

COCKTAIL BAR

Be brave, explore the extraordinary. Ask our bartenders for recommendations. Let your senses be stimulated. Say hi to your next seat neighbour. Unwind to the sound of meticulously curated music or pocket that eight-ball to perfection. We welcome you to a not so well kept secret but rather a vibrant work hard, play hard venue that invites you back, night after night.

Here, in the At Six Cocktail Bar you'll find signature cocktails breaking new ground alongside small and medium bites for the peckish. And while with friends, come together around one of our unique Punch Bowls At Six. We promise, you're in for a treat.

PUNCH BOWLS

GATHER AROUND AND SHARE, SHARE, SHARE

Bring your best people and experience our punch bowls. Share a laugh, a secret, a time to remember, a drink experience served in flamingos, pineapples or disco bowls. Punch bowls are the way to party with friends in style, and as we are fond of novelties, we have new recipes for you to try seasonally.



TRUTH

Elyx vodka paired with orange, cognac and a splash of Sauvignon Blanc. The punch is then lengthened with our very own At Six black tea, honey and citrus.

GOLDEN LEAF

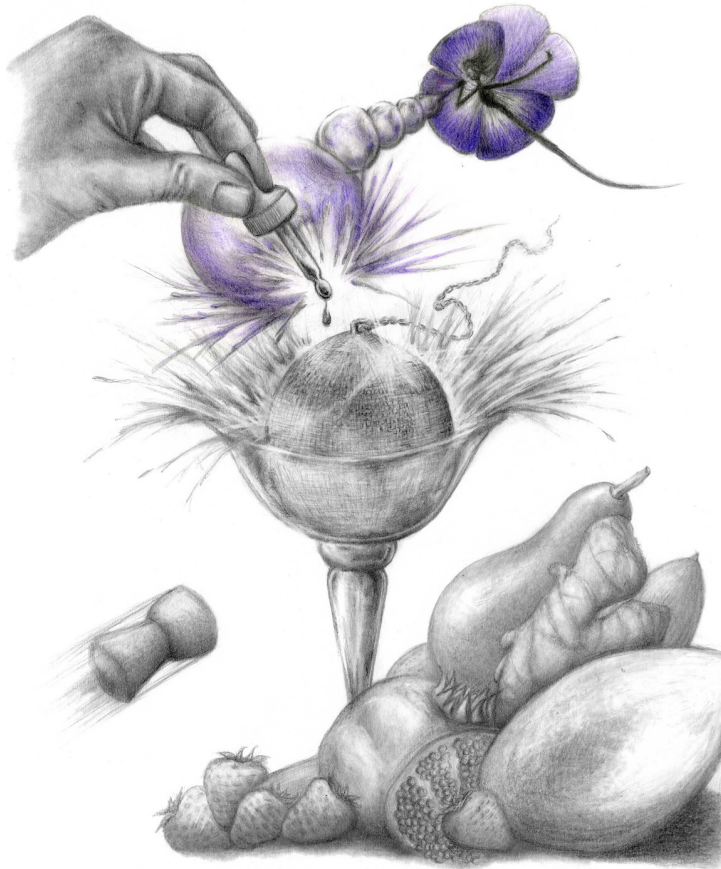
Elyx vodka matched with pear and almond, served with Japanese lime tea and a splash of fresh lime. Topped with a healthy dose of Champagne

2 people - 345
4 people - 670
6 people - 995
8 people - 1330

COCKTAILS

PROMISCUOUS, STIFF AND ALTOGETHER WITH A TWIST

All cocktails 155



SLOW RUBY

Sloe Gin blended with Rye, mixed with pink grapefruit & a hint of rhubarb

GREEN HOUSE

Calvados paired with elderflower & cucumber, served with japanese green tea

BERGAMOT FIZZ

Italicus blended with blood orange reduction, lemon and orange flower water topped with champagne

PERFECT

Swedish Snaps mixed with cucumber, almond and a splash of lime

HULA

Pisco combined with a spiced herb liqueur and paired with fresh mandarin & honey

NORTHERN CONFESSIONS

Redbreast pot still blended with savory notes of sage, rosemary and a spray of botanicals

IZANAMI TEA

Grape spirit infused with lime, then mixed and lengthened as a Japanese lime iced tea

KOLA

Rum and Pimm's combined with a touch of lime and served with a pink grapefruit foam

CORN & SHAKE

Corn infused scotch paired with salted pineapple and banana milk

SIX No.2

Gin mixed with red tea, freshness of rhubarb and orange

TORCH

Gin and elderflower balanced with citrus and a touch of saffron, served with a port float

