

## HORS D'OEUVRES

<b>Champagne &amp; Caviar</b>	<b>510</b>
<i>Just Caviar</i>	365/10gr
<b>Cava &amp; Magellan Oyster</b>	<b>195</b>
<i>Oyster only</i>	65/st

## SNACKS

<b>At Six Bread</b>	<b>85</b>
<i>Served with herb butter</i>	
<b>Truffle Toast</b>	<b>120</b>
<i>Parmesan - polenta cream - truffle - kohlrabi</i>	
<b>Fried Sweetbreads</b>	<b>115</b>
<i>Calf thymus gland - capers - sauerkraut - mustard &amp; beurre blanc sauce</i>	
<b>Mushroom Croquette</b>	<b>115</b>
<i>Garlic bechamel - pickled enoki</i>	

## STARTERS

<b>Pumpkin Cappuccino</b>	<b>175</b>
<i>Parmesan foam - 64° egg - truffle - gougère</i>	
<b>Mushroom Parfait</b>	<b>225</b>
<i>Fried mushrooms - pickled mushrooms - rye bread tuille</i>	
<b>Tuna Carpaccio</b>	<b>225</b>
<i>Orange dressing - whipped burrata - cucumber foam</i>	
<b>Pan-fried Salsify &amp; Mussels</b>	<b>215</b>
<i>Blue mussels - vongole - lovage - mussel emulsion - salsify</i>	
<b>Beef Tartare</b>	<b>225</b>
<i>Gribiche sauce - anchovy paste - egg yolk jam - horseradish</i>	

## SIDES

<b>French Fries</b>	<b>85</b>
<i>Served with aioli</i>	
<b>Roasted Broccoli</b>	<b>85</b>
<i>Confit garlic puré - guanciale Toscano - fried garlic</i>	
<b>Potato Pave</b>	<b>85</b>
<i>Truffle mayo - aged parmesan</i>	
<b>Burned Roscoff Onion</b>	<b>85</b>
<i>Liquorice buttermilk - fried sage</i>	

## MAINS

<b>Confit Rutabaga</b>	<b>315</b>
<i>Caramelized yeast sauce - hazelnuts - fermented kohlrabi</i>	
<b>Skrei Cod</b>	<b>395</b>
<i>Saffron confit fennel - pernod velouté - fennel pollen cream</i>	
<b>Grilled Lobster Tail</b>	<b>495</b>
<i>Corn pure - sea buckthorn - carrots crudite</i>	
<b>Duck Ravioli</b>	<b>345</b>
<i>Swedish pecorino - truffle - fermented mushroom sauce</i>	
<b>Risotto Alla Veneta</b>	<b>285</b>
<i>Homemade sausage - chicken stock - black garlic - preserved lemon</i>	
<b>Swedish Dry-aged Entrecôte</b>	<b>495</b>
<i>Red wine sauce - braised onion - seasonal pan fried greens</i>	
<b>Sous Vide Venison Fillet</b>	<b>425</b>
<i>Parsnip puré - braised onions - cime di rapa - bordelaise sauce</i>	
<b>Braised Oxcheek</b>	<b>385</b>
<i>Sourdough foam - pickled english mustard - red wine sauce</i>	

## AT SIX SELECTION

### TRUFFLE TOAST

*Parmesan - Polenta cream - Truffle - Kohlrabi*

*S.A. Blanc de Blancs, Henriot*

*Champagne, France*

### TUNA CARPACCIO

*Orange dressing - Whipped burrata - Cucumber foam*

*2022 Riesling Aus Den Lagen, A. Christmann*

*Phalz, Germany*

### BRAISED OX CHEEK

*Sourdough pure - Pickled english mustard - Red wine*

*2022 Langhe Nebbiolo, Burzi*

*Piemonte, Italy*

### BLACK FORREST

*Dark Chocolate - Cherry liqueur - Vanilla Chantilly*

*Selection of coffee or tea*

**FOUR COURSE MENU 795**  
**WINE PACKAGE 545**



All prices are in SEK and including VAT.

