

## COCKTAILS

<b>PEAR GRANITE</b> , whisky, calvados, Madeira, pear, champagne snow	<b>155</b>
<b>NEGRONI</b> , vermouth, gin, campari	<b>155</b>
<b>PRINCE OF WALES</b> , cognac, rye, pineapple, raspberry, champagne	<b>155</b>
<b>PISCO SOUR</b> , pisco, citrus	<b>155</b>
<b>IRISH COFFEE</b>	<b>140</b>

### NORTHERN RHÔNE DISHES OF THE MONTH

<b>SALAD LYONNAISE 145</b> Poached egg, frisée, bacon, croutons
<b>QUENELLE OF PIKE 255</b> Crayfish sauce
<b>BAKED REBLOCHON CHEESE 170</b> Shallot marmelade, walnut bread
<b>TARTE À LA PRALINE 95</b> Almonds, Grand Marnier whipped cream
<b>3 COURSE MENU 475</b> Salad - quenelle - tarte

## SNACKS

<b>TRUFFLE CHIPS</b>	<b>55</b>
<b>OYSTERS</b> At Six with hot sauce, red wine vinegar, lemon	<b>55/PC</b>
<b>CRISPY BROCCOLI</b> Parmigiano, lemon	<b>65</b>
<b>BOQUERONES</b> Smoked peppers dip, sourdough croutons	<b>95</b>
<b>MOZZARELLA ARANCINI</b> Gremolata	<b>105</b>
<b>25G VENDACE ROE</b> Red onion, chives, lemon, brioche	<b>155</b>

## STARTERS

<b>FLATBREAD OF THE MONTH</b> Mushroom crème, bresaola, black truffle from Piemonte	<b>145</b>
<b>CHARCUTERIE &amp; CHEESE BOARD</b> Selection of cold cuts, cheeses, pickled vegetables	<b>305</b>
<b>TORCHED OCTOPUS</b> Grilled paprika, potato, olive oil	<b>145</b>
<b>1/2 LOBSTER THERMIDOR</b> Fries, truffle mayonnaise	<b>225</b>

## MAIN COURSES

<b>MUSHROOM RISOTTO</b> Västerbotten cheese, black truffle	<b>225</b>
<b>BOEUF BOURGUIGNON</b> Mashed potato, fried mushrooms, pancetta, pearl onion, parsley	<b>235</b>
<b>BLANCE &amp; HIERTA BURGER</b> Made from chuck roll and brisket, truffle mayonnaise, Gruyère, caramelized mushrooms, gem lettuce	<b>235</b>
<b>SEABASS 'EN PAPILLOTTE'</b> Fennel, lemon, white wine	<b>245</b>
<b>AT SIX SALLAD</b> Smoked almonds, romaine lettuce, rye bread croutons, Svecia cheese cream, pickled pumpkin, dried Viken tomatoes, tomato dressing	<b>195</b>
<b>WITH GRILLED CHICKEN BREAST</b>	<b>225</b>

## SWEETS

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

## SOMMELIER'S PICK

THE NORTHERN PART OF THE RHÔNE VALLEY IS THE AREA IN THE WORLD WHERE THE GRAPE SYRAH IS KING, WITH ITS MOST NOTORIOUS APPELLATION OF CÔTE-RÔTIE LAYING ON THE HILLS OVER THE SMALL CITY OF AMPUIS.

WHILE GREEKS WERE FIRST MAKING WINE IN THE SOUTHERN REGION, IT IS ROMANS WHO BROUGHT THE WINE AGRICULTURE INTO THE NORTHERN PART.

WHILE THE RHÔNE VALLEY PRODUCES MAINLY ROBUST AND STRUCTURED RED WINES, THERE IS ALSO THE APPELLATION OF CONDRIEU SPECIALIZED ON GENEROUS AND FRUITY WHITE WINES MATCHING A STYLE OF FOOD GREATLY INFLUENCED BY LYON AND ITS CUISINE WHICH DELIVERED SOME OF THE MOST FAMOUS CHEFS.

<b>2018 SAINT-PERAY, BENOÎT ROSEAU - white</b>	<b>1/2 GL / GL / BTL</b> <b>100 / 195 / 995</b>
<b>2013 CONDRIEU, E. GUIGAL - white</b>	<b>220 / 440 / 2150</b>
<b>2016 VIOGNIER, CUILLERON - white</b>	<b>135 / 650</b>
<b>2020 CROZES-HERMITAGE, DOM. DE LA COLOMBIERE</b>	<b>175 / 850</b>
<b>2016 CORNAS, GUILLAUME GILLES</b>	<b>150 / 295 / 1400</b>
<b>2018 CÔTE-RÔTIE "LA PEROLINE", DOMAINE LEVET</b>	<b>160 / 320 / 1500</b>
<b>2013 CÔTE-RÔTIE SINGLE VINEYARD, S. OGIER</b>	<b>210 / 420 / 2000</b>

## SPARKLING

<b>S.A. BRUT RÉSERVE, CHARLES HEIDSIECK</b> Champagne, France	<b>160 / 920</b>
<b>S.A. BRUT ROSÉ, DEUTZ</b> Champagne, France	<b>220 / 1250</b>
<b>S.A. CAVA TRADITION, MASET</b> Penedès, Spain	<b>125 / 595</b>

## WHITE WINE

<b>2020 SOAVE CLASSICO ORGANIC, PIEROPAN</b> Veneto, Italien	<b>120 / 550</b>
<b>2017 SAINT BRIS, WILLIAM FÈVRE</b> Burgundy, France	<b>145 / 695</b>
<b>2020 CHABLIS, JOSEPH DROUHIN</b> Burgundy, France	<b>155 / 750</b>
<b>2018 RIESLING M SINGLE VINEYARD, K. EBERBACH</b> Rheingau, Germany	<b>165 / 815</b>
<b>2019 CHARDONNAY, SEGHEISIO FAMILY VINEYARDS</b> California, USA	<b>195 / 950</b>

## RED WINE

<b>2019 MARIUS GRENACHE/ SYRAH, M.CHAPOUTIER</b> Languedoc-Roussillon, France	<b>120 / 550</b>
<b>2017 BAROLO, FENOCCHIO</b> Piemonte, Italy	<b>255 / 1100</b>
<b>2019 BARBERA D'ALBA, PIO CESARE</b> Piemonte, Italy	<b>155 / 750</b>
<b>2018 HAUTES CÔTES DE NUITS, CHEVILLON-CHEZEAX</b> Bourgogne, France	<b>175 / 850</b>
<b>2019 SIERRA DE TOLOÑO TINTO</b> Rioja, Spain	<b>155 / 750</b>

## BEER & CIDER

<b>CARLSBERG EXPORT</b> Draught 40cl	<b>78</b>	<b>CARLSBERG HOF</b> Bottle 33cl	<b>72</b>
<b>KRONENBOURG BLANC</b> Draught 40cl	<b>78</b>	<b>GOOSE ISLAND IPA</b> Bottle 33cl	<b>98</b>
<b>BROOKLYN DEFENDER IPA</b> Draught 40cl	<b>84</b>	<b>BRUNKEBERGS PILS</b> Bottle 33cl	<b>79</b>
<b>NCB KELLERBIER</b> Draught 40cl	<b>89</b>	<b>LA CIDRAIE ORIGINAL</b> Bottle 33cl	<b>75</b>

## NON ALC

<b>GINGER BEER</b>	<b>55</b>	<b>RUDENSTAM SPARKLING</b>	<b>55</b>
<b>PEPSI, PEPSI MAX</b>	<b>42</b>	<b>VERJUS</b>	<b>85</b>