TABOO

Vodka together with peach and citrus, served with honey and an orange flower finish

MYSTIQUE

Brandy blended with rhubarb, blackberries and a touch of citrus & cinnamon

AT SIX FASHION

Swedish whisky combined with AtSix black tea and infused with orange

ROSADO CLARO

Sloe Gin stirred with a touch of tequila, bergamot liqueur and a pinch of salt

MOCKTAILS

All 95

JUST AMI

Japanese lime tea mixed with cucumber, a splash of citrus and apple

ICED ORANGE

Blood orange reduction combined with the AtSix black tea and citrus topped with pink grapefruit tonic

NO DRAMAS #2

Salted pineapple with cranberry, lime, and touch of cinnamon

BEER

DRAFT

Carlsberg Export 5%	69
NCB Kellerbier 5.9%	78
Kronenbourg Blanc 5%	72
Brooklyn East IPA 6.9%	84

BOTTLED

NCB Halvljus 2.2%	50
Carlsberg hof 4.2%	62
NCB Luma Lager 5%	75
Mikkeller K:rlek Pale Ale 4.9%	82
Pang Pang IPA 6%	96
Omnipollo Zodiac IPA 6.2%	84
NCB Hingstin Stout 5.9%	89
Dugges Pils 5%	72
Pabst Blue Ribbon 4.5%	70

CIDER

Somersby double press apple 4.5%	72
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NON-ALCOHOLIC

Non-Alcoholic Staropramen	45
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SOFT DRINKS

Three cents Ginger Beer	38
Fresh juice	60

SPIRITS

VODKA

Absolut Elyx	30
Purity	32
Stolichnaya Elit	35
Belvedere	32
Grey Goose	36
Ketel One	30

GIN

Beefeater 24	30
Monkey 47	42
Monkey 47 Sloe	34
Hernö	30
Plymouth	30
Bitter Truth Pink	32
Caorunn	34
Perry Tot Navy Strength	35
Beefeater Crown Jewel	46
Hendricks	32
Star of Bombay	32
No3 London Dry	34
Bols Genever	30

AQUAVIT

Herrgårds	24
Malmö	26
Norrlands	24
Skåne	20
AB Svensk Sprit	20

RUM

Bacardi Heritage	32
Bacardi 8 Anos	30
Bacardi Reserva Limitada	48
Sailor Jerry	30
Diplomatico Reserva Exclusiva	35
Zacapa Centenario 23 years	38
Zacapa XO	73
El Dorado 12 years	35
Appleton Estate Reserve Blend	30
Pyrat rum XO Reserve	34
Havana Club Union	236

PISCO/CACHACA

Pisco Waqar	30
Sagatiba	30
Novo Fogo Chameleon	36
Novo Fogo Silver	32

TEQUILA/MEZCAL

Olmecca Altos Plata	32
Olmecca Altos Reposado	32
Ocho Blanco	30
Ocho Single Estate	45
Los Tres Tonos Reposado	32
Sauza Tres Generaciones Anejo	40
Sauza Tres Generaciones Plata	37
Curado	36
Mezcal Vida	30

SCOTCH

Famous Naked Grouse	30
Auchentoshan Three Wood	35
Glenmorangie 10 years	30
Chivas 12 years	30
Chivas 18 years	48
Chivas Royal Salute	85
Monkey Shoulder	30
Ardbeg 10 years	38
Glenlivet 12 years	30
Glenlivet 18 years	52
Glenlivet 21 years	68
Glenlivet Nadurra Oloroso	38
Bowmore 12 years	30
Bowmore Darkest 15 years	34
Bowmore 18 years	45
The Macallan Cask 12 years	32
The Macallan 18 years	93
The Macallan 21 years	127
The Macallan Reflection	250
The Macallan No.6	500
The Macallan Decanter	690
The Macallan Rare Cask	120
Highland Park 12 years	30
Highland Park 21 years	110
Highland Park 25 years	132
Mackmyra Svensk Ek	32
Mackmyra 10 years	34

BOURBON

Buffalo Trace	30
Eagle Rare Single Barrel	35
Four Roses Single Barrel	32
Four Roses Small Batch	30
Hudson Baby Bourbon	48
Jim Beam Black Oak	28

All prices are per centiliter, in SEK and inclusive of VAT.

