

# agnes.

## MENU

### **oyster**

“Today’s oyster”

### **charcuterie**

Salame al Finocchio	110 kr
Fiocco di Prosciutto	175 kr
Cecina de Rubia Gallega	175 kr
Cold cut- and cheese platter, olives	280 kr

### **smaller**

Pimientos de Padrón, grilled lemon	105 kr
Boquerones, anchoa, gremolata, pan cristal	120 kr
Tartelette, snow crab, shrimps, “guldklump” cheese, trout roe	180 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Sobrasada, honey, levain	130 kr
Hamachi, shelling peas, coconut, chili, fish sauce, thai basil	180 kr
New potatoes, browned butter hollandaise, lumpfish roe	160 kr
Grilled gambas, guindillas, garlic, ginger	180 kr
Pulpo, green gazpacho, pancetta, jalapeño, coriander	180 kr
Deep fried pork, kimchi, gem salad, shiso, sesame, korean barbecue sauce	160 kr
Steak tartare, truffle, “havgus” cheese, pickled onion, butter fried toast	190 kr

### **medium**

Gotland lentils, asparagus, beans, shelling peas, parmesan, truffle	220 kr
Char, grilled cucumber, oyster white wine sauce, crown dill	250 kr
Duck breast, chanterelles, green asparagus, chicken gravy	280 kr

### **larger**

Turbot on the bone, baked pointed cabbage, green asparagus, swedish new potatoes, browned butter hollandaise sauce	450 kr
Dry aged club steak (ca 900g), truffle and parmesan butter, red wine sauce, french fries, grilled salad, chimichurri	920 kr

### **cheese**

Comté (cow, unpasteurized)	75 kr
Payoyo cabra (goat, pasteurized)	75 kr
Måneskær blue cheese (cow, unpasteurized)	75 kr
Cheese platter, marmalade, crisp bread	195 kr

### **after**

Agnes mess “swedish fika” punsch-roll, jam cookies, cinnamon bun, strawberry, almond	280 kr
Chocolate mousse, coconut ice cream, salted caramel	120 kr
Herb sorbet, italian meringue, raspberry	105 kr
Crème brûlée - tonka bean	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - peanut, raspberry	55 kr