

SNACKS	
Oyster 65 <i>Champagne – apple</i>	Grilled scallop 65 <i>Pear – lemon – rosemary</i>
Herring 55 <i>Rye bread – mustard – onion</i>	Petit choux 65 <i>Reindeer– crème fraiche – lingon</i>
Mushroom 55 <i>Bulgur tuile – cream cheese – fermented garlic – Karamelsten cheese</i>	

STARTERS	
Quail confit <i>Vinaigrette – bayleaf – radish – savoy cabbage</i>	165
Pan-fried squid <i>Salsify purée – chili – sepia ink – fermented lemon</i>	165
Blue mussel paté <i>Vegetable muesli – apple – ajada – seaweed</i>	155
Swedish mushroom variation <i>Västerbotten cheese – pine nuts – black truffle – thyme</i>	175
Pan-fried sweet bread <i>Cloudberries – horseradish – akvavit – caramelized walnuts – black truffle</i>	185

MAIN COURSES	
Seared monkfish <i>Brussels sprouts – almonds – capers – cabbage – spinach meunière</i>	315
Grilled lobster <i>Cucumber – celeriac – potatoes – onion – tapioca – caldeirada</i>	315
Pan-fried roe deer <i>Plums – juniper – ricotta – sorrel – game jus</i>	305
Slow cooked wild boar ragout <i>Apple cider – fermented cabbage – guanciale – chestnuts</i>	295
Portobello cannelloni <i>Rice flour cannelloni – pumpkin – sage – chili oil – hazelnuts –mushroom consommé</i>	275
Autumn At Six <i>Organic daily vegetable variation from Wälstedts farm</i> <i>Vegetable purée – grilled vegetables – herb oil – fermented vegetable sauce</i>	265

TO SHARE	
Grilled turbot on the bone for two <i>Pan-fried potatoes – pak choi – leek – butter & lemon sauce</i>	795

DESSERTS	
Blueberry & yoghurt ice-cream <i>Lemon dacquoise – thyme – meringue</i>	125
Apple parfait <i>Hazelnut tuile – caramel – praliné ganache</i>	125
Mushroom mousse <i>Chocolate & coffee crumble – black currant – candied mushrooms – birch syrup</i>	125
Organic selection of cheesees from Arla Unika <i>Crisp & fruit bread – chutney – candied & salted macadamia nuts</i>	185
Petits-fours	115

TASTING MENU	
7 courses	995
<i>Wine pairing</i>	695

CHAMPAGNE & SPARKLING	GL / BTL
S.A. Charles Heidsieck Brut Réserve <i>Champagne, France</i>	160 / 880
2013 Diebolt-Vallois Blanc de Blancs Millésime <i>Champagne, France</i>	195 / 1150
S.A. Billecart-Salmon Rosé Brut <i>Champagne, France</i>	220 / 1250
S.A. Maset Cava Tradition <i>Penedès, Spain</i>	125 / 595

WHITE WINE	GL / BTL
2018 Soave Classico Organic, Pieropan <i>Veneto, Italy</i>	120 / 550
2019 Chablis Les Allées, Le Domaine d’Henri <i>Bourgogne, France</i>	155 / 750
2019 Sauvignon Blanc, Comte Henry d’Assay <i>Loire, France</i>	145 / 695
2019 Wiener Gemischter Satz, Wieninger <i>Vienna, Austria</i>	145 / 695
2018 Riesling “M” Singel Vineyard, Kloster Eberbach <i>Rheingau, Germany</i>	160 / 780
2018 Chardonnay “Meadows Vineyard”, Walter Hansel <i>Russian River Valley, USA</i>	195 / 950

ROSÉ WINE	GL / BTL
2020 Du Kif, Ultimate Provence <i>IGP Méditerranée, France</i>	120 / 550

RED WINE	GL / BTL
2018 Lohas Tinto, Lohas Viñedos <i>Valencia, Spain</i>	120 / 550
2019 Gamay “Vignes d’Ecussol, Château Thivin <i>Beaujolais, France</i>	145/695
2019 Mercurey Vieilles Vignes, Domaine Faiveley <i>Burgundy, France</i>	175/850
2019 Barbera d’Alba “Plaustra”, Burzi <i>Piemonte, Italy</i>	155 / 750
2014 Barolo “At Six Selection”, Pio Cesare <i>Piemonte, Italy</i>	255 / 1100
2018 Rosso die Notri, Tua Rita <i>Tuscany, Italy</i>	160 /780
2018 P.S. Syrah, Piedrasassi <i>Santa Barbara, USA</i>	195 / 950

PREMIUM WINES BY THE GLASS		5CL / 10CL / 15CL
La Spinetta Barbaresco “Enoteca”		
2007 Barbaresco Valeirano	125 / 245/	355
2008 Barbaresco Gallina	125 / 245/	355
2006 Barbaresco Staderi	125 / 245/	355

DRAUGHT BEER			
Brooklyn East IPA	84	Carlsberg Export	78
Kronenbourg Blanc	78	NCB Kellerbier	89

BOTTLED BEER AND CIDER			
Carlsberg Hof Organic	72	Stockholm Brewing Pilsner	79
Goose Island IPA	98	Mikkeller K:rlek Pale Ale	79
Cidraie Cider	79	Pang Pang Boi Juice Dipa	119

NON-ALCOHOLIC			
Nordaq Fresh stilla and sparkling	45	Pepsi, Pepsi Max	42
Juice	55	Zingo, 7-up	42
Ginger Beer	55	Rudenstam Sparkling Juices	55
Non-Alcoholic Beer	65	Verjus Non-Alcoholic Wine	85

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