

agnes.

MENU

oyster

“Today’s Oyster”

charcuterie

Culatello di Parma	155 kr
Cecina Gallega	155 kr
Ibérico salchichón	105 kr
Sobrasada, honey, levain	110 kr
Cold cut platter	245 kr

smaller

Pimientos de Padrón, grilled lemon	90 kr
Boquerones, parsley, lemon	90 kr
Deep fried artichoke, aioli	100 kr
Hamachi, apple, horseradish, shiso, shrimp chips	130 kr
Ibérico croquettes, pimenton de la vera, aioli	100 kr
Wontons, chanterelles, “dragon sauce”, daikon, deep fried shallots	140 kr
Tostada, tuna tartare, avocado, soy, bonito	140 kr
Steak tartare, smoked mayonnaise, parmesan, pickled white onion, pan cristal	160 kr
Soft shell crab, kimchi, chili mayonnaise, sesame	160 kr
Bikini toast, Ibérico salchichón, comté, dijon	140 kr
Deep fried pork belly, chili sauce, kohlrabi, savoy cabbage, sesame	150 kr
Cod, potato, leek, oyster white wine sauce, nori	160 kr
Roasted parsley root, gotland lentils, lovage, pistou	140 kr
Ibérico skewers, baba ganoush, capers, chimichurri	140kr
Guinea fowl, potato terrine, black truffle	180 kr
Black pudding, foie gras, bacon, maple syrup	180 kr

cheese

Comté (cow, unpasteurized)	55 kr
Payoyo (goat, pasteurized)	55 kr
Testun di Pecora (sheep, unpasteurized)	55 kr
Gratin Blu (cow, pasteurized)	55 kr
Cheese platter	160 kr

larger

Suckling pig, confit potatoes, salsa de piquillo, bellpepper mayonnaise, lettuce	595 kr
Swedish dry aged club steak (ca 800 gm), tomato sallad, choron sauce, french fries	745 kr

after

Agnes mess “lingonberries & meringue”	240 kr
“Sandwich”, coffee ice cream, citrus curd, chocolate cream	95 kr
Crème brûlée, saffron	75 kr
Chocolate mousse	75 kr
Ice cream / Sorbet	45 kr
Madeleines	55 kr
Truffle - hazelnut, bubu arare	45 kr