

DISCOVER AT SIX

At Six is an international meeting spot and a contemporary luxury hotel in central Stockholm. A place where art meets design, drinks meet food and people meet each other. A place to see, be seen at and hide away in.



BLANCHE & HIERTA

- ENTRANCE FLOOR -

A wine bar, a coffee house and a deli inspired by the rich history of Brunkebergstorg. Come for a quiet work day or a lively wine tasting in the twilight hours. This is the place where fermented grapes and roasted coffee beans come together in harmony over lunch or supper.

OPEN WEEKDAYS FROM 07.30
SATURDAYS FROM 09.00
CLOSED SUNDAYS

B&H BREAKFAST

- FROM 07.30 ON WEEKDAYS &
09.00 ON SATURDAYS IN
BLANCHE & HIERTA -

Avo on toast or ricotta pancakes, a mix of freshly baked levain and rye or croissants and pain au chocolat. Our à la carte breakfast in Blanche & Hierta offers all your morning dreams come true together with newly brewed organic coffee in every variation. To eat in or to take away.

DINING ROOM

- FIFTH FLOOR -

The heart of our house. An open kitchen where every dish is prepared, cooked and cared for with craftsmanship and devotion. Indulge

in an international meets local and seasonal sourced food experience for palate and eye alike, paired with selected wines; both on glass and bottle. Plus, a high pulse weaved with outstanding art and design.

BREAKFAST WEEKDAYS 06.30 - 10.00
BREAKFAST WEEKENDS 07.30 - 12.00
LUNCH WEEKDAYS 11.30 - 14.30
DINNER ALL WEEK 17.30 - LATE

Reach out to Dining Room on
+46 (0)8 57 88 28 60 to make your
table reservation

HOSOI

- FIFTH FLOOR -
THURSDAY TO SUNDAY

Tucked away in the far back you'll discover our slow listening bar, a space where music and the great sound triumphs. From established to esoteric, from international music legends to local talents. Here we live up for the unexpected, the abrupt and the unforeseen; a musical sanctuary promising extraordinary.

OPEN ALWAYS & NEVER, LISTENING
SESSIONS FROM EVENING UNTIL
LATE ON THURSDAYS TO SATURDAYS

COCKTAIL BAR

- FIFTH FLOOR -

Signature cocktails breaking new ground alongside small and medium bites for the peckish. A vibrant work

hard, play hard venue that leaves you wanting more, night after night. Relax to the sound of carefully curated music or make new connections over a game of billiards.

OPEN UNTIL LATE, FROM 16.00
WEEKDAYS, 15.00 SATURDAYS &
12.00 SUNDAYS

BACKDROP ART EXHIBITION

- 13TH FROM 17.00 TO 20.00 IN THE
COCKTAIL BAR -

We're proud to present our first solo exhibition at the At Six Gallery, the fantastic oil paintings by Swedish painter Emma Bjurström. There is a movement, much like a whisper from the ancient elevated classics via the masters of our time that flows through Emma Bjurström's painting. She amplifies and throws new light directly at that which previously existed in the background. By her hand it ends up in the foreground and become revitalized with great precision. Bjurström comment her painting-style as a counter-reaction to the understanding itself, the human desire to divide and categorize. Yet the canvas reveals the motifs vigorously without hindering its enigma. That is the magic of it yet not becoming some exulted realism. One gets sucked inside the paintings and blissful are those who get the chance to see them, but for a while. For purchasing inquiries, email Hugo Johansson on hugo.johansson@hotelatsix.com.

UPCOMING MUSTS

MR. FOGG'S GUEST BARTENDING SHIFT

- 11TH APRIL IN THE COCKTAIL BAR -

We have the pleasure of hosting one of the most prominent bars in London for a unique guest shift in our cocktail bar.

Mr. Fogg's is a quirky Victorian themed bar making crafted cocktails that highlight the adventures and uniqueness of the age of explorers. Come by from 18.00 and try some of their menu's most famous drinks.

ASPARAGUS MENU

- FROM 25TH IN THE DINING ROOM -

Spring is probably the most exciting culinary period of the year as it is where many delicious ingredients become available.

One of the most sought after and loved of those is asparagus, especially white.

This delicacy is only available at this time of the year and is mostly grown in central Europe but also in the Swedish island of Gotland.

To celebrate this, our culinary team has put together a set menu that can be experienced in the Dining Room for a month from this day.

