

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
Tuna tartare, avocado, pepper, sesame, coriander	170 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	120 kr
Sobrasada, honey, levain bread	130 kr
“Smörgåstårta”, lobster, green curry, zucchini, trout roe, dill	200 kr
Flatbread, hummus, eggplant, celery, tomato, olives	140 kr
Steak tartare, grilled beans, goat cheese, tarragon, pangrattato	190 kr
Chicken skewers, soy glaze, kimchi, sesame, shiso	160 kr
Tortellini, king oyster mushroom, mushroom broth, truffle	190 kr
Grilled pointed cabbage, beurre blanc, xo sauce, bottarga, lemon	190 kr
Lamb sweetbreads, creamed corn, yellow beans, hallands siren cheese, truffle	200 kr

medium

Pike-perch, funnel chanterelles, mussels, dashi, dill	280 kr
Rack of pork, mojo rojo, harissa, grilled pepper,	260 kr

larger

Turbot on the bone (ca 300g) pointed cabbage, beurre blanc, xo sauce, bottarga, lemon	450 kr
Dry aged club steak (ca 900g), Jerusalem artichoke, funnel chanterelles, black garlic butter, red wine sauce, truffle	920 kr

cheese

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

after

Agnes mess “apple, caramel, miso, almond”	280 kr
Chocolate mousse, cherry- and yogurt sorbet	120 kr
Pineapple, rosemary mousse, caramel, sablé breton	110 kr
Crème brûlée - tonka bean	90 kr
Madeleines	75 kr
One scoop of ice cream / sorbet	55 kr
Chocolate truffle - hazelnut	55 kr