

# MENU

17:00 - 23:00

## SMALL STARTERS

- Oysters with; dijonnaise, citronette and hot tabasco sause  
3st - 95 / 6st - 165 / 12st - 255
- 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
- Steam Bun filled with sooted tuna, hot mayonnaise, pickled cucumber,  
crispy onion and cilantro 95
- Croquettes of potatoe, truffle and cheddar served with crunchy pork, champagne vinegar  
with truffle and green peas 85
- Calamares with jalapeño sause, lemon and crushed parsley 80
- Panco-fried sweetbread with Jerusalem artichoke cream, lukewarm hazelnut vinegar,  
yellow beets and green apple 155
- 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
- Roe with pommes alumette, creamy baked egg, sweet and raw onion,  
crème fraîche and lemon 145

## 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

- Sesame-fried tuna with Japanese horseradish cream, grilled lime, yellow beet and lukewarm  
vinaigrette on browned butter, vinegar and soy 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)

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 and green salad 155
- Omelette with pepper smoked mackerel, svecia cheese, spinach and green salad 175
- Country style black pudding with grilled & smoked pork, spiced apples  
and lingonberry cream 165
- Crispy falafel à la N6 with hummus, tomato and salt roasted corn 175
- Entrecote with steamed broccoli, parmesan, french fries and sauce bearnaise 249
- Meatballs for the people - with cream 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 & pernod tossed primeurs  
and asparagus sauce 245
- Salad Nicoise, tuna, egg, anchovies, olives, red onion, haricots verts  
and new potatoes 220
- Salt roasted beetroot with Chevré, sour yellow beet cream, sweet candy beets,  
roasted walnuts and truffle honey vinaigrette 195

## ROTISSERIE

- Iberico secreto on salad with Manchego, chorizo croutons, tomato vinaigrette,  
lace peppers and aioli 215
- Porchetta with creamy polenta, tossed spinach, fried oyster mushrooms  
and red wine sauce 210
- Creamy pasta linguine with grilled chicken, planed foie gras and herb salad 189
- Red wine braised lamb shank with västerbotten potato puree,  
savoy cabbage and buttered lamb stock 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 110
- Creme brulée with vanilla, cinnamon and orange 89
- 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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