For questions you can contact our team on +46 (0)8 57882860 or diningroom@hotelatsix.com.

APRIL AT SIX

3,4 WEDNESDAY,
THURSDAY
WINE EVENING WITH FOCUS ON
ALSACE IN BLANCHE & HIERTA
FROM 17.00

4, THURSDAY
ZALTAN & YUZU IN HOSOI

5, FRIDAY
"IKIZ 4/4" IN HOSOI.
ELECTRONIC SOUNDS & ACOUSTIC
DRUMS IS THE MAIN MIX IN THIS
FUTURISTIC LIVE SET



6, SATURDAY
TIPSY TEA BETWEEN 13.00 &
17.00 IN HOSOI

SOUNDS OF HOSOI IN HOSOI

7, SUNDAY
MUSIC FOR LISTENING WITH
HNNY EXTENDED IN HOSOI

10,11 WEDNESDAY,
THURSDAY
WINE EVENING WITH FOCUS ON
ALSACE IN BLANCHE & HIERTA

11, THURSDAY
MR.FOGG'S GUEST BARTENDING
SHIFT IN COCKTAIL BAR FROM
18.00

12, FRIDAY
LIVE SESSION WITH KAAH IN
HOSOI
ALBUM RELEASE FROM ONE OF
SWEDEN'S MOST PROLIFIC SOUL
ARTISTS

13, SATURDAY
TIPSY TEA BETWEEN 13.00 &
17.00 IN HOSOI

INAUGURATION OF THE
EXHIBITION "BACKDROP" BY
EMMA BJURSTRÖM WITH LIVE
MUSIC IN THE COCKTAIL BAR
FROM 17.00

14, SUNDAY
MUSIC FOR LISTENING WITH
HNNY EXTENDED IN HOSOI

17, WEDNESDAY
MAGAZINE LAUNCH IN THE
COCKTAIL BAR WITH LIVE BANDS
FROM 18.00

17,18 WEDNESDAY,
THURSDAY
WINE EVENING WITH FOCUS ON
ALSACE IN BLANCHE & HIERTA
FROM 17.00

18, THURSDAY
PAN SESSION, WOLF MULLER
& NIKLAS WANDTIN. LIVE SET
WITH DRUM MUSIC FOR WORLD
PEACE IN HOSOI

21, SUNDAY
MUSIC FOR LISTENING WITH
HNNY EXTENDED IN HOSOI



24, WEDNESDAY
VIETNAMESE MENU CONCEPT
STARTS IN THE COCKTAIL BAR

25, THURSDAY
LAUNCH OF ASPARAGUS MENU
THEME IN THE DINING ROOM

27, SATURDAY
TIPSY TEA BETWEEN 13.00 &
17.00 IN HOSOI

DANZA & KEJEBLOS LIVE ACT IN
HOSOI

28, SUNDAY
LIVE SESSION WITH BROOKLYN
FUNK ESSENTIALS. SUNDAY
SPECIAL WITH LEGENDS ALL THE
WAY FROM NEW YORK.

WEEKLY FAVOURITES

TIPSY TEA
- ON SATURDAYS BETWEEN 13.00
& 15.30 IN HOSOI -

Free your mind, revive your spirit, this is not a regular tea party. Let us seduce you with gin infused tea drinks and ravish your palate with sweet and savoury goodies straight out of our kitchen and in-house bakery. This is an intimate affair with bold flavours and music that inspires by ULMOX & MISS DJ.

B&H BREAKFAST
- FROM 07.30 ON WEEKDAYS &
09.00 ON SATURDAYS IN
BLANCHE & HIERTA -

Avo on toast or ricotta pancakes, a mix of freshly baked levain and rye or croissants and pain au chocolat. Our à la carte breakfast in Blanche & Hierta offers all your morning dreams come true together with newly brewed organic coffee in every variation. To eat in or to take away.

WINE TASTINGS

- EVERY WEDNESDAY AND THURSDAY
FROM 17.00 IN BLANCHE & HIERTA-

This month we adventure into
Alsace.

With 15545 hectares of vineyards, it is one of the most known and regarded wine regions in France. Due to the region's proximity and historical connection with Germany, the main grape varieties are riesling, sylvaner and gewurztraminer. The wines produced here show normally a very aromatic profile and high acidity/freshness which is a product of the cooler climate. Try a 4 wine flight for 395 Sek.