

agnes.

MENU

oyster

“Today’s Oyster”

charcuterie

Culatello di Parma	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	110 kr
Deep fried artichoke, aioli	120 kr
Tartelette, crayfish, västerbotten cheese, dill	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Pike perch, cucumber, oyster mayonnaise, dill	160 kr
Pork dumplings, ginger, chili, chicken dashi	140 kr
Chicken liver mousse, cornichons, levain	140 kr
Gambas, chili, garlic, parsley, lemon, levain	120 kr
Pulpo, soy glaze, yellow beans, ginger, daikon cress	150 kr
Okonomiyaki, katsuobushi, cabbage, tonkatsu sauce, kewpie mayonnaise, sesame	160 kr
Beef tataki, jerusalem artichoke, truffle hollandaise, black trumpet mushrooms	180kr
Flat bread, chanterelles, gruyère cheese, onion	170 kr
Turbot, jerusalem artichoke, fennel, lobster velouté	190 kr
Duck breast, cabbage, madeira sauce, truffle	190 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), potato gratin, salt baked onions, madeira sauce, truffle hollandaise	865 kr

after

Agnes mess “chocolate, yoghurt, cherries & pecans”	260 kr
Poppy seed cake, blackberries, honey, lavender	110 kr
Crème brûlée - cloudberry	90 kr
Chocolate mousse	80 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Truffle - salted caramel	55 kr