

Les gourmandises
THE DELICACIES

KALIX LÖJROM (SE) 30g..... 425^{SEK}

OSCIETRA CAVIAR (NL) 28g..... 925^{SEK}

ROYAL BELUGA (BG) 30g..... 2600^{SEK}

Served with Blini, onion and sour cream

HILL HOUSE BREAD SERVING BRIOCHE with butter, honey and thyme 55^{SEK}

VEGGIES CRUDITÉ with herbs 95^{SEK}

NATUREL OYSTERS FRANCE, GILLARDEAU with shallot vinegar and hot sauce 55^{SEK}

GRATINATED OYSTER with lardon and Gruyère 75^{SEK}

Les entrées
STARTERS

JERUSALEM ARTICHOKE with beurre noisette Hollandaise and funnel chantarelle..... 175^{SEK}

RAVIOLI with salsify, Piemonte-hazelnuts and French winter truffle 245^{SEK}

SHRIMP COCKTAIL with Marie Rose sauce, celery, radish, and endive salad 195^{SEK}

SCALLOP IN ITS SHELL with beurre blanc, ramson caper and seaweed 245^{SEK}

Les plats principaux
MAINS

RED BEETROOTS with fig, rose salad, lentils from Le Puy, verbena och goat cheese 315^{SEK}

TROUT FILÈT with sauce grenobloise, blue mussel, tomato and crispy sourdough 375^{SEK}

TURBOT FILÈT glazed with preserved lemon, cauliflower, champagne sauce and french watercress 475^{SEK}

DUCK with Waldorf salad (walnuts), Blå Kornblomst and fermented plum 355^{SEK}

DRY-AGED ENTRECÔTE with braised roscoff onion, brusselsprouts with smoked bone marrow ragoût and sauce béarnaise 495^{SEK}

Les Accompagnements
SIDES

SALADE MAÏSON 65^{SEK}

POMMES FRITES 65^{SEK}

ALMOND POTATOPURÉE 65^{SEK}

SAUTÈED BROCCOLI 65^{SEK}
with black garlic

Choose one side dish that is included to your main course

For information about origin of meat & bird and allergies, ask your waiter

Menu de Saison
SEASONAL MENU

Three course dinner 595^{SEK} | Four course dinner 695^{SEK}

JERUSALEM ARTICHOKE with beurre noisette hollandaise and funnel chantarelle

DUCK with Waldorf salad (walnuts), Blå Kornblomst and fermented plum

BRIE DE MEAUX with truffle honey and fruit with nuts bread

PEACH MELLBA with Bourbon vanilla

LA SPÉCIALITÉ DU CHEF

ENTRECÔTE instead of DUCK + 125^{SEK}

TURBOT FILÈT instead of DUCK + 125^{SEK}

Les fromages et les desserts
DESSERTS

BRIE DE MEAUX with Maryhill honey, cloudberry and fruit & nuts bread 110^{SEK}

PEACH MELLBA with Bourbon vanilla 155^{SEK}

HILL HOUSE “PARIS BREST” diplomat cream and raspberry 175^{SEK}

GLACE AU FOUR with, pistachio and sea bucktorn (2 p) 295^{SEK}

A SCOOP OF SORBET 65^{SEK}

Accord mets vin
VINPAKET

CLASSY DAYDREAM..... 445^{SEK}

Bonfils Sainte Magdelene Chardonnay (FR)

Bel Air Beaujolais Gamay (FR)

Mas Amiel Grenache Gris (FR)

THE HUMBLEBRAG..... 545^{SEK}

Weingut Riesling (GE)

Halos de Jupiter Grenache Mourvedre Syrah (FR)

Mas Amiel Grenache Gris (FR)

FOR WELL TRAVELLED SOULS..... 845^{SEK}

Domaine Rijckaert Mâcon Villages la Roche Vineuse (FR)

Domaine Delhome Boréal (FR)

Moulin Touchais Loire Chenin Blanc (FR)

I'LL STAY SOBER..... 445^{SEK}

Oddbird Sparkling Wine Blanc de Blanc

Oddbird Red Wine

Hvonn Miere