

# AT SIX FESTIVE MENU

## STARTER

### Grilled scallop

*Mushroom cormossé - fermented lemon - black truffle*

*At Six Winter Ale*

*Ekerö, Sweden*

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## MAIN COURSE

### Roasted reindeer fillet

*Quince purée - winter vegetables - game jus*

*2020 Syrah Les Vignes d'à Côté, Yves Cuilleron*

*IGP, Collines Rhodaniennes, France*

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## DESSERT

### Butter-fried brioche

*Chocolate ganache - coffee crumble - hazelnut ice cream*

*2016 Tokaji 5 Puttonyos, Royal Tokaj*

*Tokaji, Hungary*

## BEVERAGE PACKAGE 375

*All prices in SEK and inclusive of VAT.*

*For dietary requirements and food allergies, please ask one of our team members for assistance.*

# VEGETARIAN FESTIVE MENU

FROM 24TH NOVEMBER TO 9TH JANUARY

## STARTER

Grilled celeriac

*Mushroom cormossé - fermented lemon - black truffle*

*At Six Winter Ale*

*Ekerö, Sweden*

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## MAIN COURSE

Roasted parsnip

*Quince purée - purple cabbage - beetroot sauce*

*2019 Chardonnay, Au Bon Climat*

*Santa Barbara, Usa*

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## DESSERT

Butter-fried brioche

*Chocolate ganache - coffee crumble - hazelnut ice cream*

*2016 Tokaji 5 Puttonyos, Royal Tokaj*

*Tokaji, Hungary*

BEVERAGE PACKAGE 375

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