

PUNCH BRUNCH

SNACKS

Caviar, brioche, brown butter	95	Scallop tartare, coriander	60
Smoked duck, onion crisp	65	Fried broccoli, parmesan	55

STARTERS

Farmed sturgeon caviar 30 grams <i>Blinis - sour cream - brown butter - red onion</i> alternatively Swedish Mälaren vendace roe	495
Lamb tartare <i>Espelette pepper - sesame - onion - tomato</i>	160
Crispy celeriac <i>Smoked mayonnaise - hazelnuts - fried kale</i>	125

SEAFOOD

Daily oysters <i>At Six hot sauce - lemon - onion vinegar</i>	35/ pc
Boiled ½ lobster	235
Langoustines	65/ pc
Fresh prawns <i>All served with grilled sourdough and smoked mayonnaise</i>	185

MAINS

At Six omelette <i>Kalix vendace roe - spiced cheese - fried cauliflower - pickled onion</i>	275
Scrambled eggs with truffle <i>Seasonal mushroom - Präst cheese - crème fraîche - hazelnuts</i>	225
"Eggs Benedict" <i>Pata negra - 64° egg - Truffle Pecorino - brown butter foam</i>	245
Blackened tuna <i>Cucumber - coriander - soy mayonnaise - green chili</i>	265
Fennel infused veal sausage <i>Potato cream - onion and cabbage variation - parmesan</i>	235
At Six kebab <i>Chuck roll - silver onion - tomato - yoghurt - coriander</i>	220
Vietnamese chicken dumplings <i>Mushroom bouillon - pak choy - rice noodles</i>	235

DESSERTS

Manjari chocolate crème <i>Caramelized blood orange sorbet - roasted milk chocolate</i>	120
French toast on sourdough <i>Maple syrup ice cream - salt-fried flaxseeds - lemon curd</i>	125
Hard cheese from Oviken <i>Brown butter - lemon - hazelnuts - truffle</i>	145
Truffle	45

FLAMBÉ TROLLEY

Peach flambé
*Crème fraîche sorbet - salt-roasted almonds -
cookie crumble*

145

All prices in SEK and inclusive of VAT.
For dietary requirements and food allergies, please ask one
of our team members for assistance.

GOLDEN LEAF

Autumn pear, almonds and Japanese lime tea. Topped
with a healthy splash of Champagne

AT SIX BLOODY MARY

Bloody Mary At Six style highlighted by our homemade
hot sauce and Blanche & Hierta red wine

WINTER DROP

Absolut Elyx blended with winter ingredients and spices
to create our version of a glögg inspired drink

175 PER PERSON, MINIMUM 2 PEOPLE

CHAMPAGNE & SPARKLING

MV "R" Ruinart Brut, Ruinart <i>Champagne, France</i>	GL / BTL	160 / 880
MV Rosé Brut, Billecart-Salmon <i>Champagne, France</i>		195 / 1150
MV Special Cuvée Brut, Bollinger <i>Champagne, France</i>		170 / 950
MV Cava Castillo d'Montblanc Brut, Bodegas Concavins <i>Catalonia, Spain</i>		115 / 495

WHITE WINE

2015 Chablis, Domaine Laventureux <i>Bourgogne, France</i>	GL / BTL	160 / 720
2016 La Sauvignole Sauvignon Blanc, Raymond Morin <i>Loire, France</i>		130 / 550
2015 Pradalupo Roero Arneis, Fontanafredda <i>Piemonte, Italy</i>		120 / 480
2016 Leitz Out Riesling, Weingut Leitz <i>Rheingau, Germany</i>		125 / 520
2016 Kumeo Village Chardonnay, Kumeo River Winery <i>Auckland, New-Zealand</i>		155 / 695
2015 Campo Alegre Blanco, Francois Lurton <i>Rueda, Spain</i>		145 / 650

ROSÉ WINE

2016 Artazu Grenache Rosé, Artadi <i>Navarra, Spain</i>	GL / BTL	120 / 480
--	----------	-----------

RED WINE

2015 Côtes du Rhône Reserve, Famille Perrin <i>Rhône, France</i>	GL / BTL	120 / 480
2014 Redoma Tinto, Niepoort <i>Douro, Portugal</i>		175 / 820
2013 Langhe Nebbiolo, Rivetto <i>Piemonte, Italy</i>		150 / 680
2015 Le Volte, Tenuta dell'Ornellaia-Giorgio Gori <i>Tuscany, Italy</i>		160 / 720
2013 El Castro de Valtuille, Bodegas Castro Ventosa <i>Bierzo, Spain</i>		145 / 650
2013 Malbec, Finca Decero <i>Mendoza, Argentina</i>		130 / 550

DRAUGHT BEER

Brooklyn East IPA	84	Carlsberg Export	69
Løffe Blond	88	Staropramen Ofiltrerad	74

BOTTLED BEER AND CIDER

Carlsberg Hof	62	Hingstin Stout	89
Kronenbourg Blanc	69	Luma Lager	75
Pang Pang IPA Hökarängen	96	Omnipollo Zodiac IPA	84
Somersby Double Press	72	Mikkeller K:rlek Pale Ale	82

NON-ALCOHOLIC

Nordaq Fresh still and sparkling	45	Pepsi, Pepsi Max, 7-up	38
Cloudy Apple Juice	55	Non-alcoholic Beer	45
Ginger Beer	55	Coconut Water	55

