



ELEGANCE REBORN.
SLEEP. DINE.
MINGLE. SURPRISE.

DINNER TIME STORY MENU

APERITIF

Piña Colada

AMUSE-BOUCHE

Ratatouille - goat cheese crème - basil
Salt baked beetroot - truffle crème roasted almonds - pickled onion - black truffle

Gin - Lillet Blanc - Pastis - Gurka

MIDDLE EAST

Grilled vegetable tartare - sesame crème - onion - flat bread - harissa yoghurt - tabbouleh

2015 Côtes du Rhône Les Vieilles Vignes, Santa Duc, Rhône, Frankrike

INDIA

Slow baked celeriac - Garam Masala mayonnaise - crispy kale - fried chickpeas -
chili-pickled cauliflower

Cobra Premium Beer

SORBET

Calamansi sorbet

CHINA

Sichuan grilled tofu - soy-fried broccoli - mushroom dumpling - enoki mushroom - buillion

2016 Koshu Grace, Grace Winery, Katsumuma, Japan

DESSERT

Saffron pancake from Gotland - cardamom-flavoured dewberries

2015 Les Pins, Château Tirecul la Gravière, Sudouest, Monbazillac, Frankrike

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