

agnes.

MENU

oyster

“Today’s Oyster”

charcuterie

Spalla	145 kr
Prosciutto san Daniele	165 kr
Chorizo Ibérico	110 kr
Sobrasada, honey, levain	130 kr
Cold cut platter	270 kr

smaller

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, parsley, lemon	105 kr
Deep fried artichoke, aioli	120 kr
Tuna tartare, kohlrabi, wakame, shrimp chips	150 kr
Tartelette, char, horseradish, cucumber, trout roe	160 kr
Fresh spring rolls, hamachi, noodles, carrot, lime mayonnaise, shiso, coriander	160 kr
Petit chou, foie gras mousse, yellow raisins	160 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Beef tartare, västerbotten cheese, lumpfish roe, smoked sour cream	180 kr
Burrata, raf tomato, ramson, shelling peas, radish	150 kr
Gotland lentils, green asparagus, ramson, parmesan, pine nuts	150 kr
Char, avocado, furikake, miso mayonnaise, tobiko roe, sesame	160 kr
White asparagus, hollandaise, prosciutto, sorrel	180 kr
Deep fried squid, string beans, ponzu, aioli	150 kr
Beef salad, pak choi, kimchi, thai basil, cashew	160 kr
Lamb, mojo rojo, green asparagus, pickled onion	180 kr

cheese

Comté (cow, unpasteurized)	60 kr
Payoyo (goat, pasteurized)	60 kr
Testun di Pecora (sheep, unpasteurized)	60 kr
Gratin Blu (cow, pasteurized)	60 kr
Cheese platter	190 kr

larger

Suckling pig, soft buns, korean barbecue, kimchi, pickled daikon, shiso, ssamjang, walnuts	625 kr
Extra soft bun	30 kr
Swedish dry aged club steak (ca 800 gm), grilled gem salad, chimichurri, ramson butter, french fries	865 kr

after

Agnes mess “meringue, mango & coconut”	260 kr
Swiss roll, rhubarb, pistachio, milk ice cream	110 kr
Crème brûlée - miso	90 kr
Chocolate mousse	80 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Truffle - punsch	55 kr