

# agnes.

## MENU

### **oysters**

“Today’s Oyster”

### **charcuterie**

Jambon Noir de Bigorre	165 kr
Spalla	120 kr
Salame al Finocchio	115 kr
Chorizo Ibérico	95 kr
Sobrasada, honey	95 kr
Cold cut platter	235 kr

### **smaller**

Pimientos de Padrón, manchego, lemon	90 kr
Deep fried artichokes, aioli	95 kr
Boquerones, anchoa, pan cristal	120 kr
Iberico croquettes, aioli	90 kr
Spring roll, rice paper, snow crab, mango, tamarind, chili	120 kr
Taco, salmon, trout roe, oyster sauce, fermented garlic	140 kr
Burrata, tomato, artichokes, almonds, gremolata	130 kr
Pulpo, salsa verde, green tomato, jalapeño	130 kr
Foie gras brûlée, levain	140 kr
Veal tartare, chanterelles, Kalix bleak roe, cucumber, long pepper	210 kr
Blackened halibut, chili, sesame, cucumber	160 kr
Pike perch, crayfish butter sauce, hedgehog mushrooms, Jerusalem artichoke	160 kr
Blackened beef, tomato, onion confit, jalapeño mayonnaise, croutons	150 kr
Gotland lentils, carrot, green peas, yellow beans, haricots verts, pesto, pine nuts, parmesan	140 kr
Bikini, nduja, mozzarella, goat cheese, honey	120 kr
Grilled Iberico skewers, romesco, almonds, gremolata	140 kr
Butifarra negra, foie gras, new potatoes, maple syrup	150 kr

### **cheese**

Comté (cow, unpasteurized)	55 kr
Taleggio (cow, pasteurized)	55 kr
Gratin Bleu (cow, pasteurized)	55 kr
Payoyo (sheep, pasteurized)	55 kr
Monte Enebro (goat, pasteurized)	55 kr
Cheese platter	150 kr

### **larger**

Grilled Rubia Gallega, chanterelles, yellow beans, haricots verts, grilled lemon	595 kr
Suckling pig, new potatoes, scallion, black kale, pepper mayonnaise, salad	595 kr
Linguine, lobster, sea urchin, bottarga, tomato, chili, lemon	595 kr

### **after**

Agnes Mess	240 kr
Blueberry financier, almonds, pistachios, quinoa, mascarpone	120 kr
“Hot shot”, chocolate, coffee, vanilla liqueur, tonka, almonds, vanilla ice cream	120 kr
Crème brûlée - white chocolate, raspberry	75 kr
Chocolate mousse	75 kr
Ice cream / Sorbet	45 kr
Madeleine cookies	55 kr
Truffle - milk chocolate, hazelnuts	45 kr