

agnes.

MENU

charcuterie

Culatello di Parma	175 kr
Cecina de Rubia Gallega	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, gremolata	110 kr
Deep fried artichoke, aioli	120 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Tartlet, beetroot, goat cheese, pistachio, balsamico	120 kr
Shrimp wontons, ginger, sichuan mayonnaise, chili	160 kr
Scallop, capers, raisins, radish, finger lime	160 kr
Sea bass, cucumber, aji amarillo, shiso, sesame	140 kr
Pulpo "escabeche", tomato, fennel, chili	130 kr
Chicken liver mousse, curry pickled cauliflower, levain	140 kr
Flatbread, hummus, yellow peas, piquillo peppers, gremolata, manchego	160 kr
White asparagus, trout roe, caramelized cream, chicken skinn, tarragon	180 kr
Steak tartare, fish sauce, peanuts, coriander, shiso	170 kr
Gotland lentils, asparagus, ramson pistou, green peas, parmesan	180 kr
Cod, carrot cream, kombu, deep fried rice noodles	220 kr
Deep fried chicken, korean barbecue sauce, coconut rice, miso mayonnaise, coriander, sesame	150 kr
Lomo Ibérico, asparagus, salsa verde, ramson	200 kr

cheese

Comté (cow, unpasteurized)	60 kr
Payoyo cabra (goat, pasteurized)	60 kr
Den hvide dame (cow, pasteurized)	60 kr
Måneskær blue cheese (cow, unpasteurized)	60 kr
Cheese platter	190 kr

larger

Suckling pig, fermented cabbage, aioli, pork gravy, confit potatoes	625 kr
Swedish dry aged club steak (ca 800 gm), bone marrow, chimichurri, green salad, french fries	865 kr

after

Agnes mess "banana, chocolate & hazelnut"	260 kr
Salted chocolate tarte, bay leaf ice cream	110 kr
Cardamom mousse, mango sorbet, yoghurt	110 kr
Crème brûlée	90 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Chocolate truffle - mint	55 kr