

Accord mets vin

WINE PACKAGES

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

Bonfils, Sainte Magdelene Chardonnay, France, IGP Pays D'oc
Domaine Bel Air Les Granits Blues, Gamay, France, Beaujolais
Mas Amiel Vintage Blanc , Grenache Gris, France, AOC Maury

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

Chablisienne, Le Finage Chablis, France, Chablis
Les Halos de Jupiter, Halos de Jupiter, France, Costières de Nîmes
Vignobles Touchais, Moulin Touchais, France, Coteaux du Layon

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

Klagshamns Vingård, Inkognito Solaris, Sweden, Skåne
Nuiton-Beaunoy, Bourgogne Côtes d'Or, France, Bourgogne
Mas Amiel, Vintage Rouge Grenache Noir, France, Maury
Brännlands Iscider, Apple Ice, Sweden, Västerbotten

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

Forget bland non-alcoholic options, this wine package
proves otherwise. Here we offer wild, Nordic flavours –
wines made from Swedish fruits, berries and herbs.
Match both your company and the food in ambition!

MENU DU SOIR

*Sensations of quality have no fear of time. Welcome to Hill House – an international brasserie
with a foundation in the elegant New York and the 1920's.*

Now, turn the page. You are right where you should be.



HILL HOUSE

AT MARYHILL

Les gourmandises
THE DELICACIES

KALIX LÖJROM (SE) 30g 425 SEK
OSCIETRA CAVIAR (NL) 28g 925 SEK
ROYAL BELUGA (BE) 30g 2600 SEK
Served with waffle "Gaufre", chives and sour cream

CRUDITÉS crispy vegetables with herb dip 95 SEK
OYSTERS from Gillardeau (FR) with mignonette and homemade sauce piquante 55 SEK/PC
POACHED OYSTERS green strawberries and lardon 75 SEK/PC
GOUGÈRES Comté and toasted anise 65 SEK/3PCS

Les entrées
STARTERS

PARFAIT DE CHOU-FLEUR cauliflower with warm herb broth on lovage and parsley 185 SEK
ASPERGES VERTES green asparagus, hollandaise with browned butter, cured egg yolk and lumpfish caviar 195 SEK
Baerii Classic Caviar in place of lumpfish +195 SEK
TARTAR DE BŒUF steak tartar, pommes allumettes, wild garlic and löjrom 235 SEK
FOIE GRAS DE CANARD duck liver, brioche with punch caramel, green apple and frisée salad 245 SEK
LANGOUSTINES GRATINÉES espelette pepper and herbs 285 SEK

Les plats principaux
MAIN COURSES

PÂTES FARCIES AUX TRUFFES pasta, truffles, hazelnuts, oyster mushrooms and browned butter 335 SEK
CAILLE FARCIE quail, morels, carrot, roasted chicken jus and nettle 345 SEK
FILET DE SANDRE pike-perch, yellow beetroot, sauce moules and rainbow trout caviar 375 SEK
ENTRECÔTE MATURÉE dry-aged Swedish, green beans, local tomatoes, Roscoff onion and sauce béarnaise 495 SEK
TURBOT POÊLÉ AU BEURRE turbot on the bone, grilled lemon, beurre blanc and white asparagus 495/965 SEK
Choose for one person or a larger portion shared between two, 25 min cook time

Les accompagnements
SIDE ORDERS

POMMES FRITES 65 SEK Épices de Hill House	BROCOLIS AUX AMANDES 65 SEK Beurre noisette with almonds
PURÉE DE POMMES DE TERRE 65 SEK	SALADE VERTE 65 SEK

Please note that one side dish is included with every main course

*For information about the origin of meat & poultry as well as dietary requirements,
please do not hesitate to ask.*

Menu dégustation
TASTING MENU IN 5 SERVINGS 955 SEK

ORDERED BY THE ENTIRE TABLE

GOUGÈRES
Comté and toasted anise
POACHED OYSTERS
Green strawberries and lardon
**
ASPERGES VERTES
Green asparagus, hollandaise, cured egg yolk and lumpfish caviar

FILET DE SANDRE
Pike-perch, yellow beetroot, sauce moules and rainbow trout caviar

CAILLE FARCIE
Quail, morels, carrot, roasted chicken jus and nettle

TERRINE DE RHUBARBE
Bourbon vanilla, elderflower and verbena

Les fromages, desserts et les mignardises
DESSERTS

TERRINE DE RHUBARBE Bourbon vanilla, elderflower and verbena 145 SEK
PÂTISSERIE AU CHOCOLAT pistachio, raspberries and coffee 165 SEK
GLACE AU FOUR baked Alaska, strawberries and almond 165 SEK
ASSIETTE DE FROMAGES FRANÇAIS tomato & vanilla marmalade and seed crisp 155 SEK

UNE BOULE DE SORBET 55 SEK
TRUFFE AU CHOCOLAT DE HILL HOUSE 35 SEK
MACARON raspberry cream 45 SEK
CANELÉ rum and vanilla 55 SEK
MAZARIN toasted almonds and lavender 55 SEK

Menu de saison
SEASONAL MENU

Three course dinner 595 SEK | Four course dinner 720 SEK

ASPERGES VERTES green asparagus, hollandaise, cured egg yolk and lumpfish caviar
CAILLE FARCIE quail, morels, carrot, roasted chicken jus and nettle
ASSIETTE DE FROMAGES FRANÇAIS tomato & vanilla marmalade and seed crisp
TERRINE DE RHUBARBE Bourbon vanilla, elderflower and verbena

— LA SPÉCIALITÉ DU CHEF —

ENTRECÔTE alt. **TURBOT** in place of **QUAIL** + 125 SEK

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