

# agnes.

## MENU

### charcuterie

Culatello di Parma	175 kr
Salame di Razza	110 kr
Cecina de Rubia Gallega	165 kr
Sobrasada, honey, levain	130 kr
Cold cut platter	270 kr

### smaller

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, gremolata	120 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Tuna tartare, kimchi mayonnaise, nori, ponzu, shrimp chips	150 kr
Tartlet, pike-perch, cucumber, elderflower, smetana, trout roe	160 kr
Tostada, gambas, leche de tigre, avocado, corn, celery, coriander	180 kr
Steak tartare, tarragon mayonnaise, parmesan, pan cristal	170 kr
Salt baked beetroot, apple, dill	140 kr
Okonomiyaki, kimchi, katsuobushi, sesame, shiso	150 kr
Flatbread, artichoke, mortadella, taleggio, pistachio	160kr
Pulpo, tiger sauce, shimeji, toasted rice, thai basil	160 kr
Tempura fried soft shell crab, kohlrabi, nam chang, miso mayonnaise, mint, shiso	200 kr
Halibut, savoy cabbage, chanterelles, chicken dashi	230 kr
Sweetbread, creamed corn, truffle	180 kr
Duck breast, black kale, Jerusalem artichoke purée, broad beans, shelling peas, browned butter, soy	200 kr
Grilled Ibérico, ratatouille, swedish blue cheese	180 kr

### cheese

Comté (cow, unpasteurized)	60 kr
Manchego (sheep, unpasteurized)	60 kr
Payoyo cabra (goat, pasteurized)	60 kr
Måneskær blue cheese (cow, unpasteurized)	60 kr
Cheese platter	190 kr

### larger

Suckling pig, frijoles, salsa de piña, gratinated corn, avocado, green salad, coriander, corn tortillas	720 kr
Extra corn tortilla	20 kr
Swedish dry aged club steak "Rossini" (ca 800 gm), foie gras, truffle, madeira sauce, haricots verts, deep fried potatoes	930 kr

### after

Agnes mess "meringue, plum, sesame, miso"	280 kr
Tartlet, raspberry, chocolate cremeux, salted caramel	140 kr
Tosca cake, gooseberry, almonds, hazelnuts, vanilla ice cream	120 kr
Crème brûlée - lavender, lemon	90 kr
One scoop of ice cream / sorbet	55 kr
Madeleines	60 kr
Chocolate truffle - rum	55 kr