

AT SIX CHRISTMAS MENU

STARTER

Matjes herring

Vendace roe – egg cream – pickled onion – fennel & dill chips – sour cream

At Six Brunkebergs Pilsner

&

O.P. Andersson aquavit

MAIN COURSE

Crispy pork belly

*Porchetta – grilled cabbage – soy & lemongrass bouillon –
pumpkin cream – ginger*

*2017 The Butcher, Pinot Noir, Weingut Schwarz
Burgenland, Austria*

DESSERT

Chocolate & cardamom cake

Saffron ice cream – blueberry meringue – orange & cognac flavoured berries

*1996 Sauternes, Château Haut-Bergeron
Bordeaux, France*

MENU 535

BEVERAGE PACKAGE 395

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