

# agnes.

## MENU

### **oyster**

“Today’s oyster”

#### **charcuterie**

Salamino di cinghiale	115 kr
Chorizo des Aldudes	155 kr
Jamon Ibérico Bellota	215 kr
Cold cut- and cheese platter, olives	295 kr

#### **smaller**

Pimientos de Padrón, grilled lemon	110 kr
Boquerones, anchoa, tapenade, parmesan, pan cristal	140 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	140 kr
Tuna tartare, artichoke cream, corn, jalapeño, coriander, tostada	180 kr
Sobrasada, honey, levain bread	140 kr
Seared char, dashi, furikake, sesame, trout roe	240 kr
Radicchio, beets, blood orange, goat cheese, pistachios, lovage	170 kr
Deep fried shrimp toast, shrimp mayonnaise, salsa verde, peanut oil, jalapeño, coriander	210 kr
Beef tartare, frisée salad, anchovy mayonnaise, parmesan, buttered toast	210 kr
Flower sprouts, ajo blanco, almond, chimichurri	170 kr
Agnolotti, scallop mousseline, apple, celery, beurre blanc, avruga caviar	280 kr
Grilled pulpo, cucumber, xo sauce, fish sauce, bubu arare, mint, coriander, thai basil	220 kr
Lamb brisket, vadouvan curry, white asparagus, ramson onion, canola shoots, cured lemon	290 kr
Sweetbreads, caramelized roscoff onion, truffle gravy, string beans, shelling peas	300 kr

#### **larger**

Turbot on the bone (ca 350g), white asparagus, trout roe, sandefjord sauce, boiled potatoes, dill	650 kr
Dry aged clubsteak (ca 900g), grilled salad, chimichurri, ramson butter, red wine sauce, potatocake with havgus cheese	1250 kr

#### **cheese**

Comté - 30 months (cow, unpasteurized)	95 kr
Sainte Maure (goat, upasteurized)	95 kr
Fourme d’Ambert blue cheese (cow, pasteurized)	95 kr
Cheese platter, marmalade, crisp bread	245 kr

#### **after**

Agnes mess - meringue, bacon caramel sauce, nut granola, blueberry muffins, french toast, yogurt ganache, peach ice cream, blood orange sorbet	280 kr
Poached rhubarb, yuzu parfait, vanilla ganache, coconut ice cream, thai basil	160 kr
Basque chocolate cheesecake, maraschino cherries, whipped cream	150 kr
Crème brûlée - maple syrup	95 kr
Three little sweets - mums mums, marmalade, coconut toska	35 kr / 95 kr
Madeleines	85 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