

HORS D'OEUVRES		
Champagne & Caviar	565	
<i>Just Caviar</i>	425/10gr	
<i>N25 caviar - Waffles - Garnitures</i>		
Cava & Magellan Oyster	195	
<i>Oyster only</i>	65/st	
<i>Lemon - Tabasco vinaigrette - Onion</i>		

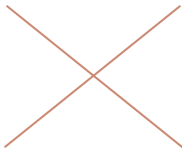
SNACKS		
At Six Bread	95	
<i>Served with herb butter</i>		
Tomato Gazpacho	125	
<i>Roasted tomatoes - Cured mackerel - Thai basil</i>		
Lobster Roll	265	
<i>Brioche - Smoked paprika aioli - Caviar</i>		
La Truffière	115	
<i>Truffle - Cheddar - Seasonal mushrooms</i>		

STARTERS		
Crab Cocktail	265	
<i>Citrus dressing - Tapioca - Potato foam - Gem salad</i>		
Coal Roasted Leek	195	
<i>Truffle emulsion - Leek guacamole - Cocoa</i>		
Grilled Scallop	235	
<i>Scallop mousseline - Filled morel - White asparagus</i>		
Stuffed Turnip	215	
<i>Vegetable ragu - Mushroom sauce - Cime di rapa</i>		
Beef Tartare	235	
<i>Egg yolk jam - Red wine sauce - Basque Chillì</i>		
Potato Salad	195	
<i>Pickled rubarb - Deep fried seaweed - Lumpfish roe</i>		

SIDES		
French Fries	85	
<i>Served with aioli</i>		
Green Asparagus	115	
<i>Asparagus pure - Forell roe</i>		
Grilled Paprika	115	
<i>Sweet paprika dressing - Burrata</i>		
Grilled Green Beans	95	
<i>Beans - Garlic</i>		

MAINS		
Lamb Porchetta	385	
<i>Wild garlic - Carrots - Lamb sauce</i>		
Pan Fried Pike-perch	415	
<i>Artichokes - Barigoule sauce - Lovage</i>		
Pan Fried Squid	330	
<i>Onion broth - Black garlic emulsion - Yellow peas</i>		
Handkerchief Pasta	365	
<i>Poultry ragu - Pickled onions - Parmesan</i>		
Swedish Dry-aged Entrecôte	525	
<i>Cafe de paris - Red wine jus - Chard</i>		
Celeriac Tempura	315	
<i>Fermented beans - Tempeh - Tofu bottarga</i>		

AT SIX SELECTION		
TOMATO GAZPACHO		
<i>Roasted tomatoes - Cured mackerel - Thai basil</i>		
<i>S.A. Brut souverain, Henriot</i>		
<i>Champagne, France</i>		
GRILLED SCALLOP		
<i>Scallop mousseline - Filled morel - White asparagus</i>		
<i>2022 “The daily August” Pinot Noir, A. Kessler</i>		
<i>Rheingau, Germany</i>		
HANDKERCHIEF PASTA		
<i>Poultry ragu - Pickled onions - Parmesan</i>		
<i>2017 Merlot, Cannonball</i>		
<i>California, USA</i>		
CROISSANT REBORN		
<i>A rich, creamy ice cream made from repurposed croissants</i>		
<i>and toasted milk anglaise, with notes of vanilla and toffee.</i>		
<i>Selection of coffee or tea</i>		
FOUR COURSE MENU 795		
WINE PACKAGE 565		



CHAMPAGNE & SPARKLING		
S.A. Brut Souvrain, Henriot	195	995
<i>Champagne, France</i>		
2020 Alta Langa Millesimato, Contratto	185	895
<i>Piemonte, Italy</i>		
M.V. Cava Brut Tradition, Maset	155	750
<i>Penedes, Spain</i>		

WHITE WINE		
2021 Verdicchio Villa Bianchi, Umani Ronchi	150	725
<i>Marche, Italy</i>		
2023 Sauvignon Blanc Touraine, Comte Henry	165	795
<i>Loire, France</i>		
2023 L Chablis, Domaine Laroche	195	995
<i>Burgundy, France</i>		
2022 Riesling QBA Trocken, Weingut Kaufmann	165	795
<i>Rheingau, Germany</i>		
2023 Bin 311 Chardonnay, Penfolds	210	1025
<i>South Eastern Australia, Australia</i>		

RED WINE		
2022 Connoisseur Rouge, Domaine de Ménard	150	725
<i>Côtes de Gascogne, France</i>		
2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne	165	795
<i>Rhône, France</i>		
2019 Koonunga Hill Seventy Six, Penfolds	185	885
<i>South Australia, Australia</i>		
2022 “The daily August” Pinot Noir, A. Kessler	195	965
<i>Rheingau, Germany</i>		
2019 Serralunga d’Alba Barolo, FontanaFredda	245	1200
<i>Piemonte, Italy</i>		

SOMMELIER'S SELECTION		
WHITE		
2019 Châteauneuf-du-pape Saintes Pierres, E. Guigal	2200	
<i>Rhône, France</i>		
2016 Chardonnay Cahill Lane Vineyard, Walter Hansel	1250	
<i>Russian River Valley, USA</i>		
2022 Gamlitz Sauvignon Blanc, Sattlerhof	1050	
<i>Südsteiermark, Austria</i>		
2022 Schlossberg Riesling, Thörle	1550	
<i>Rheinhessen, Germany</i>		
RED		
2019 Pinot Noir Mcdougall Vineyard, Kutch Wines	1550	
<i>California, USA</i>		
2021 Promis, Gaja Ca’Marcanda	1350	
<i>Tuscany, Italy</i>		
2020 Le Versant, Loulou Mitjavile	1050	
<i>Castillon Côtes de Bordeaux, France</i>		
2022 Barbera d’Alba Superiore, Borgogno Rivata	995	
<i>Piemonte, Italy</i>		

DRAFT BEER			
Brooklyn Stonewall IPA	94	Carlsberg Export	89
Kronenbourg Blanc	89	NCB Kellerbier	97

BOTTLED BEER & CIDER			
Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
San Miguel	85	Galipette Cidre	89

NON-ALCOHOLIC			
Juice	55	Pepsi, Pepsi Max	55
Ginger Beer	60	Zingo, 7-Up	55
Alcohol Free Beer	65	Pink Grapefruit Soda	60

All prices are in SEK and including VAT.
For dietary requirements and food allergies, please contact our team members for further assistance.