

**NY
T.6** RESTAURANG
NYTORGET 6
08 640 96 55
NYTORGET6.COM



BRUNCH MENU
11:00 – 16:00

COCKTAILS

138 BLOODY MARY

110 MIMOSA

BEER

68 MELLERUDS UTMÄRKTA PILSNER
PILSNER, SWEDEN, 4.8%

78 EASY JACK
SESSION IPA, FIRESTONE WALKER, USA 4.0%

78 WISBY LAGER
LAGER, GOTLANDS BRYGGERI, SWEDEN 4.7%

68 BISTRO LAGER
LAGER, SPENDRUPS, SWEDEN, 4.2%, 33CL

78 HÖGANÄS APA
APA, HÖGANÄS BRYGGERI, SWEDEN, 5.6%, 33CL

WINE- SPARKLING, WHITE AND RED

145/870 NV POL ROGER BRUT RESERVE
CHAMPAGNE, FRANCE

135/540 2018 MORGAN BAY
CHARDONNAY, CALIFORNIEN, USA

140/560 2018 CLOS DE NOUYS VOUVRAY SEC
CHENIN BLANC, PIERRE CHAINIER, FRANCE

145/580 2016 BAIGORRI CRIANZA
TEMPRANILLO, BAIGORRI, RIOJA, SPAIN

135/540 2016 ARISTOCRATICO RIPASSO
VALPOLICELLA, VENETO, ITALY

NON-ALCOHOLIC

68 NYTORGETS LEMONADE
WITH PEPPERMINT OR GINGER

65 GALIPETTE NON-ALC
FRANCE, 0.0%, 33CL

85 RICHARD JUHLIN
BLANC DE BLANC, FRANCE, 0.0%, PICCOLO

45 FRESHLY SQUEEZED ORANGE JUICE

35/P SPARKLING WATER

38 SOFT DRINK

COFFEE

35 COFFEE

38 ESPRESSO

38 CAPPUCCINO

45 LATTE

35 TEA

MAINS

- 195 **EGG ROYALE**
WITH SALMON, POACHED EGGS, HOLLANDAISE SAUCE & TROUT ROE
- 175 **EGG FLORENTINE**
WITH SPINACH, POACHED EGG & HOLLANDAISE
- 195 **PRAWN SALAD**
WITH GARLIC MAYONNAISE, THINLY SLICED RADISHES HALF AVOCADO AND BOILED EGG
- 195 **CRISPY GOAT CHEESE**
WITH DIFFERENT WAYS OF COOKING THE CARROTS, HARISSAV-INAIGRETTE & CRESS
- 225 **ROTISSERIE GRILLED PORK SIDE**
WITH BEANS COOKED IN TOMATO, BROCCOLINI & SALSA ROJO
- 185 **OMELETTE**
WITH STEWED MORELS FROM ÖLAND, FOREST MUSHROOMS & GREEN SALAD
- 215 **MEATBALLS**
WITH MASHED POTATOES, LINGONBERRIES, PICKLED CUCUMBER & CREAM SAUCE
- 229 **BEEF TARTAR**
WITH GRUYERE CREAM, RYE BREAD, KRASSE, HEART SALAD & FRENCH FRIES
- 235 **STEAK MINUTE**
WITH TOMATO AND ONION SALAD, FRENCH FRIES, SEASONED BUTTER & RED WINE SAUCE
- 205 **SKAGEN WITH CRAYFISH**
WITH VÄSTERBOTTEN CHEESE AND CUMIN WITH BUTTER FRIED BREAD, CAVIAR & WHITE ONION
- 205 **HAMBURGER**
WITH CHEDDAR, CARAMELIZED ONION, SILVER ONION, JOHNNYNAISE & FRENCH FRIES

SMALL SERVINGS

- 65 **ALMONDS**
- 65 **MARINATED OLIVES**
- 69 **CHEESE CROQUETTES**
WITH GRATED GRUYERE & LEMON
- 85 **PIMIENTOS DE PADRON**
WITH SMOKED OLIVE OIL & ALEPPO PEPPER
- 79 **CRISPY PORK RINDS**
WITH TARRAGON MAYONNAISE & CRESS
- 30 **FRENCH FRIES**
- 15 **AIOLI**
- 15 **DIJONNAISE**
- 15 **HOT ISLAND**

DESSERT

- 30 **CHOCOLATE BALL**
- 110 **ETON MESS**
WITH MERINGUE, ICE CREAM, ROASTED WHITE CHOCOLATE & DULCE DE LECHE
- 35 **CHOCOLATE TRUFFLE**
- 75 **CRÈME BRÛLÉE**
- 35 **SORBET**
- 35 **ICE CREAM**

WANT TO KNOW EXACTLY WHAT'S IN YOUR FOOD? ASK YOUR WAITER