

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 corn, piquillo mayonnaise, parmesan, espelette pepper	100 kr
Deep fried artichoke, aioli	120 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Tuna tartare, kimchi mayonnaise, nori, ponzu, shrimp chips	150 kr
Tartlet, lobster, truffle, lumpfish roe, asparagus	190 kr
Tostada, gambas, leche de tigre, avocado, corn, celery, coriander	180 kr
Halibut, green tomato, lobster vinaigrette, dill	180 kr
Chawanmushi, kombu, enoki, green peas, sesame, furikake	130 kr
Pulpo "escabeche", tomato, fennel, chili	160 kr
White asparagus, lumpfish roe, caramelized cream, chicken skin, tarragon	180 kr
Steak tartare, kimchi, pickled kohlrabi, soy cured egg yolk, sesame	170 kr
Gotland lentils, asparagus, ramson pistou, green peas, parmesan	180 kr
Vongole, sobrasada, white wine, parsley, levain	160 kr
Turbot, potato, leek, lemon confit, avruga caviar	240 kr

cheese

Comté (cow, unpasteurized)	60 kr
Manchego (sheep, unpasteurized)	60 kr
Payoyo cabra (goat, pasteurized)	60 kr
Måneskær blue cheese (cow, unpasteurized)	60 kr
Cheese platter	190 kr

larger

Suckling pig, kimchi, cucumber, pickled onion, ssamjang (walnuts), korean barbecue sauce, soft buns	625 kr
Extra soft bun	30 kr
Swedish dry aged club steak (ca 800 gm), potato cake, green salad, hollandaise sauce	865 kr

after

Agnes mess "strawberry, coconut, meringue & lime"	280 kr
Tartlet, raspberry, chocolate cremeux, salted caramel	130 kr
Rhubarb, sablé breton, cream, rhubarb sorbet	120 kr
Crème brûlée	90 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Chocolate truffle - mint	55 kr