

LUNCH

WEEK 37

SNACKS

- Vendace roe – smoked crème fraîche – pickled onion 55
Fried broccoli – parmesan – lemon 55

STARTERS

- Marinated scallops (MSC) 105
Browned butter – cucumber – mango – soy
- At Six salad 105
IPA vinegar dressing – hazelnuts – avocado – truffle pecorino

MAINS

- Braised beef brisket 155
Pointed cabbage – sour cream – rye bread crisp – thyme jus
- Baked cod 155
New potatoes – semi-dried tomatoes – capers – garlic
- Deep fried Brussels sprouts 155
Salt-baked beetroots – brown butter – roasted pumpkin seeds
- Confit pork belly 255
Chanterelles – grilled butter – crispy cabbage – lemongrass sauce
- At Six salad 165
IPA vinegar dressing – hazelnuts – avocado – truffle pecorino

DESSERTS

- Gooseberry & sorrel 95
Salted caramel – cream cheese – pecan nuts
- Brillat Savarin 115
Macadamia nuts – browned butter – lemon
- Truffles 45

BUSINESS LUNCH

Marinated scallops (MSC)

Browned butter – cucumber – mango – soy

Confit pork belly

Chanterelles – grilled butter – crispy cabbage – lemongrass

Gooseberry & sorrel

Salted caramel – cream cheese – pecan nuts

395

All prices are in SEK and including VAT.

For dietary requirements and food allergies, please ask one of our team members for assistance.



MSC-C-54562 - Seafood with this mark comes from an MSC certified sustainable farm. www.msc.org



ASC-C-00656 - Seafood with this mark comes from an ASC certified sustainable farm. www.asc-aqua.org

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 Brut Réserve, Billecart-Salmon, <i>Champagne, France</i>	160 / 880
MV Cava Brut, Bodegas Concavins <i>Catlonia , Spain</i>	120 / 580

WHITE WINE

	GL / BTL
2017 Marius Pays d'Oc, Michel Chapoutier, <i>Rhône, France</i>	120 / 480
2017 Soave Classico, Pieropan, <i>Veneto, Italy</i>	130 / 550
2011 Riesling Baiken, Kloster Eberbach <i>Rheingau, Germany</i>	155 / 700
2016 La Masia Chardonnay, Marimar Estate <i>Russian River Valley, USA</i>	165 / 795

ROSÉ WINE

	GL / BTL
2018 Whispering Angel, Château d'Esclans <i>Provence, France</i>	140 / 620

RED WINE

	GL / BTL
2017 Cabernet Sauvignon, Parker St Road <i>Coonawarra, Australia</i>	120 / 480
2018 Los Frailes Monastrell, Casa Los Frailes <i>Valencia, Spain</i>	130 / 550
2017 The Butcher Pinot Noir, Schwarz <i>Burgenland, Austria</i>	155 / 700
2013 Campo Alegre, François Lurton <i>Toro, Spain</i>	165 / 795