

agnes.

MENU

ostron

Lafosse - Fines no4	20 kr/p
Roumegous - Speciales no3	30 kr/p
Oyster - Sturgeon caviar	150 kr/p

charcuterie

Jambon Noir de Bigorre	165 kr
Pancetta Arrosto	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, tomato, pan cristal	120 kr
Iberico croquettes, pimentón de la vera, aioli	90 kr
Bluefin toro tartar, sturgeon caviar, ponzu	280 kr
Tuna tartar, kimchi mayonnaise, sesame, shrimp chips	120 kr
Bay scallops, leche de tigre, finger lime	120 kr
Ceviche, halibut, tomato, avocado, coriander	140 kr
Lobster roll, lobster, truffle, artichokes, apple	160 kr
Blackened salsify, lemon curd, pickled onion, croutons	120 kr
Deep fried taco, king crab, oyster sauce, pickled jalapeño, fermented garlic	160 kr
Tostada, deep fried pork belly, tomatillo, chili, pickled red cabbage	120 kr
Tataki, sirloin, oyster mushroom, truffle, blackened onion, fermented garlic mayonnaise	165 kr
Roasted cauliflower, chimichurri, almonds	120 kr
Pulpo, korean barbecue, sesame, shiso	160 kr
Soft bun, softshell crab, kimchi, coriander	140 kr
Bikini, nduja, mozzarella, goat cheese, honey	120 kr
Black pudding, foie gras terrine, Iberico bacon, maple syrup	150 kr

cheese

Comté (cow, unpasteurized)	55 kr
Garrotxa Bauma (goat, pasteurized)	55 kr
La Peral (cow, pasteurized)	55 kr
Bra Duro (cow, unpasteurized)	55 kr
Casatica di Bufala (buffalo, pasteurized)	55 kr
Cheese platter	150 kr

larger

“Rossini”, dry aged sirloin, foie gras, truffle, toast, Jerusalem artichoke gratin	695 kr
Suckling pig, roasted potatoes, pickled kohlrabi, scallion, black kale, pepper mayonnaise	595 kr

after

Agnes mess	240 kr
“Crack pie”, caramel, orange	95 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