

agnes.

M E N U

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
Tuna temaki, trout roe, wasabi, nori, sesame, shiso	180 kr
Scallop crudo, elderflower cucumber, orange, pistachio	170 kr
Deep fried spring rolls, pointed cabbage, carrot, portobello, glass noodles, sesame, “dragon sauce”	180 kr
Pulpo, celery, leche de tigre, yuzu, cucumber, coriander	190 kr
Beef tartar, sobrasada mayonnaise, guindillas, manchego, butter fried bread	200 kr
White asparagus, browned butter hollandaise, noir de bigorre, ramson	240 kr
Gotland lentils, green asparagus, carrot, beans, shelling peas, asparagus velouté, truffle	210 kr
Mackerel, nettles, spring onions, beurre blanc, lumpfish roe	220 kr
Ibérico skewers char siu, green beans, yuzu, sesame, coriander, thai basil	240 kr
Sweetbread, green asparagus, shelling peas, morels, summer truffle	250 kr

larger

Turbot on the bone (ca 350g)	620 kr
White asparagus, shelling peas, lumpfish roe, browned butter hollandaise, boiled potatoes	
Dry aged club steak (ca 900g), deep fried potatoes, celery, parsley, manchego, red wine sauce, green salad	980 kr

cheese

Mahon (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, earl grey mousse, blackcurrant sorbet	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