

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 rucola 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.

BRUNCH MENU

10:00-16:00

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 wood oven smoked ham, parmesan and spinach salad 175
- Omelette with shellfish in mayonnaise, cold-smoked salmon and swedish Västerbotten-cheese 198
- 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

- Pickled rhubarb with sweet crumbs, elderflower jelly and cardamom ice cream 110
- Mousse, crispy bites and crust on dark chocolate with cherries, amaretto ice cream and almond crisp 110
- Cremé Brulée - Flavored with licorice and served with raspberry sorbet 98
- A 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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