PLAT DU JOUR

Monday

PAN-FRIED CHICKEN THIGH.....205
Bulgur wheat, baba ganoush, spigarello and pomegranate

Tuesday

SALMON AND RED PWRANS.....205
Bomba rice, roasted peppers, aioli and lemon

Wednesday

SLOW-ROASTED PORK BELLY.....205
Roasted potatoes, braised red cabbage, white beans and gremolata

Thursday

FISH STEW WITH PRAWNS.....205
Tomato, fennel, croutons and rouille

Friday

PORK SCHNITZEL.....245
Crispy potatoes, tomato sauce, stracciatella, anchovies and basil

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