



BEER

Estrella Damm Lager 4,6% 30cl fat	75
Daura Damm Glutenfri Lager 5,4% 33cl flaska	95
Venice OMAKA 5,4% 33cl burk	125
Afrodite OMAKA 6,0% 33cl burk	130
Skär OMAKA 3,5% 33cl burk	105

NON ALCOHOLIC

Coca Cola, Original / Zero	55
Three Cents Pink Grapefruit	55
Three Cents Sparkling Lemonade	55
Estrella Damm Alkoholfri Glutenfri 0,0% 33cl burk	65
Richard Juhlin Blanc de Blancs Non Alcoholic	120

VILLA SODA

GURKA	
Svalkande äpple- & gurkjuicetonic	95
BANAN	
Klarifierad bananjuice & ananassoda	95
VATTENMELON	
Färsk vattenmelon- & rabarbersoda	95
PERSIKA	
Vit persika- & grapefruktsoda	95

COCKTAILS

PEACHES

Absolut Elyx, vit persikavatten, apelsinbitters,
Carpano Bianco & Sea of Sardinia saltvattenmist

THE DRY MARTINI

Villa Dagmar

Olivölje-infuserad Plymouth gin, Carpano Dry
& Sea of Sardinia saltvattendroppar

CANTA-LOUPE

Färsk nätmelon, Lillet Rosé, Skagerakk gin & honungsvatten

MEXICAN STANDOFF

Mezcal, sura svenska äpple, aprikos & Aperol

RED PIRATE

Havana Club Anejo 3 Anos, Vallado White Port,
blodapelsin, eldvatten & lime

LA DOLCE FRAGOLA

Negroni Hommage

Vit-chokoladtvättad Plymouth gin, Campari,
Carpano Classico & färska smultron

Alla Cocktails 195

COCKTAILS

BANANARAMA

Klar bananjuice, bryntsmör-Buffalo Trace Bourbon,
kaffetinktur & Sea of Sardinia saltvatten

MAGIC VILLA

Hendricks gin, citrongräs, gurka, Italicus Rosolio di
Bergamotto

STORMY WEATHER

Macallan 12yo, apelsin, kokos, lime,
angostura bitters & en bris av mynta

PALOMA

Spring Fashion

Vattenmelon & rabarber, 1800 Reposade Tequila,
blodgrapefruktsoda & lime

STRAWBERRIES & CREAM

OP Anderson Aquavit tvättad i jordgubbar & grädde,
fläder, lime, vanilj & ingefära

Alla Cocktails 195

SHERRY & APÉRITIF

SHERRY	GLS
Emilio Hidalgo Fino	70
Emilio Hidalgo La Panesa Fino	150
Equipo Navazos La Bota 91 de Fino Macharnudo Alto	175
Bodegas Poniente El Aljibe Fino	180
Bodegas Baron Manzanilla Pasada en Rama Xixarito	90
Barbadillo Manzanilla Levante	110
Equipo Navazos La Bota 101 de Manzanilla Florpower MMXVI	120
2016 Callejuela Manzanilla Anada "Anina"	180
El Maestro Sierra Amontillado 12Yo	140
Equipo Navazos Bota 95 de Amontillado	200
Bodegas Poniente El Aljibe Amontillado VORS	280
Callejuela El Cerro Oloroso	225
Bodegas Pontiente El Aljibe Oloroso VORS	280
Emilio Hidalgo Marques de Rodil Palo Cortado	195
Bodegas Pontiente Palo Cortado VORS	280
APÉRITIF	GLS
Barbadillo Ataman Vermut	130
Lustau White Vermouth	85
Lustau Red Vermouth	85
Mauro Vergano Americano	130
Mauro Vergano Luli Chinato Bianco	170
Stockholms Bränneri RÖD	100
Spriteriet Stockholm Rosé Vermouth	140
White Port & Tonic	95
Sherry Cobbler	95

SPARKLING WINES

SPARKLING WINES	GLS/BTL
NV Bisol Jeio Prosecco Superiore	135/720
CHAMPAGNE	
Henriot Souverain Brut	175/935
NV Doyard Vendemiaire Villa Dagmar Blanc de Blancs	240/1320
2015 Pol Roger Vintage Brut	290/1595
NV Ruinart Blanc de Blancs Brut	350/1925
MV Krug Grande 164em Cuvée	600/3300

