

HORS D'OEUVRES	
Caviar Bite <i>Savoury financier - Sour cream - Lime zest</i>	260
Magellan Gigas Oyster <i>Lemon - Tabasco - Vinaigrette with onion</i>	65/pc
Oyster Rockefeller <i>Butter - Green herbs - Breadcrumbs</i>	65/pc

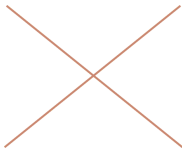
SNACKS	
At Six Bread <i>Milk Bread - Homemade butter</i>	95
Truffle Toast <i>Parmesan - Polenta - Truffle - Pickled celeriac</i>	125
Reuben Crispbread <i>Sauerkraut - Pastrami - Västerbotten sauce - Pickles</i>	85
Swedish Toast <i>Vendace roe - Pickled onions - Västerbotten cheese</i>	145

STARTERS	
Peas Pannacotta <i>Mint snow - Horseradish emulsion - Mint</i>	185
White & Red Endive <i>Burrata - Caramelized walnut - Chili oil dressing</i>	220
Tuna Escabeche <i>Black aubergine puré - Carrots escabeche - Herb salad</i>	220
Dry-aged Char <i>Spicy cucumber - Oyster emulsion - Oyster leaf oil</i>	220
Cured Cod Carpaccio <i>Seaweed - Brown butter - Crispy cod skin - Horseradish</i>	220
Beef Battuta <i>Egg yolk - Shallots - Capers - Cornichons - Mustard</i>	225

SIDES	
French Fries <i>Aioli - Paprika salt</i>	95
Deep Fried Jerusalem Artichokes <i>Fermented pears - Yeast sauce - Jerusalem artichoke crisp</i>	95
Sousvide Pointy Cabbage <i>Wasabi tahini - Lardo - Sesame</i>	95
Charred Tomato <i>Black garlic emulsion - Crispy garlic - Pickled shallot rings</i>	95
Roasted Potatoes	95

MAINS	
Grilled Romanesco <i>Romanesco velouté - Acid Ricotta - Ratatouille jam - Gooseberries</i>	285
Pappardelle Giganti <i>Egg yolk - Smoked almond tahini - Black lemon</i>	285
Risotto Cacio E Pepe <i>Smoked butter - Pecorino - Fresh truffle</i>	320
Gnocchi Au Bisque <i>Fish of the day 90g - Bisque - Finger lime</i>	365
Pan-fried Turbot <i>Beetroot - Brown butter - Pickled Chanterelle - Dill</i>	420
Swedish Dry-aged Entrecôte <i>Sweet onion rings - Black garlic & trumpet butter - Red wine sauce</i>	565
Seared Venison <i>Jerusalem artichoke puree - Lingonberry & red wine sauce - Kale</i>	465

AT SIX SELECTION	
REUBEN CRISPBREAD	
<i>Sauerkraut - Pastrami - Västerbotten sauce - Pickles</i>	
<i>S.A. Brut souverain, Henriot</i>	
<i>Champagne, France</i>	
TUNA ESCABECHE	
<i>Black aubergine puré - Carrots escabeche - Herb salad</i>	
<i>2023 Riesling Sauvage, Georg Breuer</i>	
<i>Rheingau, Germany</i>	
GNOCCHI AU BISQUE	
<i>Fish of the day 90g - Bisque - Finger lime</i>	
<i>2022 Mâcon-Village, Domaine Thevenard</i>	
<i>Burgundy, France</i>	
CINNA-BUN REBIRTH	
<i>Our signature Cinnamon Bun Ice Cream transforms unsold, freshly baked cinnamon buns into a deliciously creamy dessert, embodying our commitment to reducing food waste. Each bite tells a story of flavor and sustainability, ensuring perfectly good food gets a delightful second chance.</i>	
<i>Selection of coffee or tea</i>	
FOUR COURSE MENU 795	
WINE PACKAGE 565	



CHAMPAGNE & SPARKLING	
S.A. Brut Souvrain, Henriot <i>Champagne, France</i>	195 / 995
S.A. Blanc de Craie, Henri Giraud <i>Champagne, France</i>	425 / 2550
M.V. Cava Brut Tradition, Maset <i>Penedes, Spain</i>	155 / 750
WHITE WINE	
2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	150 / 725
2023 Sauvignon Blanc Touraine, Comte Henry <i>Loire, France</i>	165 / 795
2023 L Chablis, Domaine Laroche <i>Burgundy, France</i>	195 / 995
2023 Riesling Sauvage, Georg Breuer <i>Rheingau, Germany</i>	165 / 815
2022 Mâcon-Village, Domaine Thevenard <i>Burgundy, France</i>	210 / 1025

RED WINE	
2022 Connoisseur Rouge, Domaine de Ménard <i>Côtes de Gascogne, France</i>	150 / 725
2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne <i>Rhône, France</i>	165 / 795
2022 Barbera d’Alba Superiore, Borgogno Rivata <i>Piemonte, Italy</i>	195 / 995
2021 Pinot Noir, Gravelly Ford <i>California, USA</i>	195 / 995
2018 L de la Louvière, Château La Louvière <i>Bordeaux, France</i>	220 / 1095

SOMMELIER'S SELECTION	
WHITE	
2019 Châteauneuf-du-pape Saintes Pierres, E. Guigal <i>Rhône, France</i>	2200
2022 Gran Clos Blanco, Gran Clos <i>Priorat, Spain</i>	1200
2024 Section 94 Sauvignon Blanc, Dog Point <i>Marlborough, New Zeland</i>	1050
2022 Schlossberg Riesling, Thörle <i>Rheinhessen, Germany</i>	1550
RED	
2018 Cellar Reserve Grenache, Penfolds <i>Barossa Valley, Australia</i>	1550
2021 Promis, Gaja Ca’Marcanda <i>Tuscany, Italy</i>	1350
2024 A Lisa, Bodega Noemía <i>Patagonia, Argentina</i>	1100
2017 Barbaresco Gallina, Ugo Lequio <i>Piemonte, Italy</i>	1300

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.

Please inform our team of any dietary requirements or allergies so we can best serve you.