

SNACKS & SHARING

STARTERS

MAIN COURSES

SWEETS

SEAFOOD

LANGOUSTINES (4 PCS)	185
OYSTER (1 PC)	45
1/2 POACHED CRAB	125
FRESH SHRIMP (200GR)	155
SMOKED SHRIMP (200GR)	165
GARLIC MARINATED BLUE MUSSELS (250GR)	125

SEAFOOD PLATTER

4 Langoustines, 4 oysters, smoked & fresh shrimp, 1/2 crab, mussels
Served with At Six hot sauce, aioli, lemon and grilled sourdough

595

DEEP FRIED BROCCOLI	65
Lemon, parmesan, sea salt	
FRIED CALAMARI	105
Aioli	
CRAYFISH CROQUETTES	135
Romesco sauce	
WILD BOAR SALCICCIA	75
Chili crumble	
GRILLED FLATBREAD WITH VENDACE ROE	185
Crème fraîche, chives, red onion, dill	
GOAT CHEESE PASTRY	125
Blood orange, honey	
SMOKED SALMON ON TOAST	145
Grilled sourdough, lime smetana, avocado, herbs	
CHARCUTERIE & CHEESE BOARD	305
Selection of cold cuts, cheeses, pickled vegetables	

SLOW COOKED OCTOPUS	145
Corn cream, chorizo, silver onion, olive oil	
SOFT SHELL CRAB SALAD	165
Radish, apple, daikon, viola flowers	
SEARED ALBACORE TUNA	155
Green asparagus, fennel mayonnaise, fennel crudité	
BURRATA	155
Radicchio, basil, cherry tomatoes, lemon vinaigrette	
VEAL TARTARE	155
Confit shallots, crispy capers, mustard, egg yolk, fresh truffle	

SEARED FILLET OF CHAR	275
Roasted tomatoes, green asparagus, lobster & cognac bisque, fennel	
GNOCCHI WITH RICOTTA	225
Green pea variation, brown butter, crispy sage, parmesan, ramson sauce	
WHOLE GRILLED SEA BASS	295
Buckwheat salad with roasted peppers and fennel, cherry tomatoes, grilled lime	
BLANCHE & HIERTA SALAD	195
Sugar snap peas, mangold, gem lettuce, green asparagus, radish, ramson capers, crumbled cream cheese from Loke	
WITH CHICKEN	225
GRILLED BLACK ANGUS DRY AGED FLANK STEAK	295
Roasted Viken tomatoes, crispy La Ratte potatoes, tarragon butter, red wine sauce	
SEAFOOD FETTUCCINE	235
Clams, mussels, crayfish, garlic, red onion, parsley, white wine, cream, chili, lemon	
BEEF BURGER	235
Caramelized onions, Gruyère cheese, gem salad, pickled cucumber, crispy fries smoked mayonnaise	

WEEKLY MEAT CUT FOR 2	DAILY PRICE
Double fried fries with espelette, grilled roman lettuce with parmesan, padron peppers, truffle mayonnaise	
RHUBARB CRUMBLE PIE	125
Vanilla, sour milk ice cream	
WHIPPED VANILLA PANNACOTTA	115
Fresh berries, vanilla crumble, strawberry sorbet	
CHOCOLATE GANACHE TARTLET	115
Marinated cherries, mascarpone	

All prices are in SEK and inclusive of VAT.
For any dietary requirements please inform our staff when placing your order.

COCKTAILS & DRINKS

RHUBARB SOUR	155	GINGER ICED TEA	155
Hendricks gin, rhubarb, elderflower, cassis		Scharf, Italicus, Cointreau, citrus, black tea, honey	
SKINNY COLADA	155	APEROL SPRITZ	145
Rum, pineapple, coconut, lime		Aperol, sparkling wine, orange, soda	
WHITE COOLER	145	ROSÉ COOLER	145
Riesling, Cointreau, passion fruit citrus, orange		Rosé wine, Lillet, hibiscus, lime, pink grape	

GIN & TONICS

SANGRIAS

STOCKHOLMS BRÄNNERI PINK	155	SPARKLING (1.5L)	495
Three cents tonic, rhubarb		Sparkling wine, elderflower, orange, bergamot	
HENDRICK’S	155	RED (1.5L)	495
Three cents tonic, cucumber		Red wine, cointreau, orange, ginger, berries	

MOCKTAILS

NO DRAMAS	85	RHUBARB LEMONADE	85
Pineapple, hibiscus, ginger, lime		Rhubarb, citrus, soda	

BUBBLES

MV BRUT RÉSERVE, CHARLES HEIDSIECK	160 / 920
Champagne, France	
MV BRUT ROSÉ, BILLECART-SALMON	215 / 1250
Champagne, France	
MV BRUT CLASSIC, DEUTZ	1000
Champagne, France	
MV CAVA TRADITION, MASET	120 / 595
Penedès, Spain	

WHITE

2018 PINOT GRIGIO NOVA PALMA, CIELO E TERRA	120 / 550
Friuli, Italy	
2018 PETIT CHABLIS, LE DOMAINE D’HENRI	145 / 695
Burgundy, France	
2019 ALBARIÑO CASTRO VALDES, CASTRO BREY	145 / 695
Riax Baixas, Spain	
2018 RIESLING KALKGLIMMER, SPANNIER-GILLOT	155 / 720
Rhienhessen, Germany	
2018 BOURGOGNE BLANC, DOM. REMI JOBARD	195 / 950
Burgundy, France	
2018 SANCERRE VIEILLES VIGNES , FRANCK MILLET	165 / 795
Loire, France	

ROSÉ

2018 DU KIF ROSÉ, ULTIMATE PROVENCE	120 / 550
IGP Méditerranée, France	
2018 MIRAVAL ROSÉ, CH. MIRAVAL	155 / 720
Côtes de Provence, France	
2018 WHISPERING ANGEL, CH. D’ESCLANS	165 / 795
Côtes de Provence, France	
2020 ZWEIGELT ROSÉ, JURTSCHITSCH	145 / 680
Kamptal, Austria	

RED

2019 GARNACHA CRIANZA, FINCA ANTIGUA	120 / 550
La Mancha, Spain	
2019 LANGHE NEBBIOLO RUNCAJA, BURZI	155 / 700
Piedmont, Italy	
2018 PINOT NOIR, X-BERG	145 / 695
Pfalz, Germany	
2018 MONASTRELL ECOLÓGICO, PARAJES DEL VALLE	145 / 695
Jumilla, Spain	
2018 CABERNET SAUVIGNON, BREAD & BUTTER	170 / 820
Napa Valley, USA	

BEER & CIDER

CARLSBERG EXPORT	78	TROPIC THUNDER SOUR	89
Draught 40cl		Bottle 33cl	
KRONENBOURG BLANC	78	GOOSE ISLAND IPA	98
Draught 40cl		Bottle 33cl	
BROOKLYN DEFENDER IPA	84	STHLM BREW. CO PILSNER	79
Draught 40cl		Can 33cl	
CARLSBERG HOF	72	LA CIDRAIE ORGINAL	75
Bottle 33cl		Bottle 33cl	
MIKKELLER K:RLEK PALE ALE	87	BROOKLYN SPECIAL EFFECTS	65
Can 33cl		Bottle 33cl, Non alcoholic	