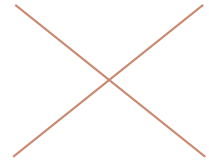


DINING ROOM NEW YEAR'S MENU



ELEGANCE REBORN.
SLEEP. DINE.
MINGLE. SURPRISE.

VENDACE ROE FROM KALIX

Celeriac cannelloni - juniper - chanterelles

MV Brut Réserve, Charles Heidsieck
Champagne, France

TORCHED LANGOUSTINE TARTARE

Fennel mayonnaise - crispy sweetbread - seafood bouillon

2015 Chablis 1^{er} Cru, Le Domaine d'Henri
Bourgogne, France

SMOKED RED BEETROOT

Goat cheese - brown butter mayonnaise - salt-roasted hazelnuts

2014 Chambolle-Musigny 1^{er} Cru, Domaine Joseph Drouhin
Bourgogne, France

SWEDISH BEEF FILLET

São Tomé rosé pepper - grilled red cabbage - roasted black salsify -
Jerusalem artichoke purée - truffle cream - black truffle - vinegar jus

2014 Barolo, Massolino
Piemonte, Italy

MINT CHOCOLATE MOUSSE

Passion fruit cream - brownie - raspberry yoghurt ice cream -
biscuit crumble - raspberries

2014 Red Roses BA Rosenmuskateller, Weingut Kracher
Burgenland, Austria

PETIT FOURS

MENU (INC. A GLASS OF CHAMPAGNE) 1395
WINE PACKAGE 690

HOTEL AT SIX
BRUNKEBERGSTORG 6,
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