

LUNCH

SNACKS

Caviar, brioche, brown butter	95
Crispy pork rind, cheese, green chili	60
Scallop tartare, cucumber, coriander	70
Fried broccoli, parmesan	55

STARTERS

Blackened reindeer tartare <i>Mace – bayleaf mayonnaise – confit onion – apple</i>	145
Mushroom variation <i>Truffle – almonds – parmesan</i>	135
Daly oysters <i>Shallot vinegar – lemon – At Six hot sauce</i>	40/pc
At Six sallad 1/2 eller 1/1 <i>IPA vinegar dressing – hazelnuts – avocado – trufle pecorino</i>	110 / 185

WEEKLY MAINS

Crispy chicken <i>Gem salad – parmesan mayonnaise – semi-dried tomatoes</i>	155
Blackened cod <i>Variation of cauliflower – almond – white wine sauce</i>	155
Smoked beets <i>Sesame cream – pickled tomatoes – espelette pepper</i>	155

A LA CARTE

Baked Arctic char <i>Grilled cauliflower – char roe – butter sauce – crispy chicken skin</i>	295
Dry-aged beef <i>Crispy jerusalem artichoke – champignon – broccoli and cress cream</i>	335

DESSERTS

Sea buckthorn sorbet <i>Chocolate cream – praliné – macaron</i>	85
Almond cake <i>Rosehip sorbet – cream – apple</i>	85
Blue cheese from Sörmland <i>Fried brioche – apple – hazelnuts</i>	145
Coffee truffles	45

*All prices are in SEK and including VAT.
For dietary requirements and food allergies, please ask one
of our team members for assistance.*

BEVERAGE

DRAFT BEER

Carlsberg Export 5%	75
Brooklyn East IPA 6,9%	86
NCB Kellerbier 5,9%	82
Kronenbourg Blanc 5%	75

BOTTLED BEER

NCB Halvljus 2.2%	50
Goose Island IPA 5,9%	84
Lefte Blond 6,6	96
Mikkeller K:rlek Pale Ale 4.9%	82
Non-alcoholic beer	45

SPARKLING WINE

	GL / BTL
MV "R" Ruinart Brut, Ruinart <i>Champagne, France</i>	160 / 880
MV Rosé Réserve, Charles Heidsieck <i>Champagne, France</i>	195 / 1150
MV Nyetimber Classic Cuvée, Nyetimber <i>West Sussex, England</i>	170 / 950

WHITE WINE

	GL / BTL
2017 Sancerre, Clos du Roy, Dom. Champault <i>Loire, France</i>	145 / 650
2017 Fransola, Familia Torres <i>Penedès, Spain</i>	145 / 650
2016 Riesling Trocken, Kloster Eberbach <i>Rheingau, Germany</i>	130 / 550
2017 Docil Loureiro, Niepoort <i>Vinho Verde, Portugal</i>	120 / 480

ROSÉ WINE

	GL / BTL
2016 Whispering Angel, Château de Esclans <i>Provence, France</i>	150 / 680

RED WINE

	GL / BTL
2015 Côtes du Rhône Village, Dom. Biscarelle <i>Rhône, France</i>	120 / 480
2014 Malbec, Terrazas <i>Mendoza, Argentina</i>	130 / 550
2016 The Butcher Pinot Noir, Schwarz <i>Burgenland, Austria</i>	155 / 700
2013 Campo Alegre, François Lurton <i>Toro, Spain</i>	165 / 795