre blanc and gnocchi

Friday

ZA'ATAR SPICED VEAL ROST.....245
Roasted tomato, tzatziki and french fries

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

MOULES.....175
Nduja, apple cider, tomato and aioli

KALIX VENDACE ROE.....285
Cured lemon labneh, crispy liba bread, silver onions, dill and cress

PULPO AND CHISTORRA.....270
Grilled corn, feta cheese crème and chermoula

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

SALADS AND OMELETTES

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.....50

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

MAINS

LARGE TRUFFLE GNOCCHI.....285
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, dijonaise, pickled schallotts and potato crisps

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

DESSERTS

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

TARTE TATIN.....170
Peach, caramel, Calvados, puff pastry and crème diplomat

OLIVE OIL ICECREAM.....65
Olive oil and lemon

CHERRY SORBET.....55
Cherry and amaretto sorbet

BROWNIE PRALINE.....45
Brownie, chocolate and seasalt

@RESTAURANGHILLENBERG

HILLENBERG

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