

agnes.

MENU

oyster

“Today’s oyster”

charcuterie

Fiocco di Prosciutto	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, anchoa, gremolata, pan cristal	120 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Taco, mushrooms, barbecue sauce, red cabbage, chili, ginger, coriander	140 kr
Tuna sashimi, blood orange, leche de tigre, endive, togarashi, sesame, coriander	160 kr
Leek tarte, Kalix vendace roe, “gammelknas” cheese, crème fraiche	190 kr
White asparagus, béarnaise sauce, sourdough crisp	180 kr
Scallop, xo-sauce, salsify, espelette pepper	200 kr
Steak tartare, truffle, “havgus” cheese, pickled onion, butter fried toast	190 kr
Deep fried spring rolls, pork, carrot, scallion, coriander, sesame, “dragon sauce”	160 kr
Gotland lentils, ramson pistou, goat cheese, radish	180 kr
Tortelloni, mousseline of cod, white asparagus, shelling peas, smoked beurre blanc	200 kr
Guinea fowl, polenta, browned butter, chimichurri, parmesan	200 kr

cheese

Comté (cow, unpasteurized)	75 kr
Morbier (cow, unpasteurized)	75 kr
Payoyo cabra (goat, pasteurized)	75 kr
Sølvrvæv blue cheese (cow, sheep, unpasteurized)	75 kr
Cheese platter	230 kr

larger

Suckling pig, kimchi, korean barbecue, soy onions, sesame cucumber, miso mayonnaise, soft buns	720 kr
Extra soft bun	30 kr / st
Dry aged club steak (ca 900g), potato cake, red wine sauce, grilled salad, chimichurri, ramson	895 kr

after

Agnes mess “almond, rhubarb, caramel, vanilla”	280 kr
Chocolate mousse, sea buckthorn, coffee ice cream	120 kr
Tartelette, mango, passion fruit, coconut mousse, italian meringue	95 kr
Crème brûlée - elderflower	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - peanut, raspberry	55 kr