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, gordaloliver, guindillas and cornichons

STARTERS

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

SPANAKOPITA.....185
Feta cheese. halloumi, hot honey, sesame and pumpkin seeds

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

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

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

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

HAND CUT STEAK TARTARE.....205
Garum, egg yolk crème with grilled bone marrow,
dijonnaise, pickled schalotts and potato chips

MAINS

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
Argentine shrimp, vongole and tomato

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

BRAISED LAMB SHANK.....325
Tahini yoghurt, pomegranate, mint, couscous and pistachios

SWEDISH DRY AGED SIRLOIN STEAK 21 DAYS....525
Hillenberg's sauce beurre vert, green salad and pommes pavé

SPECIALS

GRILLED QUEEN SCALLOP.....65/st
Xipister butter and barigoul sabayonne

GRILLED WAGYU FLAPSTEAK.....560
Sauce bordelaise, baked tropea onion,
pommes pavé and green salad

Limited amount

DESSERTS

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

PAVLOVA.....165
Mint and cilantro sorbet, apple compott and lightly whipped cream

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

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

HILLENBERG

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