

SET MENU

SNACKS

Oyster
Champagne – apple

Svamp
Bulgur tuile – färskost – fermenterad vitlök – Karamelsten ost

STARTERS

Quail confit
Vinaigrette – bayleaf – radish – savoy cabbage

Blue mussle paté
Vegetable muesli – apple – ajada – seaweed

Swedish mushroom variation
Västerbotten cheese – pine nuts – black truffle – thyme

MAINS

Pan-fried roe deer
Plums – juniper – ricotta – sorrel – game jus

Seared monkfish
Brussels sprouts – almonds – capers – cabbage – spinach meunière

Autumn At Six
*Organic daily vegetable variation from Wälstedts farm
Vegetable purée – grilled vegetables – herb oil – fermented vegetable sauce*

DESSERTS

Blueberry & yoghurt ice-cream
Lemon dacquoise – thyme – meringue

Apple parfait
Hazelnut tuile – caramel – praliné ganache

Mushroom mousse
Chocolate – black currant – candied mushrooms – coffee crumble – birch oil

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



BEVERAGE

DRAFT BEER

Carlsberg Export	78
Brooklyn East IPA	84
NCB Kellerbier	89
Kronenbourg Blanc	72

CHAMPAGNE & SPARKLING

	GL / BTL
S.A. Charles Heidsieck Brut Réserve <i>Champagne, France</i>	160 / 880
2013 Diebolt-Vallois Blanc de Blancs <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, Le Domaine Henri <i>Burgundy, 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", Kloster Eberbach <i>Rheingau, Germany</i>	160 / 780
2018 Chardonnay "Meadows", 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 / 520
2019 Gamay "Vignes d'Ecussol, Ch. Thivin <i>Beaujolais, France</i>	145 / 695
2019 Mercurey Vieilles Vignes, Dom.Faiveley <i>Burgundy, France</i>	175 / 850
2019 Barbera d'Alba "Plaustra", Burzi <i>Piemonte, Italy</i>	155 / 750
2018 Rosso die Notri, Tua Rita <i>Tuscany, Italy</i>	160 / 780
2018 P.S. Syrah, Piedrasassi <i>Santa Barbara, USA</i>	195 / 950