RAW

Crab Salad
Avocado, pine nuts, & Tasmanian Truffle *N
265 kr

Oscietre Caviar Villa Dagmar
Smetana, honey & onions *L
15gr 425 kr
30gr 795 kr
100gr 1995 kr

Add ons:
Ice-cold Absolut Elyx
35kr per cl

Tuna
Maroccan “Ceviche”, apricot & coconut *N
195 kr

Ground & Raw Chuck of Beef
Raw shimeji mushrooms, black garlic,
chili roasted Marcona almonds *N
175 kr

Scallops
”Bloody Mary” & grapefruit
225 kr

Do you have allergies or dieatery restrictions?
Please inform your waiter.
*G=Gluten *L=Lactose *N= Nuts

APPS

Swedish “Ämnesgurka”
Lump fish caviar, pickled chili, sour cream & dill *L
185 kr

Montadito Beef “Toast”
Parmesan creme & cherries *GL
225 kr

Salt & Pepper Squid
Lemongrass, orange & lime leaves *G
155 kr

Banderillas
Olive, Guindilla pepper, pickled onion
& Sobrasada
115 kr

LE FOUR

Pizzetta Margherita
Mozzarella & San Marzano tomato *GL
135 kr

Pizzetta Acciughe
Anchovy, Taggiasca Olives, garlic, rosemary
& Espelette pepper *G
145 kr

Pizzeta Bianco
Tasmanian Truffle, silverskin onions &
Crème fraiche*GL
235 kr

Pizzetta Svedese
Vendace roe, potato crisp, jalapeno & Sour Cream *GL
295 kr

GREENS

Aubergine ”Ravioli”
Goat cheese, browned butter & Hazelnut *GLN
165 kr

White Peach Salad
Yoghurt, raspberries & anis *L
175 kr

Fleur de Courgette “Tempura”
Ricotta, roasted black pepper & lemon *GL
165 kr

”Caprese”
Sunkissed Tomato Merenda,
Stracciatella & Lebanese Basil *L
175 kr

Hummus Extraordinaire
Saffron & Za’atar *GLN
105 kr

GRILL

Halibut grilée Bone-on
Green Champagne, & “Lao Gan Ma” *L
210 kr

Artichokes “Barigoule”
Chanterelle, garlic & parsley *GLN
195 kr

Lobster Schnitzel Villa Dagmar
Garlic butter, Charentais-melon from Philibon
& spicy sauce *GL
395 kr

Gambas
Pink garlic- & chili *L
255 kr

Vongole “Portuguese”
Chorizo, cilantro & chili *L
185 kr

Galician Dairy Cow aged 35 days
Serves 2 pers
(Preparing time minimum 35 min)
Foie gras, Eau-de-Vie, figs & garlic *L
795 kr

SWEETS

Chocolate Mousse No. 1
Maraschino, Coffee & Tangerine *L
125 kr

Crème Caramel
Plum Eau-de-vie & apricot *L
95 kr

Polenta Almond & Pistachio Torta
”Baklava” & Yoghurt *LN
110 kr

Frozen Peach
Basil ice-tea & Fruit salad
110 kr

Provencal Strawberries
Coriander, Taggiasche olive & Honey ice cream *LN
145 kr