

agnes.

MENU

oyster

“Today’s oyster”

charcuterie

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| 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

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| 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, lumpfish roe, “gammelknas” cheese, crème fraîche | 190 kr |
| White asparagus, stracciatella, lumpfish roe, lemon | 180 kr |
| Gratinated mussels, café de paris butter, tarragon, sourdough crisp | 160 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 |
| Roasted cauliflower, spring onions, ajo blanco, marcona almonds, chimichurri | 180 kr |
| Tortelloni, mousseline of cod, white asparagus, shelling peas, smoked beurre blanc | 200 kr |
| Ibérico pork loin , gambas, xo-sauce | 280 kr |

cheese

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| 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

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| 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

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| 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 |