

SNACKS

Oyster <i>Mignonette - "At Six hot sauce" - lemon</i>	55/pc
Gratinated Oyster <i>Yuzu hollandaise - espelette - silver onion</i>	75/pc
At Six Bread <i>Ask your waiter about todays special</i>	145
Truffle Toast <i>Parmesan- & polenta cream - truffle - kohlrabi</i>	145
At Six Toast <i>Vendace roe - pickled onions - Västerbotten cheese</i>	165
Chicken Liver Pâté <i>Brioche - cherry confit - lemon - thyme - Hazelnut</i>	145

STARTERS

Chèvre Chaud <i>Goat cheese - pickled beets - mustard seeds - walnuts</i>	195
White Asparagus <i>Vendace roe - miso - Aigre-Doux - Hazelnut sauce</i>	245
Hamachi Sashimi <i>Capers - shallots - black garlic vinegar</i>	235
Gambas Tartare <i>Tomatoes from Karinstorp - shellfish emulsion - blood grape</i>	235
Beef Tartare <i>Pickled silver onion - dill emulsion - cucumber - dill powder</i>	235

MAINS

Sweetheart Cabbage <i>Broccoli & Jalapeno purée - blue cheese - parmesan - almonds</i>	295
Risotto <i>Pea purée - radish - salsify - herbs</i>	385
Steamed Turbot <i>Beurre blanc - white asparagus - tomato salad</i>	465
Duck Ravioli <i>Pecorino - truffle - fermented mushrooms</i>	345
Crispy Chicken Milanese <i>Parmesan - sauce gribiche - french fries</i>	325
Slow Cooked Pork Belly <i>Celeriac pure - honey glazed baby carrots</i>	365
Swedish Dry-aged Entrecôte <i>Oxtailtail jus - spring onion - Café de Paris</i>	495
Lamb Racks Sous Vide <i>Smoked aubergine purée - pepper salsa - grilled jalapeno</i>	415

SIDES

Grilled Asparagus <i>Ramson mayonnaise</i>	85
Tomato Salad <i>Fermented tomato - dill oil - silver onion</i>	85
Broccolini <i>Jalapeno - puffed rice</i>	85
New Potatoes <i>Browned butter- chives</i>	85

CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs, Henriot <i>Champagne, France</i>	195 / 995
2020 Alta Langa Millesimato, Contratto <i>Piemonte, Italy</i>	185/ 895
S.A. Cava Brut No 1, Domino de la Vega <i>Valencia, Spain</i>	145 / 720

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	130 / 595
2022 Sauvignon Blanc Attitude, Pascal Jolivet <i>Loire, France</i>	160 / 795
2020 Chablis Tradition, Dampfrères <i>Burgundy, France</i>	195 / 895
2022 Riesling Aus Den Lagen, A.Christmann <i>Pfalz, Germany</i>	160 / 795
2022 Southend Chardonnay, Newton Johnson <i>Upper Hemel-En-Aarde Valley, South Africa</i>	215 / 1050

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard <i>Côtes de Gascogne, France</i>	130 / 595
2020 Côtes du Rhône Reservé, Famille Perrin <i>Rhône, France</i>	160 / 795
2021 Le Orme Barbera, Michele Chiarlo <i>Piemonte, Italy</i>	170 / 815
2019 Koonunga Hill Seventy Six, Penfolds <i>South Australia, Australia</i>	185 / 885
2020 Pinot Noir, Gravelly Ford <i>California, USA</i>	195 / 950

SOMMELIER'S SELECTION

WHITE

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

RED

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