

agnes.

MENU

oyster

“Today’s oyster”

charcuterie

Salame al Finocchio	110 kr
Fiocco di Prosciutto	175 kr
Cecina de Rubia Gallega	175 kr
Cold cut- and cheese platter, olives	280 kr

smaller

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, anchoa, gremolata, pan cristal	120 kr
Tartelette, snow crab, shrimps, “guldklimp” cheese, 180 kr trout roe	
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Sobrasada, honey, levain	130 kr
Hamachi, shelling peas, coconut, chili, fish sauce, 180 kr thai basil	
New potatoes, browned butter hollandaise, lumpfish roe	160 kr
Grilled gambas, guindillas, garlic, ginger	180 kr
Pulpo, green gazpacho, pancetta, jalapeño, coriander	180 kr
Deep fried pork, kimchi, gem salad, shiso, sesame, 160 kr korean barbecue sauce	
Steak tartare, truffle, “havgus” cheese, pickled onion, 190 kr butter fried toast	

medium

Gotland lentils, asparagus, beans, shelling peas, 220 kr parmesan, truffle	
Char, grilled cucumber, oyster white wine sauce, 250 kr crown dill	
Duck breast, chanterelles, green asparagus, 280 kr chicken gravy	

larger

Turbot on the bone, baked pointed cabbage, 450 kr green asparagus, swedish new potatoes, browned butter hollandaise sauce	
Dry aged club steak (ca 900g), 920 kr truffle and parmesan butter, red wine sauce, french fries, grilled salad, chimichurri	

cheese

Comté (cow, unpasteurized)	75 kr
Payoyo cabra (goat, pasteurized)	75 kr
Sølvræv blue cheese (cow, sheep, unpasteurized)	75 kr
Cheese platter, marmalade, crisp bread	195 kr

after

Agnes mess “swedish fika” 280 kr punsch-roll, jam cookies, cinnamon bun, strawberry, almond	
Chocolate mousse, coconut ice cream, 120 kr salted caramel	
Herb sorbet, italian meringue, raspberry	105 kr
Crème brûlée - tonka bean	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - peanut, raspberry	55 kr