



MENU PESCADO

Tuna Carpaccio — Jalapeño emulsion, fried garlic, pickled vegetables, coriander & crouton *G

Red Char "Pangrattato" — Beurre blanc, shallots, trout roe, herbs, panko, bacon & Pommes gratinées*GL

Chocolate Mousse #No.2 — Chocolate mousse on dark- & milk chocolate, Nemesis cake & chocolate caramel sauce *NL

755

MENU VIANDE

Chefs choice

Beef tartar "Toscana" — Parmesan, anchovies, Chianti boiled onion, black pepper & garlic *G

Steak "Poivre" — Sirloin steak, 7 kinds of spirits, 4 types of pepper & Pommes Château *L

Lemon Villa Dagmar—Lemon mousse, pickled lemon & timut pepper *L

865

MENU LEGUMES

Grilled beans "Bagna cauda" —Chili, garlic, lemon, anchovies & butter *LG

Gnocchi "Formaggio e Pere"— Chicken velouté, pear, walnuts, Fourme d'Ambert & mostarda *GLN

Chocolate Mousse #No.2 — Chocolate mousse on dark- & milk chocolate, Nemesis cake & chocolate caramel sauce *NL

625

MENU GRAND VILLA DAGMAR

Villa Dagmar's choice

Hummus "Extraordinaire" — Saffron, pistage & Za'atar *GN
&
Calamari Fritti *G

Beef tartar "Toscana" — Parmesan, anchovies, Chianti boiled onion, black pepper & garlic *G

Pizzetta Chèvre — Goat cheese, lavender honey, pistachio, n'duja salami & timut pepper *GLN

Skrei Cod "Osso bucco" — Skrei cod, risotto milanese, sauce vert, marrow & tomato *L

Lemon Villa Dagmar—Lemon mousse, pickled lemon & timut pepper *L

1250

Welcome to Villa Dagmar

Our gastronomy is a unique interpretation of the Mediterranean cuisine with influences from Italy & France to the Middle East & North Africa.

Please let us know if you have any dietary restrictions or allergies.

We offer three different wine pairings
Grand Cru-pairing 3000SEK
Premier Cru-pairing 1500SEK
Village-pairing 750SEK

Signed with our keywords
"Including Contemporary Romantic Gastronomy"
& "The Real New Nordic"

Bon Appétit!

