

# LUNCH MENU

## STARTERS

### 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)

## MAIN DISHES

Omelette with creamy mushrooms and green salad 185

Omelette with wood oven smoked ham, parmesan and spinach salad 175

Omelette with shellfish in mayonnaise, cold-smoked salmon and swedish Västerbottencheese 198

Green salad with shelled shrimps, grilled asparagus, avocado, boiled egg and aioli 195

Salad with tarragon dressing, corn-fed chicken, grilled bacon and croutons 185

Pesto pasta with grilled vegetables, Västerbotten cream and bread crisp 185

Chuck hamburger with cheddar cheese, bacon, tarragon aioli and french fries 199

### Nytorgets Pork Pancake:

With bacon, blueberry and raspberry jam, lingonberry cream, browned butter and crispy parsley 175

### Grilled Tuna "5spice":

With grilled lemon, french fries, tart fennel salad, avocado, tapioca pearls and mojo rojo 249

### Parmesan & Tomato Gratinated Meatballs on Calf:

With Nytorget's home-made gnocchi, pesto and celery 215

## 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 / Chocolate truffle 28/32

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

Monday: Braised brisket of beef with horseradish gravy, fried brussel sprouts, parsley potato & sweet and sour carrots

Tuesday: Baked pork with a butter- and pork gravy, raw planed apple served with chopped potato and fennel

Wednesday: Herb and bread baked cod with smoked porkbelly, mussel veloute, mussel and green pea brandad

Thursday: Beef patties with onion gravy, new potato with parsley and salty cucumber

Friday: Chicken seved as in Tuscany with a rich tomato sauce, pecorino cheese and fried potato wedges

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

Lemon and thyme baked cabbage with browned soy butter roasted hazelnuts, parmesan cheese and truffle pureé

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