

LUNCH MENU

11:00 - 17:00

STARTERS

- Sesame-fried tuna with Japanese horseradish cream, grilled lime, yellow beet and lukewarm vinaigrette on browned butter, vinegar and soya 145
- Burrata di Bufala with winter tomatoes, olives, crispy hazelnut cream and basil 165
- N6's homemade pasta with fresh cheese, sooted mushroom broth, planed mushrooms, parmesan and breadcrisp... 105
- ... with 5g Italian truffles 175
- Badass neighbourhood charcuteries from Italy with parmesan and our pickles 155/person
- Raw beef on grated topside with HP mayonnaise, pickled green tomatoes, red onion, dijon and crispy chips (whole & half) 145/225
- (The whole raw steak is also served with N6's sweet potato fries and grated parmesan)

MAIN DISHES

- Green salad with shelled shrimps, grilled asparagus, avocado, boiled egg and aioli 195
- Country style black pudding with grilled and smoked pork, spiced apples and lingonberry cream 165
- Omelette with pepper smoked mackerel, svecia cheese, spinach and green salad 175
- Omelette with creamy mushrooms and green salad 185
- Salad with tarragon dressing, corn-fed chicken, grilled bacon and croutons 185
- Pesto pasta with grilled vegetables, Västerbotten cream and bread crisp 185
- Smoked veal tartare with tomatoes, dijonaise and french fries 205
- Meatballs for the people - with cream gravy, potato puree, preserved lingonberries and pickled cucumber 205
- Chuck hamburger with cheddar cheese, bacon, tarragon aioli and french fries 199
- Porchetta with creamy polenta, tossed spinach, fried oyster mushrooms and red wine sauce 210
- Grilled tunaburger with salsa fresca, avocado, spicy goat cheese, hot island sauce and french fries 245

DESSERTS

- Tiramisu à la N6 95
- Meringue with whipped cream, chocolate cream, caramel sauce and Nutella ice cream 110
- Creme brulée with vanilla, cinnamon and orange 89
- A scoop of ice cream with sweet crumbs 55
- Chocolate ball with coconut 28
- Chocolate truffle 28

TODAY'S LUNCH 11:00-15:00 118

- Monday: Boiled brisket of beef with mustard stewed potatoes and roasted carrot
- Tuesday: Deer steaks with roasted root vegetables, mushroom sauce and lingonberries
- Wednesday: Creamy fish casserole with aioli, croutons and boiled potatoes
- Thursday: Baked pork belly with red onion marmalade, parsnip puree, sesame seeds and red wine sauce
- Friday: Grilled tri-tip with roasted parsnip, tomato salad, aioli and red wine sauce

FOR THOSE WHO LOVE TO EAT GREEN 11:00-15:00 118

- Chic pea stew with grilled garlic bread and cream cheese on lemon

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