

# agnes.

## MENU

### **oyster**

“Today’s Oyster”

### **charcuterie**

Noir de Bigorre	175 kr
Chorizo Ibérico	110 kr
Fuet Rubia Gallega	110 kr
Sobrasada, honey, levain	130 kr
Cold cut platter	270 kr

### **smaller**

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, piquillo peppers, capers, pan cristal	105 kr
Deep fried artichoke, aioli	120 kr
Tartelette, char, horseradish, cucumber, trout roe	160 kr
Fresh spring rolls, hamachi, noodles, carrot, shiso, coriander	160 kr
Tempura fried gambas, “dragon sauce”, chili, kohlrabi, shiso	150 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Charentais melon, goat cheese, pistacchio, basil	130 kr
Chicken liver mousse, cornichons, levain	140 kr
Korean steak tartare, kimchi, chili mayonnaise, endive, shiso, sesame	160 kr
Gotland lentils, green asparagus, pesto, parmesan, pine nuts	150 kr
Deep fried squid, string beans, ponzu, aioli	150 kr
Fish taco, mashed peas, mint, lime, sour cream	160 kr
Pork neck, papaya salad, som tam, thaibasil	160 kr
Lamb, mojo rojo, green asparagus, pickled onion	180 kr

### **cheese**

Comté (cow, unpasteurized)	60 kr
Payoyo (goat, pasteurized)	60 kr
Testun di Pecora (sheep, unpasteurized)	60 kr
Gratin Blu (cow, pasteurized)	60 kr
Cheese platter	190 kr

### **larger**

Suckling pig, soft buns, korean barbecue, kimchi, pickled daikon, shiso, ssamjang, walnuts	625 kr
Extra soft bun	30 kr
Swedish dry aged club steak (ca 800 gm), tomato salad, béarnaise sauce, french fries	865 kr

### **after**

Agnes mess “meringue, almond & strawberry”	260 kr
Grilled peach, raspberry mousse, elderflower sorbet	110 kr
Crème brûlée - miso	90 kr
Chocolate mousse	80 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Truffle - salted caramel	55 kr