

agnes.

M E N U

oyster

“Today’s oyster”

charcuterie

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

cheese

Comté (cow, unpasteurized)	75 kr
Morbier (cow, unpasteurized)	75 kr
Payoyo cabra (goat, pasteurized)	75 kr
Måneskær blue cheese (cow, upasteurized)	75 kr
Cheese platter	230 kr

smaller

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, anchoa, gremolata, pan cristal	120 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Kalix vendace roe, västerbotten cheese, smetana	210 kr
Hamachi, daikon, yuzu kosho, bergamot, shiso	160 kr
Temaki, snow crab, trout roe, kewpie mayonnaise, gari, shiso, nori	180 kr
Tartelette, steak tartar, caramelised onion, foie gras	180 kr
Scallop, truffled scrambled eggs, browned butter	180 kr
Wontons, dashi, mushroom, cabbage, coriander, chili, sesame	160 kr
Pulpo, pajeon, scallion, miso mayonnaise, sesame	180 kr
Celeriac skewers, swedish yellow peas, apple, gochujang	150 kr
Tempura fried soft shell crab, kohlrabi, nam prik, miso mayonnaise, thai basil	180 kr
Lamb brisket, tuna mayonnaise, radicchio, gremolata, capers, pistachios	180 kr
Turbot fillet, turnip, browned butter hollandaise, lumpfish roe, sorrel	240 kr

larger

Suckling pig, kimchi, korean barbecue, soy onions, sesame cucumber, miso mayonnaise, soft buns	720 kr
Extra soft bun	30 kr / st
Dry aged club steak (ca 900g), onion rings, truffle hollandaise, green salad, french fries	895 kr

after

Agnes mess “meringue, chocolate, blood orange”	280 kr
Hazelnut cake, caramel, apple bavarois, apple ice cream	140 kr
Tartelette, mango, passion fruit, coconut mousse	95 kr
italian meringue	
Crème brûlée - bergamot	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - rum	55 kr