

LUNCH

WEEK 48

STARTERS

Fried broccoli 65
Parmesan - lemon - sea salt

Matjes herring 125
Dark rye bread - egg yolk cream - browned butter

MAINS

Red wine braised beef cheeks 175
Saffron risotto - endives - lardo

Grilled Cajun salmon 175
Raw slaw - smashed garlic - ginger emulsion

Chickpeas tajine 165
Halloumi - aubergine - kefir & harissa salad

Overnight baked pork belly 225
Onion broth - apple - rutabaga

At Six salad
64° egg - dried tomatoes - sourdough croutons - mustard vinaigrette

With avocado 175
With chicken & bacon 225

DESSERTS

Saffran mazarin 105
Walnut crumble - rum poached blackberries - white chocolate ganache

Chocolate truffles 45

BUSINESS LUNCH

Matjes herring

Dark rye bread - egg yolk cream - browned butter

Overnight baked pork belly

Onion broth - apple - rutabaga

Saffran mazarin

*Walnut crumble - rum poached blackberries -
white chocolate ganache*

405

*All prices are in SEK and including VAT.
For dietary requirements and food allergies, please ask one
of our team members for assistance.*

