SNACKS

Oyster *Mignonette - "At Six hot sauce" - lemon*	55/pc
Gratinated Oyster *Spinach - chives - cream cheese*	75/pc
At Six Bread *Ask your waiter about todays special*	145
Truffle Toast *Parmesan- & polenta cream - truffle - kohlrabi*	145
Kalix Vendace Roe *Brioche - lemon smetana - shallots*	165
Caviar Petit Choux *Smetana - chives - shallots*	165

STARTERS

Chèvre Chaud *Goat cheese cream - pickled beets - mustard seeds*	195
Tuna Tartar *Vanilla pickled cucumber - lobster mayonnaise - Forell roe*	235
Vol Au Vent & Snails *Herb de Provence butter - persillade - creme fraiche*	220
Panisse & Chicken *Chickpea cake - chicken mousse - brown butter - hazelnuts*	195
Beef Tartare *Fried sweet corn - jalapeno - wild garlic mayo - parmesan*	235

MAINS

Duck Ravioli *Pecorino - truffle - fermented mushrooms*	345
Grilled Swordfish on the bone *Asparagus - black celery - Forell roe - grapefruit Gastrique*	365
Grilled Risotto *Carrot - mizuna - lemon confit*	275
Lobster Bourride *Lobster - cod - spinach - pak choi*	415
Swedish Dry-aged Entrecôte *Oxtail sauce - leek - haricots verts - Cafe de Paris*	495
Spring Lamb Loin Sous Vide *Aubergine - burned cabbage sauce - green peas - zucchini*	415

SIDES

French Fries *Sauce Choron*	85
Tomato Salad *Fermented tomato - dill oil - silver onion*	85
Grilled Gem Salad *Herbs de provence butter - 24 months parmesan*	85
Haricots verts *Taggiasche olives - fried parsley*	85

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CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs, Henriot *Champagne, France*	195 / 995
S.A. Cuvée Prestige Edition, Ca´del Bosco *Lombardia, Italy*	160 / 895
S.A. Cava Brut No 1, Domino de la Vega *Valencia, Spain*	145 / 720

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi *Marche, Italy*	130 / 595
2021 Sauvignon Blanc Attitude, Pascal Jolivet *Loire, France*	160 / 795
2020 Chablis Tradition, Dampt Frères *Burgundy, France*	195 / 895
2021 Riesling, August Kesseler *Rheingau, Germany*	160 / 795
2022 Southend Chardonnay, Newton Johnson *Upper Hemel-En-Aarde Valley, South Africa*	215 / 1050

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard *Côtes de Gascogne, France*	130 / 595
2020 Côtes du Rhône Reservé, Famille Perrin *Rhône, France*	160 / 795
2021 Langhe Rosso, Vajra *Piemonte, Italy*	160 / 795
2019 Koonunga Hill Seventy Six, Penfolds *South Australia, Austrlia*	185 / 885
2020 Pinot Noir Trocken, Heinrich Spindler *Pfalz, Germany*	195 / 950

SOMMELIER'S SELECTION

WHITE

2020 Vouvray Cuvée Silex, Dom. Vigneau-Chevreau *Loire, Frankrike*	910
2020 Chassagne-Montrachet, Francois Carillon *Burgundy, France*	1650
2021 Gamlitz Sauvignon Blanc, Sattlerhof *Südsteiermark, Austria*	910
2019 Red Shoulder Ranch Chardonnay, Shafer *Napa Valley, USA*	1995

RED

2018 Le Versant, Loulou Mitjavile *Castillon Côtes de Bordeaux, France*	995
2012 Chateau d'Escurac Haut-Medoc *Bordeaux, France*	995
2019 Merlot, Canonball *California, USA*	1050
2018 Barbaresco, Gaja *Piemonte, Italien*	4200

DRAFT BEER

Brooklyn Stonewall IPA	96	Carlsberg Export	92
Kronenbourg Blanc	92	NCB Kellerbier	112

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
Brunkebergs Pils	85	Dugges Tropical Thunder	102
Goose IPA	98	Galipette Cidre	89

NON-ALCOHOLIC

Juice	55	Pepsi, Pepsi Max	42
Ginger Beer	55	Zingo, 7-Up	42
Alcohol Free Beer	65	Pink Grapefruit Soda	42

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