

agnes.

MENU

oysters

Lafosse - Fine de Normandie no3	25 kr/st
Lafosse - Demoiselle de Agon no2	30 kr/st
David Hervé - Fine de Marennes no3	30 kr/st

cold cuts

Chorizo Iberico	90 kr
Sobrasada, honey	90 kr
Fennel salami	95 kr
Beef Fuet	110 kr
Prosciutto di Parma	130 kr
Jamon Iberico puro bellota	160 kr
Cold cut platter	225 kr

cheese

Toma Castelbelbo (cow, sheep, goat, past.)	50 kr
Beaufort (cow, unpasteurized)	50 kr
Payoyo Curado (sheep, pasteurized)	50 kr
Taleggio (cow, pasteurized)	50 kr
Blu 61 (cow, pasteurized)	50 kr
St Marcellin (gratinated) (cow, pasteurized)	95 kr
Cheese platter	130 kr

smaller

Pimientos de Padrón	80 kr
Boquerones	85 kr
Deep fried artichokes, aioli	90 kr
Iberico croquettes	90 kr
Mousse, chicken liver, foie gras, levain	120 kr
Deep fried spring rolls, duck, tamarind dip	80 kr
Scallop, lemon vinaigrette, bottarga	120 kr
Green asparagus, sesame, yuzu	95 kr
Korean steak tartare, kimchi, sesame, koriander	115 kr
White asparagus, parma ham, hollandaise sauce	150 kr
Potato cream, trout roe, cheese, dill	115 kr
Horse tataki, gem salad, wild galic	115 kr
Grilled mackerel, asparagus, gremolata	120 kr
Iceberg lettuce, Roquefort, Iberico bacon	110 kr

Grilled pulpo, tomato salsa, creamed corn	155 kr
Gambas, chili, garlic, parsley	110 kr
Vongole, sobrasada, wild garlic	125 kr
Veal meatballs, tomato, fior di latte	120 kr
Deep fried lamb racks, wild garlic risotto	120 kr

main course

Hake, trout roe, white asparagus, ramson	275 kr
Rabbit leg confit, velouté, white asparagus	275 kr
Short ribs, barbecue, corn, tomato salsa, salad, tortilla bread	295 kr
Potato cream, white asparagus, peas haricots verts	195 kr

to share

Fish taco, cod, guacamole, tomato salsa, sour cream, gratinated corn, onion, tortilla	520 kr
Warm seafood platter:	795 kr
Lobster, gambas, soft shell crab, vongole, squid, melted garlic butter, aioli, salad, french fries	
Linguine, vongole, chili, garlic, tomato	545 kr
Suckling pig, truffle aioli, pommes provencale, salad	585 kr
Suckling pig head	45 kr
Milk fed lamb, cocoa beans, oregano, white asparagus, lamb gravy	595 kr
Frisona-beef, dry aged 5 weeks, bone marrow, truffle butter, tomato, parmesan, french fries	750 kr

after

Pistacchio mousse, caramel, pear, tonka	95 kr
Brownie, Italian meringue, black currant	95 kr
Crème brûlée	90 kr
Agnes mess (to share)	190 kr
Ice cream / Sorbet	45 kr
Chocolate mousse	75 kr
Madeleine cookies	45 kr
Chocolate truffle	45 kr