

# LUNCH

## VECKA 20

### SNACKS

|   |    |
|---|----|
| Caviar – crispy tapioca – pickled red onion | 55 |
| Fried broccoli – parmesan – lemon           | 55 |

### STARTERS

|  |     |
|--|-----|
| Blackened lamb tartare<br><i>Espelette pepper – sesame – fried onion – tomato</i>    | 105 |
| At Six salad<br><i>IPA vinegar dressing – hazelnuts – avocado – truffle pecorino</i> | 105 |

### MAINS

|   |     |
|---|-----|
| Crispy pork loin<br><i>Gem salad – pickled vegetables – ginger – red chili – coriander</i>    | 155 |
| Steamed haddock<br><i>Dill butter sauce – pointed cabbage – priest cheese</i>                 | 155 |
| Carrot variation<br><i>Soy mayonnaise – almond – pecorino</i>                                 | 155 |
| Grilled chicken from Bosarp<br><i>Truffle – grilled cauliflower sprouts – corn – tarragon</i> | 255 |
| At Six salad<br><i>IPA vinegar dressing – hazelnuts – avocado – truffle pecorino</i>          | 165 |

### DESSERTS

|   |     |
|---|-----|
| Mandarin & dark rum<br><i>Mandarin sorbet – rum cream – almond croquant</i> | 95  |
| Brillat Savarin<br><i>Fried brioche – apple – hazelnut</i>                  | 115 |
| Coffee truffles   | 45  |

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### BUSINESS LUNCH

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Blackened lamb tartare  
*Espelette pepper – sesame – fried onion – tomato*

Grilled chicken from Bosarp  
*Truffle – grilled cauliflower sprouts – corn – tarragon*

Mandarin & dark rum  
*Mandarin sorbet – rum cream – almond croquant*

395

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*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% | 90 |
| NCB Kellerbier 5,9%    | 86 |
| Kronenbourg Blanc 5%   | 79 |

## BOTTLED BEER

|                                |    |
|--------------------------------|----|
| NCB Halvljus 2.2%              | 50 |
| Goose Island IPA 5,9%          | 92 |
| Lefte Blond 6,6                | 96 |
| Mikkeller K:rlek Pale Ale 4.9% | 87 |
| Non-alcoholic beer             | 45 |

## SPARKLING WINE

|  | GL / BTL  |
|--|-----------|
| MV, Veuve Clicquot, Brut<br><i>Champagne, France</i>       | 160 / 880 |
| MV Cava Brut, Bodegas Concavins<br><i>Catalonia, Spain</i> | 120 / 580 |

## WHITE WINE

|  | GL / BTL  |
|--|-----------|
| 2017 Soave Roncathe, Corte Moschina<br><i>Veneto, Italy</i>                  | 120 / 480 |
| 2016 Riesling Trocken, Kloster Eberbach<br><i>Rheingau, Germany</i>          | 130 / 550 |
| 2017 Fransola, Familia Torres<br><i>Penedès, Spain</i>                       | 145 / 650 |
| 2016 La Masia Chardonnay, Marimar Estate<br><i>Russian River Valley, USA</i> | 165 / 795 |

## ROSÉ WINE

|  | GL / BTL  |
|--|-----------|
| 2016 Whispering Angel, Château de Esclans<br><i>Provence, France</i> | 140 / 620 |

## RED WINE

|   | GL / BTL  |
|---|-----------|
| 2017 Cabernet Sauvignon, Favourite Son<br><i>Parker Coonavarra, Australia</i> | 120 / 480 |
| 2014 Malbec, Terrazas<br><i>Mendoza, Argentina</i>                            | 130 / 550 |
| 2016 The Butcher Pinot Noir, Schwarz<br><i>Burgenland, Austria</i>            | 155 / 700 |
| 2013 Campo Alegre, François Lurton<br><i>Toro, Spain</i>                      | 165 / 795 |