

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
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
Hamachi crudo, orange, rosé pepper, pomelo, shiso	170 kr
Kalix vendace roe, roasted bone marrow, smoked sour cream, levain	240 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
Gambas, pumpkin, pak choi, red curry, ginger	220 kr
Black pudding, bacon, foie gras, maple syrup	230 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 - meringue, sticky toffee pudding, gingerbread, cranberry, polka candy	280 kr
Chocolate mousse, cherry- and yogurt sorbet	120 kr
Pineapple, rosemary mousse, caramel, sablé breton	110 kr
Crème brûlée - cloudberry	95 kr
Madeleines - saffron, raisins	85 kr
Almond biscuit, chocolate, orange	65 kr
One scoop of ice cream / sorbet	55 kr