

# agnes.

## MENU

### **oyster**

“Today’s oyster”

### **charcuterie**

Salame Toscano	110 kr
Chorizo Ibérico	155 kr
Noir de Bigorre	210 kr
Cold cut- and cheese platter, olives	295 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
Shrimp cone, kimchi mayonnaise, scallion, sesame, 180 kr shiso	
Deep fried spring rolls, pointed cabbage, carrot, glass noodles, sesame, “dragon sauce”	180 kr
Pulpo, celery, leche de tigre, yuzu, cucumber, coriander	190 kr
Foie gras terrine, blood orange coulis, kumquat, frisée salad, brioche	210 kr
Beef carpaccio, olive paste, balsamico, parmesan	200 kr
White asparagus, browned butter hollandaise, noir de bigorre, colza sprouts, ramson	240 kr
Celeriac, morels, caramelized onion, hazelnuts	200 kr
Pike-perch, vongole, calçots, ajo blanco, almonds, vongole velouté, ramson	280 kr
Ibérico skewers char siu, green beans, yuzu, sesame, coriander, thai basil	240 kr
Pork cheek, yellow peas, hallands siren, gravy, truffle	240 kr

### **larger**

Turbot on the bone (ca 350g)	620 kr
White asparagus, colza sprouts, shelling peas, lumpfish roe, browned butter hollandaise, potatoes	
Dry aged club steak (ca 900g), deep fried potatoes, celery, parsley, manchego, red wine sauce, green salad	920 kr

### **cheese**

Beaufort (cow, unpasteurized)	75 kr
Ossau Iraty (sheep, pasteurized)	75 kr
Hallands himmel blue cheese (cow, pasteurized)	75 kr
Cheese platter, marmalade, crisp bread	195 kr

### **after**

Agnes mess - meringue, lemongrass caramel, mango, coconut ice cream, lime leaf sorbet, sesame	280 kr
Salted chocolate tart, lavender mousse, caramel ice cream	120 kr
Rhubarb, bavaroise, white chocolate, lemon curd	120 kr
Crème brûlée - white miso	95 kr
Madeleines	85 kr
Almond biscuit, banana, caramel, chocolate	65 kr
One scoop of ice cream / sorbet	55 kr

Please ask the staff if you have any allergies

Our oysters are always fresh and controlled, however there is always a small risk of norovirus in raw oysters