BRASSERIE AT SIX

LUNCH

SNACKS

Oysters 1pc / 6pcs / 12pcs
Shallot vinaigrette · Tabasco · Lemon
65 / 335 / 595

Swedish Toast
Vendace roe · Pickled onions · Västerbotten cheese
115

Truffle Toast
Silver onion · Bechamel · Truffle · Parmesan · Pickled Kohlrabi
115

STARTERS

Tomato Gazpacho
Goat cheese · Yellow beet · Lavender
225

Cured Wild Salmon
Juniper · Gooseberry · Dill · Horseradish
245

Dry-aged Raw Beef
Jerusalem artichoke · Apple & fermented garlic cream · Hazelnut oil
245

MAINS

Grilled Turbot on the bone
Pil Pil sauce · Potato salad
465

Grilled Swedish Ribeye
Green pepper · Perigourdine sauce · Fries · Heirloom tomato salad
655

Mushroom Pasta
Wild mushrooms · Caramelized onions · Fermented mushroom sauce
335

Oven baked hake
Brown butter hollandaise · Shrimps · Horseradish · Boiled potatoes
210

Grilled beef rib skewers
Fried potatoes · Mojo rojo · Carli peppers · Chorizo
210

Glazed and grilled fresh white cabbage
Roasted almonds · Sultana raisins · White goat cheese
210

Chicken salad
Green salad · Feta cheese · Avocado · Silver onion
265

DESSERTS

French Toast
Seasonal compote · Vanilla ice cream
95

Sorbet 2 scoops
95

Chocolate Truffle
95

All prices are in SEK and include VAT.
Please inform our team of any dietary requirements, questions about sources of the products or allergies so we can accommodate you in the best possible way.