

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, mussels, anchoa, pistachio pesto, tarragon, celery, pan cristal	140 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	140 kr
Focaccia, goat cheese, olives, balsamico, basil	140 kr
Sobrasada, honey, levain bread	140 kr
Hamachi crudo, red curry, coconut cream, cashew, cucumber, coriander, lemongrass	170 kr
Veal tartare, tuna mayonnaise, ramson capers, pecorino, tartelette	180 kr
Gambas, guindillas, xo-sauce, bottarga, bubu arare, coriander	190 kr
Paris brest, duck rillettes, foie gras terrine, rose hip, hazelnut	180 kr
Cabbage rolls, goat cheese, chanterelles, mushroom velouté, lovage	180 kr
Char, smoked beets, beurre blanc, trout roe, dill	280 kr
Sirloin steak, potato cake, bordelaise sauce, bone marrow, caramelized onions, autumn truffle	340 kr

larger

Turbot on the bone (ca 350g), swedish new potatoes, chanterelles, vendace roe, avruga caviar, beurre blanc	680 kr
Shorts ribs “galbi jjim” (ca 500g), soft buns, kimchi, soy-cucumber, shiso, sesame, miso mayonnaise	720 kr
Extra soft buns	30 kr / pp

cheese

Bethmale (goat, 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, banana, chocolate, pecan, caramel, s'mores	280 kr
Chocolate mousse, coffee caramel, sesame ice cream	140 kr
Éclair, apple, white chocolate ganache, hazelnut	130 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