

agnes.

MENU

oyster

“Today’s Oyster”

charcuterie

Culatello di Parma	155 kr
Mortadella di Prato	110 kr
Chorizo Ibérico	95 kr
Sobrasada, honey, levain	110 kr
Cold cut platter	245 kr

smaller

Pimientos de Padrón, grilled lemon	90 kr
Deep fried artichoke, aioli	90 kr
Boquerones, anchoa, tomato, pan cristal	120 kr
Shrimp tartare, shrimp chips, cucumber, sichuan	120 kr
Iberico croquettes, pimenton de la vera, aioli	100 kr
Wontons, chanterelles, “dragon sauce”, deep fried shallots, vinegar powder	150 kr
Tacos, cold smoked salmon, crispy green salad, sesame mayonnaise	120 kr
Deep fried squid, oyster mushroom, beans, aioli	150 kr
Tuna, watermelon, sesame, soy sauce, edamame	155 kr
Gambas, green curry, green tomatoes, thai basil	160 kr
Pulpo, kohlrabi, nam prik, roasted rice, cashew	145 kr
Duck terrine, grated foie gras, plums, frisée salad	185 kr
Steak tartare, kimchi, endive, shiso, sesame	155 kr
Flatbread, romesco, romanesco, fior di latte, almond	160 kr
“Ravioli”, mushrooms, green beans, Jerusalem artichoke, pickled pumpkin, parmesan	140 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
Testun di Pecora (sheep, unpasteurized)	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
Club steak, black cabbage, ramson capers, baked onions, red wine sauce, deep fried potatoes	495 kr

after

Agnes mess “apple & almond”	240 kr
Marinated plums, plum sorbet, bergamot mousse	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