PLAT DU JOUR

Monday

PAN-FRIED CHICKEN THIGH.....205
Roasted pumpkin purée, cima di rapa and sage gravy

Tuesday

PAN-FRIED RAINBOW TROUT.....205
Sauce hollandaise, spinach, lemon and potatoes

Wednesday

SPICED MEATBALLS OF DRY AGED BEEF.....205
Tomato sauce, sivri bell peppers, lemon labneh and couscous

Thursday

PAN-FRIED HAKE.....205
Brown vadouvan butter, cauliflower, guindillas and capers

Friday

STEAK MINUTE.....245
Pepper sauce, beans, tropea onion 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

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

STARTERS

GRATINATED JERUSALEM ARTICHOKES.....225
Gruyère, black truffle, endives, béchamel with dijon and tarragon

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

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

MISTO FRITTO.....255
Crispy squid and pulpo, seasonal greens and lemon verbena aioli

STEAK TARTARE.....205
Artichoke crème, pine nuts, pecorino, shallots,
lemon, caper celery and caper leafs



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

GRATINATED JERUSALEM ARTICHOKES.....305
Gruyère, black truffle, endives, béchamel with dijon and tarragon

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.....325
Artichoke crème, pine nuts, pecorino, shallots,
lemon, caper celery, caper leafs and pommes frites

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

DESSERTS

CREMA CATALANA.....160
Tonka bean, citrus, cinnamon and marcona almonds

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

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

VANILLA ICECREAM.....70
Brown butter toffee sauce

ROSEMARY ICECREAM.....70
Olive oil and seasalt

BROWNIE PRALINE.....55
Brownie, chocolate and seasalt

HILLENBERG

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