

agnes.

M E N U

oyster

“Today’s oyster”

charcuterie

Salame Toscano	110 kr
Chorizo Ibérico	155 kr
Jamon Ibérico Bellota	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
Pulpo, gem salad, green mango, fish sauce, soy glaze, thai basil, mint, sesame	180 kr
Burrata, grilled nectarine, aubergine, shelling peas, pine nuts, tahini, sumac, mint	160 kr
Beef tartar, sobrasada mayonnaise, guindillas, manchego, butter fried bread	200 kr
Gambas, miso cream, guanciale, chard, lime	180 kr
Gotland lentils, green asparagus, carrot, beans, shelling peas, asparagus velouté, summer truffle	210 kr
Cod, green asparagus, nettle beurre blanc, lumpfish roe, dill	280 kr
Ibérico skewers char siu, green beans, yuzu, sesame, coriander, thai basil	240 kr
Sweetbread, celeriac puree, green asparagus, shelling peas, oyster mushroom, summer truffle	250 kr

larger

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

cheese

Tomme de Savoie (cow, unpasteurized)	75 kr
Comté (cow, unpasteurized)	75 kr
La Peral blue cheese (cow, pasteurized)	75 kr
Cheese platter, marmalade, crisp bread	195 kr

after

Agnes mess - meringue, strawberries, lemon curd, crack pie, cream cheese ice cream, strawberry sorbet	280 kr
Glace au four, cherry, pistachio, italian meringue	130 kr
Salted chocolate tart, earl grey mousse, blackcurrant sorbet	120 kr
Crème brûlée - white miso	95 kr
Madeleines	85 kr
Bounty biscuit, coconut, 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