

agnes.

MENU

charcuterie

Prosciutto di Siena	175 kr
Salame di Razza	110 kr
Cecina de Rubia Gallega	165 kr
Sobrasada, honey, levain	130 kr
Cold cut platter	270 kr

smaller

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, gremolata	120 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Tartlet, pike-perch, cucumber, elderflower, smetana, trout roe	160 kr
Tuna tartare, pear, wasabi, sake, yuzu, sesame	150 kr
Kalix vendace roe, doughnut, smoked smetana, dill	210 kr
Foie gras cone, figs, roasted hazelnuts, sauternes marmalade	180 kr
Steak tartare, tarragon mayonnaise, parmesan, pan cristal	160 kr
Wontons, dashi, mushroom, cabbage, coriander, chili, sesame	160 kr
Pulpo, tiger sauce, shimeji, toasted rice, thai basil	160 kr
Blue mussels, xo sauce, sobrasada, croutons, lovage	150 kr
Char, yellow beets, smoked beurre blanc, trout roe	180 kr
Jerusalem artichoke, duxelles sauce, baked onion, chanterelles, black trumpet mushrooms, truffle	180 kr
Black pudding, bacon, foie gras, maple syrup	220 kr
Reindeer, parsley root puree, brussels sprouts, red wine sauce, blackcurrants	210 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, deep fried pork rind, sauerkraut, gravy, 720 kr aioli, green salad, potato purée	
Swedish dry aged club steak (ca 800 gm), Jerusalem artichoke, duxelles sauce, maderia sauce, chanterelles, black trumpet mushrooms, truffle	930 kr

after

Agnes mess "meringue, plum, sesame, miso"	280 kr
Glace au four, blackberry, chocolate, italian meringue	140 kr
French toast, sea buckthorn, punch liqueur ice cream	140 kr
Crème brûlée - lavender, lemon	90 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Chocolate truffle - rum	55 kr