

# MEAT CRAVINGS

BY KVICKEN



ELEGANCE REBORN.  
SLEEP. DINE.  
MINGLE. SURPRISE.

## STARTER

Seared A5 Wagyu beef  
*Brioche - mushroom duxelles - Osetra caviar*

### WINE PAIRING

MV Brut Premier Cru Les Vignes de Vrigny, Egly-Ouriet  
*Burgundy, France*

## TASTING MEAT BOARD

Sirloin from dry-aged dairy cow - Småland, Sweden  
Gold label tenderloin from Snake River Farm - Idaho, North America  
A5 Wagyu striploin, Marbling score 10+ - Japan

## SIDES

Soy & miso mayonnaise, pickled shiitake mushrooms  
Truffled corn, Hasselbacks-potatoes  
Vinegar jus, crispy onion rings

### WINE PAIRING

2014 Block 23, Shea Wine Cellars  
*Oregon, USA*

Schwarz Special Cuvée, Weingut Schwarz  
*Burgenland, Austria*

## DESSERT

Swedish apple  
*Caramelised popcorn - sesame - green tea*

### WINE PAIRING

2015 Les Pins, Château Tire la Gravière  
*Monbazillac, France*

Menu 1095  
Wine package 695

All prices are in Sek and inc. Vat

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