

SNACKS

Magellan Gigas Oyster	65/pc
<i>Lemon - tabasco vinaigrette - Onion</i>	
At Six Toast	165
<i>Vendace roe - Pickled onions - Västerbotten cheese</i>	
Gratinated Bay Scallop	95
<i>Yuzu hollandaise - espelette</i>	
Truffle Toast	145
<i>Parmesan - polenta cream - truffle - kohlrabi</i>	
At Six Bread	85
<i>Served with herb butter</i>	

STARTERS

Pike Perch Crudo	220
<i>Spicy fish & seafood sauce - lime - coriander</i>	
Cured Salmon	220
<i>Pickled cucumber - horseradish - crème fraîche - miso</i>	
Burned Heritage Tomatoes	195
<i>Bloody Mary dressing - ricotta - black olive crumble - rum</i>	
Smoked Beetroot	195
<i>Mascarpone - balsamic dressing - tarragon - walnuts</i>	
Beef Tartare	235
<i>Egg yolk - radish - croutons - mustard leaves - brandy</i>	

MAINS

Fried King Oyster	295
<i>Cep puree - seasonal mushrooms - mushroom jus</i>	
Risotto Nduja	285
<i>Burrata - pistachio crumble - espelette pepper - butter</i>	
Steamed Cod	395
<i>Tomato - spicy seafood bisque - spring onion - saffron rouille</i>	
Duck Ravioli	345
<i>Parmesan - Truffle - Fermented mushrooms</i>	
Veal Alla Milanese	365
<i>Capers - brown butter - seasonal mushrooms - lemon</i>	
Slow Cooked Pork Belly	365
<i>Roasted carrots - Spicy sauerkraut - White wine jus</i>	
Swedish Dry-aged Entrecôte	495
<i>Bordelaise sauce - braised onion - chard</i>	
Sous Vide Venison Fillet	415
<i>Red wine & lingoberry sauce - jerusalem artichoke - black cabbage</i>	

SIDES

French Fries	85
<i>Smoked paprika - aioli</i>	
Grilled Bellaverde Broccoli	85
<i>Garlic - roasted almond flakes</i>	
Roasted Lardo Potatoes	85
<i>Bacon - chives</i>	
Pan Fried Green Beans	85

CHAMPAGNE & SPARKLING

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

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi	145 / 635
<i>Marche, Italy</i>	
2023 Grüner Veltliner terrassen, Bründlmayer	195 / 995
<i>Kamptal, Austria</i>	
2023 L Chablis, Domaine Laroche	195 / 995
<i>Burgundy, France</i>	
2022 Riesling Aus Den Lagen, A. Christmann	165 / 795
<i>Pfalz, Germany</i>	
2020 Chardonnay Henk, Oakridge	205 / 1050
<i>Yarra Valley, Australia</i>	

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard	145 / 635
<i>Côtes de Gascogne, France</i>	
2020 Côtes du Rhône Reservé, Famille Perrin	165 / 795
<i>Rhône, France</i>	
2019 Koonunga Hill Seventy Six, Penfolds	185 / 885
<i>South Australia, Australia</i>	
2021 Pinot Noir Willowlake, Oakridge	195 / 995
<i>Yarra Valley, Australia</i>	
2022 Langhe Nebiolo, FontanaBianca	195 / 995
<i>Piemonte, Italy</i>	

SOMMELIER'S SELECTION

WHITE

2021 Vouvray Cuvée Silex, Dom. Vigneau-Chevreau	945
<i>Loire, France</i>	
2021 Saint-Aubin 1er Cru En Remilly, D. de Montille	1750
<i>Burgundy, France</i>	
2022 Gamlitz Sauvignon Blanc, Sattlerhof	945
<i>Südsteiermark, Austria</i>	
2021 Scharzhofberger Riesling Kabinett, Egon Müller	3800
<i>Mosel, Germany</i>	

RED

2017 Pinot Noir Mcdougall Vineyard, Kutch Wines	1550
<i>California, USA</i>	
2015 Howell Mountain Cabernet, Dunn Vineyards	3200
<i>Napa Valley, USA</i>	
2020 Le Versant, Loulou Mitjavile	1050
<i>Castillon Côtes de Bordeaux, France</i>	
2018 Barolo Cascina Nuova, Azienda Agricola Cogno	1450
<i>Piemonte, Italy</i>	

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	45
Ginger Beer	55	Zingo, 7-Up	45
Alcohol Free Beer	65	Pink Grapefruit Soda	55

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