

agnes.

MENU

oyster

“Today’s oyster”

charcuterie

Salamino di cinghiale	115 kr
Chorizo noir de bigorre	155 kr
Jamon ibérico de bellota	215 kr
Cold cut- and cheese platter, olives	295 kr

smaller

Pimientos de Padrón, grilled lemon	110 kr
Boquerones, anchoa, giardiniera, parsley	140 kr
Deep fried artichoke, aioli	130 kr
Ibérico croquettes, pimenton de la vera, aioli	140 kr
Snow crab tartlet, nashi pear, apple, trout roe, wasabi mayonnaise, shiso	180 kr
Sobrasada, honey, levain bread	140 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
White asparagus, stracciatella, zucchini, smoked almonds, celery, dill	220 kr
Deep fried squid, som tam papaya salad, mango, chili, peanuts, thai basil	190 kr
Grilled pulpo, cucumber, xo sauce, fish sauce, bubu arare, mint, coriander, thai basil	220 kr
Aubergine skewers, tahini yoghurt, ras el hanout, hallands siren cheese, honey, pomegranate, mint	220 kr
Pike perch, green asparagus, shelling peas, lumpfish roe, mussel and green pea velouté, smoked lemon mayonnaise, dill	290 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, lumpfish 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
Sörmlands ädel 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, yoghurt 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 - Lemon tarte, italian meringue - Marmalade ball - Coconut tosca	40 kr / 105 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