

PLAT DU JOUR

Monday

GRILLED CHICKEN CLUB FILLET.....205
Creamy chicken gravy, dijon mustard, green beans and basmati rice

Tuesday

ALMOND BAKED HADDOCK.....205
White wine sauce, broccoli, tarragon and potatoes

Wednesday

LAMB RAGÚ.....205
Gremolata, tomato, parmesan and creamy polenta

Thursday

SEARED SALMON.....205
Cold roe sauce, cucumber and fennel salad, dill and lemon

Friday

STEAK MINUTE.....245
Red wine gravy, herb butter, vinegar roasted onions 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

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

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

GRILLED SQUID.....260
Shellfish sauce, spanish rice, fresh goat's cheese and aioli

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, aioli and pommes frites

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

DRY AGED SALMON.....355
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 and pommes frites

DESSERTS

TARTE TATIN.....170
Figs, caramel, balsamico, puff pastry and crème diplomat

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

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

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

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

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HILLENBERG

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