WHITE WINES

FRANCE	GLS/BTL
2018 Albert Boxler Edelswicker, Alsace (100cl)	135/675
2018 Dom. de Chevalier La Petite Lune Blanc, Bordeaux	140/630
2021 Arnaud Lambert Saumur Blanc Brézé "Clos du Midi", Loire	150/675
2020 Dom. Christophe et Fils Chablis, Bourgogne	155/700
2019 Dom. de L'Aigle à Deux Têtes Côtes du Jura Blanc, Jura	165/745
2020 Pascal Jolivet Sancerre, Loire	170/765
2020 Domaine des Ardoisières Argile Blanc, Savoie	175/790
2018 Château de Chamirey, Mercurey Blanc, Bourgogne	200/900
2019 Monier Perreol Saint Joseph Blanc, Rhône	225/1000

ITALY	GLS/BTL
2019 Giuseppe Ellena Langhe Nascetta, Piedmont	120/540
2019 Pietracupa Falanghina, Campania	135/585
2021 Tiberio Trebbiano, Abruzzo	135/585
2018 Pacherhof Kerner, Alto Adige	150/675
2018 Edi Keber Collio Bianco, Friuli	170/765
2018 Pietracupa Fiano, Campania	170/765
2020 Ronco del Gnemiz Serena Palazzolo Sauvignon, Friuli	175/785
2018 Vigneti Massa Derthona, Piedmont	180/810
2016 Villa Bucci, Marche	265/1200

SPAIN (& PORTUGAL)	GLS/BTL
2020 Marcio Lopes Anel Branco, Duoro	120/540
2020 Bodegas Zarate, Albarino, Rias Baixas	135/585
2019 Bodegas Barbadillo As Mirabras Palomino, Jerez	140/630
2019 Vina Somoza As 2 Ladeiras Godello, Valdeorras	140/630
2017 Mas Candi QX, Penedes	155/700
2020 Suertes del Marqués, Trenzado, Tenerife	160/720
2020 Finca Torremilanos Penalba Lopez Blanco, Ribera del Duero	160/720
2020 Oliviere Riviere La Bastid, Rioja	170/765
2019 Bodegas Fulcro O Equilibrio, Rias Baixas	180/810

Our full restaurant wine list is always available if your looking for a wider range of wines by the bottle, just ask the staff

RED WINES

FRANCE	GLS/BTL
2020 Mas de Libian, Bout d'Zan, Rhône	120/540
2018 Jean-Philippe Padié Petit Taureau Rouge, Calce	125/565
2018 Vincent Paris Crozes-Hermitage, Rhône	135/585
2018 Domaine Rolet Arbois Rouge Tradition, Jura	145/650
2018 Antoine Sanzay Saumur Champigny, Loire	150/675
2019 Fabien Jouves Les Escurs, Cahors	155/700
2020 Domaine Fichet Pinot Noir "Le Vignot", Bourgogne	160/720
2020 Daniel Bouland Morgon Delys Vieilles Vignes, Beaujolais	160/720
2018 Herve Souhaut La Souteronne, Ardèche VdP	175/790
2018 Domaine de Galouchey Vin de Jardin, Bordeaux	200/900

ITALY	GLS/BTL
L.19 Caparsa Rosso di Caparsa, Tuscany	125/540
2019 Damiano Ciolli Silene, Lazio	145/650
2019 Tenuta I Fauri Ottobre Montepulciano d'Abruzzo, Abruzzo	150/675
2016 Marabino Parrino Nero d'Avola, Sicilia	155/700
2017 Fabrizio Iuli Rossore Barbera, Piedmont	160/720
2020 Fabrizio Iuli, Ta Da!, Piedmont	160/720
2019 Giuseppe Ellena Langhe Nebbiolo, Piedmont	160/720
2016 Villa Bucci Rosso Pongelli, Marche	170/765
2012 Fattoria San Lorenzo Paradiso, Marche	190/855
2015 Pietracupa Quirico, Campania	200/900