Knob Creek 9 years	32
1776 Rye	32
Makers Mark	30
Blantons Original	32
Blantons Gold	38
Blantons straight from the Barrel	44

IRISH/JAPANESE

Jameson	30
Jameson Black Barrel	35
Red Breast	32
Suntory Hibiki 12 years	46
Nikka from the Barrel	36

COGNAC/BRANDY

Martell VS	30
Martell Cordon Bleu	66
Martell XO	72
Merlet VSOP	32
Delamain Pale & Dry XO	45
Remy Martin Louis XIII	690
Hennessy XO	82
Torres Brandy 20 years	30
Monte Cristo	45

CALVADOS/ARMAGNAC

Busnel VSOP	30
Boulard XO	36
Louis de Lauriston Fine	32
Armagnac Duc D'Eyssac	42

GRAPPA

Sibona Moscato	28
Sibona Tennessee	38
Sibona Barbaresco	32
Sibona Barolo	35
Grappa di Chardonnay	30

WINES

BUBBLES

MV "R" Ruinart Brut, Ruinart <i>Champagne, France</i>	160 / 880
2011 Blanc de Blancs Brut, Deutz <i>Champagne, France</i>	1995
MV Méthode Traditionelle Blanc de Blancs Brut <i>François Montand, Jura, France</i>	125 / 580
MV Cava Castillo d'Montblanc Brut <i>Conca de Barberà, Spain</i>	115 / 495

WHITE WINES

2016 Evel Branco <i>Douro, Portugal</i>	105 / 420
2016 Sancerre, Pascal Jolivet <i>Bourgogne, France</i>	150 / 680
2015 Viognier De l'Ardeche, M.Chapoutier <i>Rhône, France</i>	130 / 550
2016 The "Monk" Riesling, Kloster Eberbach <i>Rheingau, Germany</i>	125 / 520

WHITE WINES CONT.

2014 Chardonnay, Paul Dolan Vineyards 165 / 750
Mendocino County, California

ROSÉ WINES

2016 Rosa, Weingut Umathum 135 / 575
Burgenland, Austria

RED WINES

2015 Evel Tinto 105 / 420
Douro, Portugal

2014 Côtes du Rhône Réserve, Famille Perrin 120 / 480
Rhône, France

2015 Langhe Nebbiolo, Massolino 150 / 680
Piemonte, Italy

2015 Bourgogne Pinot Noir, Sylvain Loichet 145 / 650
Burgundy, France

2016 Cabernet Sauvignon, Parker & St John's Estate 165 / 750
Coonawarra, Australia

FOOD STUFF

I'M SORRY FOR WHAT I SAID WHEN I WAS HUNGRY
AVAILABLE FROM 12:00 TO 23:30

SNACKS & STARTERS

3 Oysters <i>Spicy tomato vinaigrette</i>	125
Mushroom croquette <i>Svecia cheese mayonnaise, pickled onion</i>	45
Grilled artichoke <i>Parmesan, lemon</i>	65
Pata Negra Iberico ham 30g	155
Fried crab <i>Horseradish mayonnaise, pickled cucumber, silver onion, dill</i>	140
Vietnamese spring rolls <i>Shrimps, pork belly, vegetables, Nuoc Cham</i>	155
Grilled beef salad <i>Green chili, baby gem, spring onion, sesame</i>	160
Crispy jerusalem artichoke <i>Fried mushroom salad, truffle, soy mayonnaise</i>	125

All prices are in SEK and inclusive of VAT.

MAINS

Grilled beef fillet	295
<i>Truffle, tarragon butter, roasted tomato salad, sourdough, parmesan, french fries</i>	
Spice blackened tuna	230
<i>Kimchi, broccoli, pak choy, pumpkin</i>	
Grilled baby gem salad	220
<i>Glazed pork belly, mushrooms, pickled vegetables, 63° egg, hazelnut mayonnaise</i>	
At Six burger	235
<i>Beef, brisket, Comté cheese, pickled onion, browned onion mayonnaise, brioche</i>	
Cauliflower variation	180
<i>Hazelnuts, Präst cheese, chili-pickled carrots</i>	
Clear chicken broth	195
<i>Prawn dumplings, mushroom, pak choy, coriander</i>	

SWEETS

Ginger crème brûlée	125
<i>Pineapple, blueberries</i>	
Swedish chocolate cake	115
<i>Brown butter, raspberries, vanilla ice cream</i>	
Coconut ice-cream	120
<i>Mango, chocolate mousse, At Six Muesli</i>	



TIPSY TEA

DONT TELL ANYONE BUT THERE IS
GIN IN MY TEAPOT

Free your mind, revive your spirit, this is not a regular tea party. Let us seduce you with gin infused tea drinks and ravish your palate with sweet and savoury goodies from our kitchen and in-house bakery. This is an intimate affair with bold flavours and curated music that inspires. Tipsy tea is served between 13.00 & 16.00, for more info please ask any of our staff. And make you reservation in advance.