

# agnes.

## MENU

### **oysters**

“Today’s Oyster”

### **charcuterie**

Jambon Noir de Bigorre	165 kr
Pancetta Arrosto	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
Lobster roll, lobster, truffle, artichokes, apple	160 kr
Tuna tartar, kimchi mayonnaise, sesame, shrimp chips	120 kr
Deep fried dumplings, king oyster, papaya, lime, cucumber, peanuts	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
Turbot, oyster mushroom, pointed cabbage, truffle, chicken velouté	185 kr
Bikini, nduja, mozzarella, goat cheese, honey	120 kr
Roasted cauliflower, chimichurri, almonds	120 kr
Duck breast, roasted onion cream, endive, broccoli, fermented garlic broth	165 kr
Black pudding, foie gras terrine, Iberico bacon, maple syrup	150 kr

### **cheese**

Comté (cow, unpasteurized)	55 kr
Garrotxa Bauma (goat, pasteurized)	55 kr
La Peral (cow, pasteurized)	55 kr
Bra Duro (cow, unpasteurized)	55 kr
Casatica di Bufala (buffalo, pasteurized)	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
Rigatoni, nduja, anchovy, capers, san marzano, pecorino romano	450 kr

### **after**

Agnes Mess	240 kr
“Crack pie”, caramel, orange	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