



## MENU NYTORGET 6

Served between 17:00 - 23:00

On the table

Nytorget 6's freshly baked bread with whipped butter

### SMALL STARTERS

Plates, skewers & jars

Chili cheese à la N6 80sek

Italian deep fried artichoke with herb vinaigrette & crispy bread crumbs 85sek

Cod fritters with tarragon aioli 89sek

Pork croquettes with Sean Connery-dip 80sek

Mini scallops with aioli 95sek

Fried crab cakes with creamy corn, pickled chili & coriander 90sek

Butter fried French duck hearts with pickled chanterelles, roasted garlic & herb salad 78sek

Mini burger with foie gras 95sek

Steam bun with pork, kimchi on cucumber, coriander & sesame seeds 90sek

Small potato dumplings with pork, lingonberries & brown butter 75sek

### MINI TACOS

Taco with avocado, tomato salsa & coriander 85sek

Taco with grilled Iberico, goat cheese cream, roasted onion & coriander 75sek

Taco with tuna, cottage cheese, lettuce, Avruga & trout roe 90sek

Taco with smoked char, salad, horseradish crème, pickled cucumber & roasted onions 90sek

### COLD AND HOT APPETIZERS

White asparagus soup with baked egg & chive oil 90sek

Crispy falafel à la N6 with hummus, tomato & salt roasted corn 125sek

Assorted charcuteries with Gruyère 165sek

Smoked veal tartare with tomatoes & dijonnaise 155sek

Burrata with green asparagus, planed radishes, olive powder & bread crisp 155sek

Chanterelle toast, bleak roe & parmesan 125 / 185sek

Do you want to know exactly what the food contains, check with the waiter.

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### MAIN COURSES

- Omelette with grated Cantal, spinach & green salad 155sek  
Omelette with pepper smoked mackerel, svecia cheese, spinach & green salad 175sek  
Country style black pudding with grilled & smoked pork, spiced apples  
& lingonberry cream 165sek  
Crispy falafel à la N6 with hummus, tomato & salt roasted corn 175kr  
Entrecote with garlic fried haricots verts, french fries and sauce bearnaise 249sek  
Meatballs for the people - with cream gravy, potato puree, preserved lingonberries  
& pickled cucumber 205sek  
Smoked veal tartare with tomatoes, dijonnaise & french fries 205sek  
Grilled tunaburger with salsa fresca, avocado, crab & lobster mayonnaise,  
hot island sauce & french fries 245sek  
Steamed & lightly marinated char with butter & pernod tossed primeurs & asparagus sauce 235sek  
Salad Nicoise, tuna, egg, anchovies, olives, red onion, haricots verts & new potatoes 220sek  
Cured salmon with dill stewed potatoes & lemon 175sek  
Salt roasted beetroot with Chevré, sour yellow beet cream, sweet candy beets,  
roasted walnuts & truffle honey vinaigrette 195sek

### ROTISSERIE

- Iberico secreto on salad with Manchego, chorizo croutons, tomato vinaigrette,  
lace peppers & aioli 190sek  
Porchetta with creamy polenta, tossed spinach, fried oyster mushrooms  
& red wine sauce 210sek  
Creamy pasta linguine with grilled chicken, planed foie gras & herb salad 189sek  
Grilled racks of lamb with rotisserie cabbage, cider mustard sauce  
& roasted garlic potato puré 235sek

### AGED CHEESES

- 3 French cheeses with seed crispbread & quince marmalade 119sek/person  
One piece of cheese with seed crispbread & quince marmalade 45sek

### DESSERTS

- Tiramisu à la N6 95sek  
Old fashioned vanilla ice cream with swedish strawberries 110sek  
Blueberry pie with sweet crumbs & cardamom ice cream 95sek  
Meringue with whipped cream, chocolate cream, caramel sauce & Nutella ice cream 110sek  
Creme brûlée with vanilla, cinnamon & orange 89sek  
A scoop of ice cream with sweet crumbs 55sek  
French nougat with pistachio & almond 39sek  
ETC - Espresso, truffle & Cognac 140sek  
Chocolate ball with coconut 28sek  
Chocolate truffle 28sek

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