

## MENU NYTORGET 6

### MAIN COURSES

- Green salad with shelled shrimps, grilled asparagus, avocado, boiled egg & aioli 195sek  
Chuck hamburger with cheddar cheese, bacon, tarragon aioli & french fries 195sek  
Omelette with pepper smoked mackerel, svecia cheese, spinach & green salad 175sek  
Omelette with creamy mushrooms & green salad 185sek  
Country style black pudding with grilled & smoked pork, spiced apples  
& lingonberry cream 165sek  
Crispy falafel à la N6 with hummus, tomato & salt roasted corn 175sek  
Entrecote with garlic fried haricots verts, french fries and sauce bearnaise 249sek  
Meatballs for the people - with 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 and pernod tossed primeurs & asparagus sauce 235sek  
Creamy pasta linguine with grilled chicken, planed foie gras & herb salad 189sek

### FROM THE ROTISSERIE

- Steak Minute, egg yolk, horseradish, red wine sauce, french fries 215sek

### 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 89sek  
Creme brulée with vanilla, cinnamon & orange 89sek  
French nougat with pistachio and almond 39sek  
1 scoop of ice cream with sweet crumbs 55sek  
ETC - Espresso, truffle & Cognac 140sek  
Chocolate ball with coconut 28sek  
Chocolate truffle 28sek

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