

PRE DRINKS

2017 Champagne Olivier Père et Fils Brut Orgine
195 / 995

NV Pasqua Treviso Prosecco
135 / 740

French 75
Champagne, gin & lemon
185

Spicy margarita
Tequila, ciane, lime & jalapeños
185

Negroni
Gin, campari & vermouth
185

Porn-star
Vodka, passionfruit, lemon & prosecco
185

CANAPÉES

Bricolhe
Pata negra, caviar & parmesan cream
115/pc

Vendace roe tartlette
Lemon & chives
95/pc

Foie gras & tomato
Brioche, rucola & spanish almonds
95/pc

Truffle au taleggio
Puff pastry, grilled peppers & truffle
65/pc

SNACKS

Oyster naturell
35/pc

Oyster sweet & sour
Nuoc cham dressing
45/pc

Banderillas
Pickles & olives
45

Ham & melon
Charentais-melon, noir de bigorre & espelette pepper
65

Bacon dates
Medjool dates & pancetta
55

Gougère
Vacca rosa parmesan & poppy seeds
45

PIZZAS 6 Slices

Margherita
Fior de latte, San Marzano tomatoes & chili oil
175

Chèvre
Sainte-Mauree de touraine, lavender-honey,
pistachio, N'duja & timut pepper
275

Svedese
Vendace roe, pommes pailles, jalapeños & sour cream
375

Hawaii
Fior de latte, tomato sauce, N'duja.
Topped with pineapple & chili puffed rice
265



MENUES

MENU DE POISSON

Gambas "Pil Pil"
Garlic seared shrimp with chili & parsley.
Served with grilled bread

Cod Au Ragu
Flamed cod with zucchini ragu, olives,
artichoke, beans, lao gan ma
& champagne sauce

Villa Dagmar Gelato
Seasonal flavor

795 pp

Wine Pairing
695 pp

MENU DE VIANDE

Steak Tartar "Calabra"
Ground Swedish sirloin,
Dagmar's Rhode Island dressing, capers,
red onion, parsley, parmesan
Served with crispy potatoes & Liba bread

Veal Entrecote
200g veal entrecote, salad with dates,
figs, salted lemon & onion.
Served with sauce Provençal & French fries

Lemon au Villa Dagmar
Lemon mousse, pickled lemon & temut pepper

845 pp

Wine Pairing
695 pp

MENUES

MENU VÉGÉTARIEN

San Marzano "Caprese"
Straccitella, balsamic vinegar, Persian basil,
honey, chili and black pepper

Risotto Verde
Asparagus, haricot verts, jalapeno sauce,
lemon, fried garlic, parmesan & cress

Villa Dagmar gelato
Seasonal flavor

725 pp

Wine Pairing
695 pp

MENUES

GRAND MENU DE VILLA DAGMAR

Hummus "Extraordinary"
Saffron, pistachio & Za'atar

Gambas "Pil Pil"
Garlic seared shrimp with chili & parsley.
Served with grilled bread

San Marzano "Caprese"
Straccitella, balsamic vinegar, Persian basil,
honey, chili and black pepper

Veal Entrecote
200g veal entrecote, salad with dates, figs,
salted lemon & onion.
Served with sauce Provençal & French fries

Lemon au Villa Dagmar
Lemon mousse, pickled lemon & temut pepper

1195 pp

Wine Pairing
995 pp