

## BRUNCH MENU

10:00 - 16:00

- Warm croissant filled with cheese and smoked turkey 55  
Bagel royale à la N6 with salmon and roe hollandaise 165  
Grilled bagel with turkey, cottage cheese, tomato and crispy salad 150  
Full English à la N6 - Grilled chorizo with baked white beans, smoked bacon,  
scrambled eggs and bread 185  
Meat sandwich with sauerkraut, pickles and salad with russian pickles mayonnaise 175  
Steak Minute with egg yolk, horseradish, red wine sauce and french fries 215  
French toast on brioche with vanilla cream and raspberry jam 110

## SMALL STARTERS

- Arancini Fritters: Fried risotto buns stuffed with Parma ham topped with  
grated parmesan and lemon 85  
N6's vegetarian slide on beets, lentils with nutty honey, feta cheese and rucicola 85  
Croquettes of potatoe, truffle and cheddar served with crunchy pork, champagne vinegar  
with truffle and green peas 85  
Pulled Pork slider with crispy onion, chili / sesame oil and cucumber salad with  
citrussoy and pickled ginger 95  
Blackened thin sliced steak with salty cream on mushrooms, green mayonnaise, enokitake mushroom  
and red wine sauce with vinegar 115

## MINI TACOS

- Avocado with watermelon, tomato, cilantro  
and crispy spring onions 80  
Pulled Chicken with nacho crumbs, spicy tomato sauce, sour cream  
and chili cheese sauce 85  
Soaked rainbow salmon turned in soy and mustard with fried ginger  
and cucumber 90  
Duck liver cream with fig marmalade, salted pistachio nuts, crispy green cabbage  
and pickled red cabbage 95

## COLD AND HOT APPETIZERS

- 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)

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

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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
- 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

### 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 brulée 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 32

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