

MENU

10:00 - 16:00

BRUNCH MENU

- Meat sandwich with sauerkraut, pickles and salad with russian pickles mayonnaise 175
Bagel royale à la N6 with salmon and roe hollandaise 165
Grilled bagel with turkey, cottage cheese, tomato and crispy salad 150
Warm croissant filled with cheese and smoked turkey 55
French toast on brioche with vanilla cream and raspberry jam 110
Full English à la N6 - Grilled chorizo with baked white beans, smoked bacon,
scrambled eggs and bread 185

SMALL STARTERS

- Chili cheese à la N6 80
Deep-fried grilled artichoke with herb vinaigrette and crispy bread crumbs 85
Cod fritters with tarragon aioli 89
Pork croquettes with Sean Connery-dip 80
Mini burger with foie gras cream 95

MINI TACOS

- Taco with avocado, tomato salsa and coriander 85
Taco with grilled Iberico, goat cheese cream, roasted onion and coriander 75
Taco with tuna, cottage cheese, lettuce, Avruga and trout roe 90
Taco with smoked char, salad, horseradish crème, pickled cucumber and roasted onions 90

COLD AND HOT APPETIZERS

- Crispy falafel à la N6 with hummus, tomato and salt roasted corn 125
Assorted charcuteries with parmesan 165
Smoked veal tartare with tomatoes and dijonnaise 155
Burrata with green asparagus, planed radishes, olive powder and bread crisp 155

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

MENU

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MAIN COURSES

- Green salad with shelled shrimps, grilled asparagus, avocado, boiled egg and aioli 195
Chuck hamburger with cheddar cheese, bacon, tarragon aioli and french fries 195
Omelette with pepper smoked mackerel, svecia cheese, spinach and green salad 175
Omelette with creamy mushrooms and green salad 185
Country style black pudding with grilled and smoked pork, spiced apples
and lingonberry cream 165
Crispy falafel à la N6 with hummus, tomato and salt roasted corn 175
Entrecote with garlic steamed broccoli, parmesan, french fries and sauce bearnaise 249
Meatballs for the people - with gravy, potato puree, preserved lingonberries
and pickled cucumber 205
Smoked veal tartare with tomatoes, dijonnaise and french fries 205
Grilled tunaburger with salsa fresca, avocado, spicy goat cheese,
hot island sauce and french fries 245
Steamed & lightly marinated char with butter and pernod tossed primeurs
and asparagus sauce 235
Creamy pasta linguine with grilled chicken, planed foie gras and herb salad 189

FROM THE ROTISSERIE

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

AGED CHEESES

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

DESSERTS

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

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