

## APÉRITIF

<b>PORT &amp; TONIC</b> , white port, 3 cents tonic water	145
<b>PEAR GRANITE</b> , whisky, calvados, Madeira, pear, champagne snow	155
<b>NEGRONI</b> , vermouth, gin, campari	155
<b>PRINCE OF WALES</b> , cognac, rye, pineapple, raspberry, champagne	155
<b>PISCO SOUR</b> , pisco, citrus	155

### FLATBREAD OF THE MONTH

Vendace roe, crème fraîche, chives, red onion, dill

145

## SNACKS & SHARING

<b>MARINATED OLIVES</b>	65
<b>MARCONA ALMONDS</b>	60
<b>TRUFFLE CRISPS</b>	55
<b>BOQUERONES</b> Smoked peppers dip, sourdough croutons	95
<b>CHARCUTERIE CROQUETTE</b> Truffle mayonnaise	90
<b>MOZZARELLA ARANCINI</b> Gremolata	105
<b>CHARCUTERIE &amp; CHEESE BOARD</b> Selection of cold cuts, cheeses, pickled vegetables	305

## STARTER

<b>TORCHED OCTOPUS</b> Grilled paprika, potato, olive oil	145
<b>25G VENDACE ROE</b> Red onion, chives, lemon, brioche	155
<b>1/2 LOBSTER THERMIDOR</b> Fries, truffle mayonnaise	225
<b>BEEF CARPACCIO</b> Rucola, Havgus cheese, crispy shallots, raspberry vinaigrette	145

## MAIN COURSES

<b>CHANTERELLE RISOTTO</b> Väaterbotten cheese, black truffle	225
<b>VEAL SHORT RIBS</b> Potato crème, almonds, veal jus, lingonberries	235
<b>SEABASS 'EN PAPILLOTTE'</b> Fennel, lemon, white wine	245
<b>AT SIX SALLAD</b> Smoked almonds, romaine lettuce, rye bread croutons, Svecia cheese cream, pickled pumpkin, dried Viken tomatoes, tomato dressing	195
<b>WITH GRILLED CHICKEN BREAST</b>	225

## SWEETS

<b>CLODBERRY COMPOTE</b> Vanilla pannacotta, meringue	115
<b>ROASTED MILK CHOCOLATE GANACHE</b> Almond cream, salt roasted hazelnuts	125
<b>BAKED CREAM CHEESE &amp; COFFEE</b> Nuts, caramel flann	105

## BEVERAGE

### SPAARKLING

<b>SA BRUT RÉSERVE, CHARLES HEIDSIECK</b> Champagne, France	160 / 920
<b>SA BRUT ROSÉ, DEUTZ</b> Champagne, France	220 / 1250
<b>MV CAVA TRADITION, MASET</b> Penedès, Spain	120 / 595

### WHITE WINE

<b>2018 SOAVE CLASSICO ORGANIC, PIEROPAN</b> Veneto, Italy	120 / 550
<b>2018 CHARDONNAY, AU BON CLIMAT</b> Santa Barbara, USA	195 / 950
<b>2016 ERASMUS CHENIN BLANC, CAPE WINE</b> Western Cape, South Africa	145 / 695
<b>2013 PINOT GRIS, KOVACEVIC</b> Serbia	155 / 855
<b>2019 CHABLIS ALLÉES DU VIGNOBLE, DOM. D'HENRI</b> Burgundy, France	155 / 750
<b>2018 RIESLING NAHESTEINER, SCHLOSSGUT DIEL</b> Naha, Germany	160 / 780

### RED WINE

<b>2018 LOHAS TINTO, LOHAS</b> Valencia, Spain	120 / 550
<b>2014 BAROLO "AT SIX SELECTION", PIO CESARE</b> Piemonte, Italy	255 / 1100
<b>2019 BARBERA D'ALBA "PLAUSTRA", BURZI</b> Piemonte, Italy	155 / 750
<b>2019 MERCUREY VIEILLES VIGNES, DOMAINE FAIVELEY</b>	175 / 850
<b>2019 SIERRA DE TOLOÑO TINTO</b> Rioja Spain	155 / 750
<b>2020 CROZES-HERMITAGE, DOMAINE DU COLOMBIER</b>	170 / 855
<b>2018 AMARANTO, PODERE SAN CRISTOFORO</b> Maremma, Italy	145 / 695

5CL / 10CL / 15CL

### CORAVIN

<b>2018 FRIULANO, LIVIO FELLUGA</b> Friuli, Italy	70 / 130 / 185
<b>2018 BOURGOGNE BLANC ETIENNE SAUZET</b> Burgundy, France	80 / 150 / 225
<b>2007 BARBARESCO VALEIRANO, LA SPINETTA</b> Piemonte, Italy	125 / 245 / 355
<b>2008 BARBARESCO GALLINA, LA SPINETTA</b> Piemonte, Italy	125 / 245 / 355
<b>2006 BARBARESCO STARDERI LA SPINETTA</b> Piemonte, Italy	125 / 245 / 355
<b>1992 BOURGUEIL, CATHERINE ET PIERRE BRETON</b> Loire, France	85 / 160 / 230
<b>2017 CHÂTEAU DE PEZ</b> Saint-Estèphe, Bordeaux, France	70 / 130 / 185

### BEER & CIDER

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

### SOFT DRINKS

<b>NORDAQ FRESH</b> Still eller Sparkling	45	<b>PEPSI, PEPSI MAX</b>	42
<b>JUICE</b>	55	<b>RUDENSTAM SPAKLING</b>	55
<b>GINGER BEER</b>	55	<b>VERJUS</b>	85

All prices are in SEK and inclusive of VAT.

For any dietary requirements please inform our staff when placing your order.