For dietary requirements and food allergies, please contact our team members for further assistance.

## CHAMPAGNE & SPARKLING

<b>S.A. Grande Réserve Brut, Frerejean Frères</b>	<b>195 / 995</b>
<i>Champagne, France</i>	
<b>2020 Alta Langa Millesimato, Contratto</b>	<b>185 / 895</b>
<i>Piemonte, Italy</i>	
<b>M.V. Cava Brut Tradition, Maset</b>	<b>155 / 750</b>
<i>Penedes, Spain</i>	

## WHITE WINE

<b>2021 Verdicchio Villa Bianchi, Umani Ronchi</b>	<b>150 / 725</b>
<i>Marche, Italy</i>	
<b>2023 Sauvignon Blanc Touraine, Comte Henry</b>	<b>165 / 795</b>
<i>Loire, France</i>	
<b>2023 L Chablis, Domaine Laroche</b>	<b>195 / 995</b>
<i>Burgundy, France</i>	
<b>2022 Riesling Aus Den Lagen, A. Christmann</b>	<b>165 / 795</b>
<i>Phalz, Germany</i>	
<b>2020 Chardonnay Henk, Oakridge</b>	<b>205 / 1050</b>
<i>Yarra Valley, Australia</i>	

## RED WINE

<b>2022 Connoisseur Rouge, Domaine de Ménard</b>	<b>150 / 725</b>
<i>Côtes de Gascogne, France</i>	
<b>2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne</b>	<b>165 / 795</b>
<i>Rhône, France</i>	
<b>2019 Koonunga Hill Seventy Six, Penfolds</b>	<b>185 / 885</b>
<i>South Australia, Australia</i>	
<b>2021 Pinot Noir Henk, Oakridge</b>	<b>195 / 995</b>
<i>Yarra Valley, Australia</i>	
<b>2022 Langhe Nebbiolo, Burzi</b>	<b>195 / 995</b>
<i>Piemonte, Italy</i>	

## SOMMELIER'S SELECTION

### WHITE

<b>2019 Châteauneuf-du-pape Saintes Pierres, E. Guigal</b>	<b>2200</b>
<i>Rhône, France</i>	
<b>2021 Saint-Aubin 1er Cru En Remilly, D. de Montille</b>	<b>1750</b>
<i>Burgundy, France</i>	
<b>2022 Gamlitz Sauvignon Blanc, Sattlerhof</b>	<b>1050</b>
<i>Südsteiermark, Austria</i>	
<b>2022 Schlossberg Riesling, Thörle</b>	<b>1550</b>
<i>Rheinhessen, Germany</i>	

### RED

<b>2019 Pinot Noir Mcdougall Vineyard, Kutch Wines</b>	<b>1550</b>
<i>California, USA</i>	
<b>2015 Howell Mountain Cabernet, Dunn Vineyards</b>	<b>4100</b>
<i>Napa Valley, USA</i>	
<b>2020 Le Versant, Loulou Mitjavile</b>	<b>1050</b>
<i>Castillon Côtes de Bordeaux, France</i>	
<b>2019 Barolo Cascina Nuova, Elvio Cogno</b>	<b>1450</b>
<i>Piemonte, Italy</i>	

## DRAFT BEER

<b>Brooklyn Stonewall IPA</b>	<b>94</b>	<b>Carlsberg Export</b>	<b>89</b>
<b>Kronenbourg Blanc</b>	<b>89</b>	<b>NCB Kellerbier</b>	<b>97</b>

## BOTTLED BEER AND CIDER

<b>Carlsberg Hof Organic</b>	<b>82</b>	<b>Snubblejuice Session IPA</b>	<b>92</b>
<b>San Miguel</b>	<b>85</b>	<b>Galipette Cidre</b>	<b>89</b>