SPAIN	GLS/BTL
2015 Vinsnus Vimut, Priorat (50cl), Priorat	120/400
2019 Pepe Mendoza Casa Agricola Tinto, Alicante	120/540
2018 Joan d'Anguera Altaroses, Montsant	135/610
2014 Alberto Orte/CVA Calma Crianza, Rioja	135/610
2018 Celler del Roure Safra, Valencia	140/630
2018 Alain Graillet & Raul Perez Encinas, Bierzo	165/740
2017 Dani Landi Uvas de la Ira, Madrid	165/740
2019 Dominio del Aguila, Picaro del Aguila Tinto, Ribera del Duero	180/810
2017 Alberto Orte Escalada do Sil, Valdeorras	190/855
2019 Envinata Taganan Margalagua, Tenerife	190/855

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CORAVIN

WHITE	GLS
2003 Domaine Daniel-Etienne Defaix Chablis 1er Cru Vaillons	260
2018 Domaine Jacques Carillon Chassagne Montrachet	300
2019 Kistler Vineyards Les Noisetieres	350
2016 Weingut Keller Kirchspiel GG	450
2017 Valentini Trebbiano d'Abruzzo	450
RED	GLS
2008 Domaine Giraud Chateauneuf du Pape Tradition	260
2017 La Torre Brunello di Montalcino	270
2017 Piedrasassi Arroyo Grande Valley Rim Rock Vineyard	290
2005 Joseph Phelps Napa Valley Cabernet Sauvignon	375
2009 Domaine Ghislaine Barthod Chambolle Musigny	425
2006 Domaine de Trevallon Rouge	440

WINE WITH CHEESE

	GLS
Mauro Vergano Luli Chinato Bianco	170
Pineau des Charantes Blanc A.E. Dor	120
NV Chateau d'Arlay Macvin Blanc, Jura, France	130
2011 Domaine Rolet Vin Jaune	180
2000 Claude Buchot Vin Jaune	300
Quinta do Vallado Tawny Port 10 YO	115
Quinta do Vallado Tawny Port 20 YO	185
Quinta do Vallado Tawny Port 30 YO	350
Quinta do Vallado Tawny Port 40 YO	500

SWEET WINES

	GLS
2017 Domaine du Trapadis Vin Doux Naturel Rouge, France	140
2019 Marabino Moscato delle Torre, Sicilia, Italy	150
2020 Sattlerhof Beerenauslese, Südsteiermark, Austria	160

SNACKS

MARCONA MANDLAR	65
GORDAL OLIVER	65
ASSIETTE MED CHARKUTERI	210
ASSIETTE MED OST	190

MENU

CLUB SANDWICH <i>VILLA DAGMAR</i> Majskyckling, avokado, tomat, aioli, bacon, gröna blad & pommes frites *GL	295
BIFF ANGUS "AL TAGLIATA" Ruccola, tomat, pommes frites, parmesan- & svartpepparemulSION *L	365
CHICKEN "CACIO E PEPE" Grillad kyckling, blandade salladsblad, avokado, tomat, kronärtskocka, parmesan- & svartpeppardressing *L	285
TUNA "NIÇOISE" Grillad tonfisk, grönsallad, bönor, oliver, tomat ägg & sardeller	285

PIZZA

MARGHERITA
Mozzarella & San Marzanotomat *GL
175

PULPO
Bläckfisk, vitlök, San Marzanotomat, persilja & en pensling med Pastis *GL
205

CHÈVRE
Getost -Saint Maure, lavendelhonung, pistage, N'duja & timutpeppar *GL
275

SVEDESE
Löjrom, friterad potatis, jalapeños & gräddfil *GL
325

VESUVIO
Mozzarella, San Marzanotomat & Prosciutto Cotto *GL
195

Vänligen informera din servitör om eventuella allergener.
Rätterna som är märkta med * innehåller gluten, laktos eller nötter,
*L- laktos, G- gluten & *N- nötter

DESSERT

CHOKLADMOSSE #NO.1 Maraschino, kaffe & mandarin *L	165
TUTTI FRUTTI Smultron- & rabarbersorbet, vaniljsirap, rabarber & timutpeppar	110
CITRON <i>VILLA DAGMAR</i> Citronmousse, syltad citron & mynta *L	195

Villa Dagmar, Nybrogatan 25-27