

agnes.

MENU

oyster

“Today’s Oyster”

charcuterie

Prosciutto San Daniele	155 kr
Pancetta Arrosto	110 kr
Chorizo Ibérico	95 kr
Sobrasada, honey, levain	100 kr
Cold cut platter	235 kr

smaller

Pimientos de Padrón, grilled lemon	90 kr
Deep fried artichoke, aioli	90 kr
Boquerones, anchoa, tomato, pan cristal	120 kr
Iberico croquettes, pimenton de la vera, aioli	100 kr
Shrimp tartare, shrimp chips, cucumber, sichuan	120 kr
Ceviche, cod, lime, corn, tomato, coriander	140 kr
Gambas, guindillas, garlic, parsley	120 kr
Chicken liver mousse, piccalilly, levain	140 kr
Burrata, tomato, radish, sorrel, croutons	130 kr
New potatoes, lumpfish roe, ramson, browned butter hollandaise	160 kr
Deep fried squid, oyster mushroom, beans, aioli	150 kr
Kohlrabi, nam prik, roasted rice, cashew nuts	160 kr
Pork / Pulpo / Tofu	
Steak tartare, kimchi, endive, shiso, sesame	155 kr
Flatbread, artichoke, fennel salami, taleggio	160 kr
Fish taco, mashed peas, pickled onion, jalapeño	160 kr
Pluma Iberico, piquillo pepper, zucchini, oregano	185 kr

cheese

Comté (cow, unpasteurized)	55 kr
Payoyo Cabra (goat, pasteurized)	55 kr
La Peral (cow, pasteurized)	55 kr
Casatica di Bufala (buffalo, pasteurized)	55 kr
Cheese platter	150 kr

larger

Suckling pig, soft buns, korean barbecue, kimchi, gem lettuce, shiso, cucumber, ssamjang, walnuts	595 kr
Extra soft bun, gem lettuce, shiso	40 kr
Ribeye steak, salad, garlic butter, deep fried potatoes, “red dragon sauce”	495 kr

after

Agnes mess “meringue & berries”	240 kr
Petit choux, crème pâtissière, cherry sorbet	95 kr
Crème brûlée	75 kr
Chocolate mousse	75 kr
Ice cream / Sorbet	45 kr
Madeleine cookies	55 kr
Truffle - milk chocolate, raspberry	45 kr