

HORS D'OEUVRES	
Magellan Gigas Oyster <i>Lemon - Tabasco - Onion vinaigrette</i>	65/pc
Grilled Large Oyster <i>Grilled oyster cream - Caviar</i>	165/pc

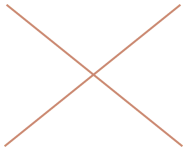
SNACKS	
At Six Bread <i>Brioche feuilletée - Milk bread - Sourdough Bread - Homemade butter</i>	125
Truffle Toast <i>Parmesan - Polenta - Truffle - Pickled celeriac</i>	125
Swedish Toast <i>Vendace roe - Västerbotten cheese cream - Pickled shallots</i>	125
Mushroom Beignets <i>Egg yolk smoked - Parmesan - Black truffle</i>	125

STARTERS	
Baked Celery <i>Creme crue - Roasted hazelnut - Wrångebäck cheese - Kalamansi</i>	220
Pesce Crudo <i>Ajo blanco - Thai basil - Almonds - Citrus</i>	235
Beef Carpaccio <i>Artichoke pure - Bone marrow - Crispy chicken skin</i>	235
Pan-fried Scallop <i>Nduja vinaigrette - Saffron beurre blanc - Fennel - Pork pancetta</i>	295

MAINS	
Lovage Risotto <i>Sea parsley - Fermented lemon - Pecorino</i>	355
Crab Agnolotti <i>Bisque - Ricotta - Soft shell crab</i>	395
Pan-fried Monkfish <i>Blood orange - White wine foam - Cabbage - Potatoes Confit</i>	425
Pork Cutlet <i>Romesco sauce - Kimchi - Spring onion</i>	395
Duck Pithivier <i>Duck breast - Duck sauce - Plums</i>	425
Swedish Dry-aged Entrecote <i>Chimichurri - Parmesan Potatoes - Grilled paprika - Green salad</i>	625

SIDES	
French Fries <i>Aioli - Paprika salt</i>	95
Roasted Potatoes <i>Parmesan</i>	95
Green Leaf Salad <i>Dijon mustard dressing</i>	95
Grilled Vegetables	95

CHEF'S CHOICE	
MUSHROOM BEIGNETS <i>Egg yolk smoke - Parmesan - Black truffle</i> <i>S.A. Brut Souvrain, Henriot</i> <i>Champagne, France</i>	
PAN-FRIED SCALLOP <i>Nduja - Saffron beurre blanc - Fennel barigoule - Pork pancetta</i> <i>2023 Riesling Sauvage, Georg Breuer</i> <i>Rheingau, Germany</i>	
DUCK PITHIVIER <i>Duck breast - Potato terrine - Duck sauce - Plums</i> <i>2023 Côte Chalonnaise Pinot Noir, Buissonnier</i> <i>Bourgogne, France</i>	
CREPE ZUCCETE <i>Vanilla ice-cream - Grand Marnier - Orange</i> <i>Selection of coffee or tea</i>	
FOUR COURSE MENU 945 WINE PACKAGE 565	



CHAMPAGNE & SPARKLING	
S.A. Brut Souvrain, Henriot <i>Champagne, France</i>	210/1250
S.A. Brut Natur, Ruida Domo <i>Penedes, Spain</i>	155 / 750

WHITE WINE	
2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	150 / 725
2022 Sauvignon Blanc, Vasse Felix <i>Margaret River, Australia</i>	165 / 815
2023 L Chablis, Domaine Laroche <i>Burgundy, France</i>	195 / 995
2023 Riesling Sauvage, Georg Breuer <i>Rheingau, Germany</i>	165 / 815
2023 Chardonnay, Au Bon Climat <i>California, USA</i>	210 / 1050

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 / 815
2023 Le Orme Barbera d'Asti, Michele Chiarlo <i>Piemonte, Italy</i>	195 / 995
2023 Côte Chalonnaise Pinot Noir, Buissonnier <i>Bourgogne, France</i>	210 / 1050
2017 Rochemorin, Château de Rochemorin <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 Sauvignon Blanc Estate, Dog Point <i>Marlborough, New Zeland</i>	1050
2022 Schlossberg Riesling, Thörle <i>Rheinhessen, Germany</i>	1550
RED	
2018 Grenache Cellar Reserve, 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		

BOTTLED BEER & CIDER			
Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
Brunkebergstorg Pilsner	85	Somersby Pear Cider	85

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.