

# LUNCH

WEEK 3

## STARTERS

Fried broccoli <i>Lemon – Parmesan</i>	65
Fried shimeji mushroom <i>Pickled trumpet – red onion – watercress – Parmesan – truffle</i>	110

## MAINS

Veal brisket <i>Carrot crème – horseradish – almonds – vealjus</i>	160
Steamed haddock fillet <i>Crispy brussel sprouts – butter sauce – coriander – macadamia nuts</i>	160
Baked savoy cabbage <i>Seasonal mushrooms – soy mayonnaise – apple</i>	160
Braised beef cheeks <i>Potato purée – bacon – parsley</i>	225
At Six salad / with chicken <i>Grana Padano – avocado – lemon mayonnaise – croutons – hazelnuts</i>	165 / 205

## DESSERTS

Crème brûlée	95
Truffles	45

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## BUSINESS LUNCH

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Fried shimeji mushroom  
*Pickled trumpet – red onion – watercress – Parmesan – truffle*

Braised beef cheeks  
*Potato purée – bacon – parsley*

Crème brûlée

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.*



MSC-C-54562 - Seafood with this mark comes from an MSC certified sustainable farm. [www.msc.org](http://www.msc.org)



ASC-C-00656 - Seafood with this mark comes from an ASC certified sustainable farm. [www.asc-aqua.org](http://www.asc-aqua.org)



# BEVERAGE

## DRAFT BEER

Carlsberg Export 5,0%	78
Brooklyn Defender IPA 5,5%	90
NCB Kellerbier 5,9%	86
Kronenbourg Blanc 5,0%	79

## BOTTLED BEER

Carlsberg Hof Organic 4,2%	75
Goose Island IPA 5,9%	98
Brunkebergs Pilsner (gluten fri) 4,9%	75
Mikkeller K:rlek Pale Ale 4,9%	87
Cidraie Cider 4,0%	78

## SPARKLING WINE

	GL / BTL
MV R Ruinart Brut, Ruinart <i>Champagne, France</i>	160 / 880
MV Maset Cava Tradition <i>Penedès, Spain</i>	120 / 580

## WHITE WINE

	½ GL / GL / BTL
2017 Sauvignon Blanc, Comte d'Assay <i>Côtes de Gascogne, France</i>	60 / 120 / 495
2018 Petit Chablis, Le Domaine d'Henri <i>Burgundy, France</i>	145 / 680
2017 Chardonnay, Au Bon Climat <i>Santa Barbara, California, USA</i>	195 / 950

## ROSÉ WINE

	GL / BTL
2018 Du Kif, Ultimate Provence <i>IGP Méditerranée, France</i>	120 / 495

## RED WINE

	½ GL / GL / BTL
2016 Cabernet Sauvignon, Parker <i>Coonawarra, Australia</i>	60/120/495
2018 Pruno, Finca Villacreces <i>Ribera del Duero, Spain</i>	145 / 680
2016 Hocus Pocus Syrah, Black Sheep Finds <i>Santa Barbera, California, USA</i>	195 / 950

## NON ALCOHOLIC

Nordaq Fresh sparkling water	45
Pepsi, Pepsi Max, Zingo, 7 Up	42
Rudenstam sparkling juices	55
Ginger beer	42
Alcohol free wine	85
Brooklyn Special Effects 0,4%	45