

# 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
Leek tarte, lumpfish roe, “gammelknas” cheese, crème fraîche	190 kr
White asparagus, stracciatella, lumpfish roe, lemon	180 kr
Hamachi, shelling peas, coconut, chili, fish sauce, thai basil	180 kr
Pulpo, green gazpacho, pancetta, jalapeño, coriander	180 kr
Gratinated mussels, café de paris butter, tarragon, sourdough crisp	160 kr
Deep fried spring rolls, pork, carrot, scallion, coriander, sesame, “dragon sauce”	160 kr
Steak tartare, truffle, “havgus” cheese, pickled onion, butter fried toast	190 kr

### **medium**

Roasted cauliflower, spring onions, ajo blanco, marcona almonds, chimichurri	220 kr
Tortelloni, mousseline of cod, white asparagus, shelling peas, smoked beurre blanc	240 kr
Pork chop racks, gambas, xo-sauce	280 kr

### **cheese**

Comté (cow, unpasteurized)	75 kr
Morbier (cow, unpasteurized)	75 kr
Payoyo cabra (goat, pasteurized)	75 kr
Sølvræv 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, coconut ice cream, salted caramel	120 kr
Popsicle stick, raspberry ice cream, licorice caramel, white chocolate	95 kr
Crème brûlée - elderflower	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - peanut, raspberry	55 kr

Please ask the staff if you have any allergies