

agnes.

MENU

oysters

“Today’s Oyster”

charcuterie

Jambon Noir de Bigorre	165 kr
Spalla	120 kr
Salame al Finocchio	115 kr
Chorizo Ibérico	95 kr
Sobrasada, honey	95 kr
Cold cut platter	235 kr

smaller

Pimientos de Padrón, manchego, lemon	90 kr
Deep fried artichokes, aioli	95 kr
Boquerones, anchoa, pan cristal	120 kr
Iberico croquettes, aioli	90 kr
Hamachi, shiso dressing, radish, poppy seeds	150 kr
Lobster roll, lobster, truffle, artichokes, apple	160 kr
Deep fried dumplings, king oyster, papaya, lime, cucumber, peanuts	120 kr
Taco, duck confit, chili, red cabbage, pineapple	120 kr
Veal tartare, chanterelles, Kalix bleak roe, cucumber, long pepper	210 kr
Blackened reindeer, pickled celeriac, hazelnut mayonnaise, lovage	140 kr
Butchers terrine, brioche, fennel, smoky mayonnaise	110 kr
Roasted cauliflower, chimichurri, almonds	120 kr
Sea bass, confit cockles, leek, salsify, lemongrass, bottarga	160 kr
Bikini, nduja, mozzarella, goat cheese, honey	120 kr
Duck breast, roasted onion cream, endive, broccoli, fermented garlic broth	165 kr

cheese

Comté (cow, unpasteurized)	55 kr
Garrotxa Bauma (goat, pasteurized)	55 kr
La Peral (cow, pasteurized)	55 kr
Robiola pura Capra (goat, pasteurized)	55 kr
Bra Duro (cow, unpasteurized)	55 kr
Cheese platter	150 kr

larger

“Rossini” sirloin, foie gras, toast, truffle, Jerusalem artichoke gratin	695 kr
Suckling pig, roasted potatoes, pickled kohlrabi, scallion, black kale, pepper mayonnaise	595 kr
Pappardelle, wild boar ragù, pecorino romano	495 kr

after

Agnes Mess	240 kr
“Mums mums”, meringue, chocolate, almonds, pistachios	95 kr
Crème brûlée - white chocolate, raspberry	75 kr
Chocolate mousse	75 kr
Ice cream / Sorbet	45 kr
Madeleine cookies	55 kr
Truffle - milk chocolate, hazelnuts	45 kr