

If I were you I would ask for
- Daggmars Dessert Trolley
- The Sommeliers tailored advise regarding wines
from our curated cellar.
- If the new Afternoon Tea at Hotel Diplomat has launched?



VILLA
DAGMAR



To start with
APERITIVO

Snacks

Levain "Tumaca" *G 80

Levian "Tapenade & Mortadella" *GL 80

Calamari Fritti *G 120

Tarte fine au Chèvre *GL 160

Oyster "Nuoc Cham" – Lime, coriander & garlic, Daily price

Oyster "Mignonette" – Shallots & vinegar, Daily price

Dagmar's Cocktails

Oliva – The Dry Martini

Olive oil infused Plymouth gin, Carpano Dry & Sea of Sardinia salt water

A la Menta – The Freshner

Absinthe, Bombay Sapphire Premier Cru, Cristalino 1800, Lemon grass, Mint, Salt

Pantzari – Who knows

San Cosme mezcal, Disaronno, Fernet branca, Caramelized Red onion & Licorice syrup, Lime, Beetroot

Arancina – The elevated Aperol Spritz

Malfy gin, Blood orange, Aperol, Tabasco, Lime, Prosecco

185





STARTERS & PIZZETTAS

Hummus "Extraordinaire" – Saffron, pistacchio & za'atar *GN 125

Beef tartar "Toscana" – Parmesan, anchovies, Chianti boiled onion, black pepper & garlic *G 185

Gnocchi "Formaggio e Pere" – Chicken velouté, pear, walnuts,
Fourme d'Ambert & mostarda *GLN 195

Tuna Carpaccio – Jalapeño emulsion, fried garlic, pickled vegetables,
coriander & crouton *G 210

Grilled beans "Bagna cauda" – Chili, garlic, lemon, anchovies & butter *LG 185

Carciofini frites "Herbes de Méditerranée" – Artichoke, green aioli & oregano 140

Small Neapolitan Pizzas

Pizzetta Margherita – Fior di latte & San Marzano tomato *GL 155

Pizzetta Ai Funghi – Porcini mushroom confit, champignon, red onion, dried ham & XO-sauce *G 195

Pizzetta Chèvre – Goat cheese, lavender honey, pistachio, n'duja salami & timut pepper *GLN 225

Pizzetta Svedese – Bleak roe, pommes pailles, jalapeños & sour cream *GL 265

Please inform your waiter of any allergies or other dietary requests.

All the dishes marked with a * contains gluten, lactose or nuts.

*G - Gluten, *L - Lactose & *N - Nuts

MAINS

Quail "Romescú" – Garlic, pepper, almonds & cime di rapa *N 480

Skrei Cod "Osso bucco" – Skrei cod, risotto milanese, sauce vert, marrow & tomato *L 455

Steak "Poivre" – Sirloin steak, 7 kinds of spirits, 4 types of pepper & Pommes Château *L 520

Veal schnitzel "A la mode" – Veal, Gruyère prosciutto cotto & herb butter *GL 385

Chefs choice

Red Char "Pangrattato" – Beurre blanc, shallots, trout roe, herbs, panko, bacon & Pommes gratinées *GL 395

Beef Tartar "Toscana" – Parmesan, anchovies, Chianti boiled onion, black pepper, garlic & Pommes frites *G 285

Gnocchi "Formaggio e Pere" – Chicken velouté, pear, walnuts, Fourme d'Ambert & mostarda *GLN 275

Extra Sides

Pommes frites, Mashed potatoes, Green salad 65

