

AGERN

LAND + SEA

145

Ocean broth Oyster and pine* Celeriac and dill Carrot and sea buckthorn Potato bread, lovage, and skyr Mackerel and horseradish*

Scallop* sunflower seeds, maiitake, daikon

Beef Heart∗ salsify, ground elder, young cress

Salt and Söl Baked Beet Root crème fraiche, horseradish, huckleberries

Cod potatoes, fennel, nasturtium

Lamb, Braised and Roasted sunchokes, dill, dandelions

Parsley Root Mousse parsley sorbet

Goat's Milk ground ivy, caramel, bosc pear sorbet

FIELD + FOREST

Ocean broth Celeriac and dill Carrot and sea buckthorn Split pea tofu Potato bread and lovage Porridge and baby skyr

Bitter Salad preserved blackberry, almonds, havgus cheese

Poached Cabbage tarragon, onions, mustard seeds

Salt and Söl Baked Beet Root crème fraiche, horseradish, huckleberries

Parsnip black garlic and dead nettle

Fried Barley Porridge smoked cheese, rutabaga, buttermilk

Parsley Root Mousse parsley sorbet

Frozen Pine Soufflé skyr granita, pine nut crumble

beverage pairing non-alcoholic pairing 120

85 45



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TO START

Snacks to begin, per person	14
Bitter Salad preserved blackberry, almonds, havgus chee	16 ese
Beef Heart* salsify, ground elder, young cress	18
Poached Cabbage tarragon, onions, mustard seeds	20
Scallop sunflower seeds, maiitake, daikon	26
Mackerel ∗ horseradish, celtuse, dashi	25
Salt and Söl Baked Beet Root crème fraiche, horseradish, huckleberries	22

VEGETABLES

Parsnip black garlic and dead nettle	32
Fried Barley Porridge smoked cheese, rutabega, buttermilk	36
FISH	
Cod potatoes, fennel, nasturtium	38
Skate Wing leek, celeriac, apple	34
MEAT	

Lamb, Roasted and Braised sunchokes, dill, dandelions	62
Roasted Duck Breast rutabaga, arctic thyme, honey	58
Twenty-Four Day Hung Grass-Fed Beef morels, ramps, onion shoots (to share)	98

AGERN'S PRICES ARE FULLY INCLUSIVE OF SERVICE AND WE KINDLY DECLINE ADDITIONAL TIPS.