



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

Oysters, Fine de Claire 6/12 114/228sek

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

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

Shellfish soup with puff pastry and grated västerbotten cheese

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

Assorted charkuterier with parmesan 165sek

Smoked veal tartare with tomatoes & dijonnaise 155sek

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

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 steamed broccoli, parmesan, french fries & 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, spicy goat cheese, 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
- 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
- Red wine braised lamb shank with västerbotten potato puree, savoy cabbage and buttered lamb stock 215sek

AGED CHEESES

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

DESSERTS

- Tiramisu à la N6 95sek
- Blueberry pie with sweet crumbs & cardamom ice cream 95sek
- Meringue with whipped cream, chocolate cream, caramel sauce & Nutella ice cream 110sek
- Creme brulée 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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