

DINING ROOM SPRING EDITION

THREE-COURSE MENU 495 SEK

Select one dish from each course

STARTERS

Baked Celery

Crème Cru - Roasted Hazelnut - Wrångebäck Cheese - Kalamansi

Beef Carpaccio

Artichoke Puré - Bone Marrow - Crispy Chicken Skin

MAINS

Lovage Risotto

Sea Parsley - Fermented Lemon - Pecorino

Fish of the Day

Fresh Mussels - White Wine Foam - Cabbage - Potatoes - Chicken Stock

Pork Cutlet

Romesco Sauce - Kimchi - Spring onion

DESSERTS

Crème Brûlée

Honey - Vanilla - Almond Ice Cream

ADD ONS

Magellan Gigas Oyster

Lemon

65/pc

Grilled Oyster

Grilled Oyster Cream - Caviar

165/pc

The menu is available in Dining Room located on the fifth floor.

Visit, email or call the restaurant to book a table:

diningroom@hotelatsix.com, +46 (0) 722 544 167