

MENU

17:00 - 23:00

SMALL STARTERS

Oysters with; dijonnaise, citronette and hot tabasco sause

3st - 95 / 6st - 165 / 12st - 255

Calamares with jalapeño sause, lemon and crushed parsley 80

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

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

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) 225/145
(The whole raw steak is also served with N6's sweet potato fries and grated parmesan)

Roe:

With pommes alumette, creamy baked egg, sweet and raw onion, crème fraîche and lemon 145

Panco-fried sweetbread:

With Jerusalem artichoke cream, lukewarm hazelnut vinegar, yellow beets and green apple 155

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

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MAIN COURSES

- Omelette with wood oven smoked ham, parmesan and spinach salad 175
- Omelette with shellfish in mayonnaise, cold-smoked salmon and swedish Västerbotten-cheese 198
- Nytorgets Pork Pancake:
- With bacon, blueberry and raspberry jam, lingonberry cream, browned butter and crispy parsley 175
- Whole baked cauliflower:
- With aioli on sweet potatoes, cabbage, varieties of asparagus, dukkah powder and Nytorget's "fake" red wine sauce 195
- Grilled "Hereford" Entrecôte:
- With Swedish "hasselback" potatoes, smoked pork, green peas and truffle emulsion 249
- Parmesan & Tomato Gratinated Meatballs on Calf:
- With Nytorget's home-made gnocchi, pesto and celery 215
- Grilled Tuna "5spice":
- With grilled lemon, french fries, tart fennel salad, avocado, tapioca pearls and mojo rojo 249
- Plaice "Belle Meunere":
- With tomato, basil and mushrooms in butter sauce, served with buttered potatoes and lemon 229
- "Osso buco" on Calf:
- With northern Italian polenta, parmesan, gremolata, crispy salvia and spring greens 240
- Haloumburgare:
- With ½ avocado, pickled silver onion, harrisa mayonnaise, spinach, crispy cucumber and french fries 195

ROTISSERIE

- ½ Chicken:
- Buttered in chicken broth, brussel sprout, asparagus potatoes, cream cheese with roasted garlic and grated parmesan truffle 220
- Gyros on pork:
- With roasted khobez bread, hot paprika sause, crudité on carrot, grilled pepper, green salad, garlic sauce, silverskin onions and french fries 220
- Iberico:
- With artichoke, scalded plum tomatoes, crispy rosemary and foamy barigo sauce 225
- Nytorget's steak salad:
- With green leaves, pickled cream on chioggia beet, avocado, crispy onion, parmesan, bacon and red wine sause 249

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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