## OYSTERS AND SNACKS

CLASSIC OYSTER.....45/pc
Lilia legris, champagne mignonette and lemon

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

POTATO CRISPS AND DIP.....75
Artichoke, jalapeño and crème fraiche

HILLENBERG'S MEZE.....125
Somum bread, hummus, muhammara
and feta cheese crème with fermented honey

CHARCUTERIE BOARD.....225
Proscuitto culatta di sienna, catalan fuet,
chorizo iberico de belotta, gordal olives, guindillas and cornichons

## STARTERS

TRUFFLE GNOCCHI.....195
Black truffle, white beans, cheese bechamel
and sourdough crisp

FLATBREAD WITH STRACCIATELLA.....225
Barbastro tomato, silver onions and basil

FLATBREAD WITH VENDACE ROE.....285
Stracciatella, silver onions and nasturtium

TUNA CRUDO.....245
Grilled bell peppers, fermented tomato,
oregano and gordal olives

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

STEAK TARTARE.....205
Garum, egg yolk crème with grilled bone marrow,
dijonnaise, pickled shallots and potato crisps




## SALAD AND OMELETTES

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

OMELETTE WITH MUSHROOMS.....245
Crème double, parmesan, chives and pommes frites

OMELETTE WITH CONFIT DUCK.....245
Mushroom, green pepper, cornichons,
pommes frites and herb salad

## MAINS

LARGE TRUFFLE GNOCCHI .....285
Black truffle, white beans, cheese bechamel and pangrattato

CRISPY AUBERGINE.....230
Harissa, labneh, guindillas, cured lemon and sumac salad

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

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

GRILLED SEABASS.....425
Mojo rojo, feta cheese, sumac salad and crispy potatoes

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

PORK SCHNITZEL.....345
Gordal olives, guindillas, cured lemon, grilled salad
and pommes frites

SWEDISH DRY AGED SIRLOIN STEAK 21 DAYS....525

## DESSERTS

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

PISTACHIO PANNA COTTA.....165
Rosemary icecream, candied pistachios and orange caramel

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

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

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

HILLENBERG'S BROWNIE PRALINE.....45
Brownie, chocolate and seasalt

HILLENBERG

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