



## MENU DE POISSON

**Gambas ”Pil Pil” (\*G,L)**  
Garlic seared shrimp with chili & parsley. Served with grilled bread

**Flétan Cuit Au Four (\*G,L)**  
Baked halibut, Champagne sauce, artichoke ragù, berlotti beans & lao gan ma

**Saffron Ice Cream (\*L)**  
Preserved kumquats & cloves  
725

Wine Pairing: 595

## MENU DE VIANDE

**Steak Tartar ”Calabra”**  
Ground Swedish sirloin with Dagmar’s Rhode Island dressing, capers, red onion & parsley

**Steak Frites (\*L)**  
Black Angus ribeye, sauce béarnaise, tomato salad & seasoned French fries

**Lemon Villa Dagmar (\*L)**  
Lemon mousse, pickled lemon & Timut peppar  
935

Wine Pairing: 595

## NOËL À DAGMAR

**Salmon Sashimi**  
Avocado, crab, shiso & wasabi

**Spanish Martiko Duck (\*L)**  
Pickled pumpkin, pumpkin purée, red shiso, fig sauce & crispy spices

**Saffron Ice Cream (\*L)**  
Preserved kumquats & cloves  
715

Wine Pairing: 595

## GRAND MENU DE LA VILLA DAGMAR

**Gambas ”Pil Pil” (\*G,L)**  
Garlic seared shrimp with chili & parsley. Served with grilled bread

**Hummus ”Extraordinary” (\*G,N)**  
Saffron, pistachio & Za’atar

**Salmon Sashimi**  
Avocado, crab, shiso & wasabi

**Steak Tartar ”Calabra”**  
Ground Swedish sirloin with Dagmar’s Rhode Island dressing, capers, red onion & parsley

**Spanish Martiko Duck (\*L)**  
Pickled pumpkin, pumpkin purée, red shiso, fig sauce & crispy spices

**Lemon Villa Dagmar (\*L)**  
Lemon mousse, pickled lemon & Timut peppar  
1285

Wine Pairing: 995

For information regarding the content of the wine pairings, or if you wish to upgrade your wine pairing, please contact us.

You can also send us a request if you want to choose bottles from our wine list or if you want us to choose bottles for your dinner in a specific price-range.

Bottles must be ordered before your arrival for us to guarantee the amount and the temperature of the wines.  
If bottles are not yet ordered upon arrival we will refer to our wines by the glass and won’t be able to guarantee wines from our big wine list.

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.

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

Bon Appétit!

