

## PLAT DU JOUR

### Monday

PAN-FRIED CHICKEN THIGH.....205  
Coriander, jalapeño, baked tomatoes and roasted garlic

### Tuesday

SEARED OCEAN PERCH.....205  
Brandade, green beans, capers and silver onions

### Wednesday

BRAISED LAMB SHOULDER.....205  
Beluga lentils, artichoke, mint sauce and fresh goat's cheese

### Thursday

FISH CASSEROLE.....205  
Shellfish sauce, cream, tomato, leek and croutons

### Friday

VEAL ROAST BEEF.....245  
Creamy potato salad, tarragon pickled onions,  
roasted point cabbage and gravy

## 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,  
dijonnaise, pickled shallots and potato crisps

## SALADS AND OMELETTES

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

WINTER SALAD.....280  
Pancetta, roquefort, toasted walnuts, blood orange  
and rosemary vinaigrette

Add chicken.....50

OMELETTE.....245  
Txistorra ragu, feta cheese, spinach, grated manchego,  
herb salad and pommes frites

## 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  
Argentine shrimp, vongole and tomato

GRILLED DRY AGED SALMON.....335  
Hillenberg's sauce beurre vert, sautéed primeurs  
and butter tossed potatoes

STEAK TARTARE.....315  
Garum, egg yolk crème with grilled bone marrow,  
dijonnaise, pickled shallots 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.....55  
Brownie, chocolate and seasalt

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# HILLENBERG

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