



## THE GARDEN

### SNACKS

**Manchego Focaccia (\*G,L)**  
Tomato & lemon concassé  
85

**Charcuteries & Cheese Plater**  
Jambon Noir de Bigorre, Chorizo Iberico,  
Pata Negra, Truffle Salami, selection of today's cheeses,  
fruits, marmalade & fruit bread  
395

**Charcuteries**  
Jambon Noir de Bigorre, Chorizo Iberico,  
Pata Negra & Truffle Salami  
210

**Cheese & Marmalade**  
Assortment of today's cheeses  
Served with grilled bread and marmalade  
190

**Spanish Almonds**  
65

**Gordal Olives**  
65

**Chips**  
65

## STARTERS & PIZZETTAS

### Hummus "Extraordinary" (\*G,N)

Saffron, pistachio & Za'atar  
125

### Stracciatella "Caprese" (\*G,L)

Sundried tomatoes, green onion, bell pepper, olives, green harissa & pizza dough bread  
185

### Arrancini "au cep" (\*G,L)

Deep-fried croquette filled with Karl-Johan mushroom risotto, parmesan, mascarpone, garlic & shallots  
125

### 1/2 Moules frites (\*L)

White wine, cream, onion, jalapeño, parsley, cilantro & French fries  
175

### Gambas "Pil Pil" (\*G,L)

Garlic seared shrimp with chili & parsley.  
Served with grilled bread  
185

### 1/2 Tartar "Español" (\*G,L)

Ground Swedish sirloin Parsley, mustard seeds, carli pepper, gordal olives & manchego fried sourdough croutons  
185

### Truffle Pizzetta "Le Blanc" (\*G,L)

Fior de latte, winter truffle, Silver onion, mushroom & parsley  
265

### Chèvre Pizzetta (\*G,L,N)

Sainte-Maure de Touraine, lavender- honey, pistachio, n'duja & timut pepper  
225

### Margherita Pizzetta (\*G,L)

Fior di latte, San Marzano tomatoes & chilli oil  
155

### "Svedese" Pizzetta (\*G,L)

Bleak roe, pommes paille, jalapeño & smetana  
225

### Vesuvio Pizzetta (\*G,L)

Fior di latte, San Marzano tomatoes & Prosciutto Cotto  
165

### "Funghi" Pizzetta (\*G,L)

Tomato sauce, fior de latte, portobello mushroom, mushroom.  
Topped with Black cabbage & XO sauce containing pata negra, garlic, onion & chili  
195

### "Hawaii" Pizzetta (\*G,L)

Tomato sauce, fior de latte, N'duja & topped with pineapple & puffed rice  
195

## MAINS

### Cavatelli (\*G,L)

Ramson, pecorino & morels  
275

### Salade Niçoise

Grilled tuna fish, green salad, haricots verts, olives, tomatoes, egg, sardines & Nobis dressing  
"Vegetarian options available"  
310

### Chèvre chaud "Villa Dagmar" (\*G,L)

Caramelized silver onion, thyme-honey, herb salad & walnuts  
295

### Cod "Ribolita" (\*G,L)

Sauce Marseille, sofrito, haricots verts, coco beans, tomato & herb pangrattato  
395

### Moules frites (\*L)

White wine, cream, onion, jalapeño, parsley, cilantro & French fries  
275

### Tartar "Español" (\*G,L)

Ground Swedish sirloin Parsley, mustard seeds, carli pepper, gordal olives & manchego fried sourdough croutons  
295

### Club Sandwich (\*G,L)

Chicken thigh, avocado, tomato, aioli, bacon, green salad & seasoned French fries  
295

### Pork schnitzel "Villa Dagmar" (\*G,L)

Deep-fried pork schnitzel served with red wine jus, French fries, parsley butter & crudité made of fennel, radish, raddichio & salted lemon  
375

### Steak "Paris" (\*L)

Veal entrecote, red wine jus, herbs, almonds, sardine butter, tomato salad & French fries  
455

Please inform your waiter of any allergies or dietary restrictions.

The dishes marked with \* contain gluten, lactose or nuts,

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

## NAPOLITAN PIZZA'S

### Truffle Pizza "Le Blanc" (\*G,L)

Fior de latte, winter truffle, Silver onion, mushroom & parsley  
395

### Chèvre Pizza (\*G,L,N)

Sainte-Maure de Touraine, lavender- honey, pistachio, n'duja & timut pepper  
275

### Margherita Pizza (\*G,L)

Fior di latte, San Marzano tomatoes & chilli oil  
175

### Pizza "Svedese" (\*G,L)

Bleak roe, pommes paille, jalapeño & smetana  
385

### Vesuvio Pizza (\*G,L)

Fior de latte, San Marzano tomatoes & Prosciutto Cotto  
195

### "Funghi" Pizza (\*G,L)

Tomato sauce, fior de latte, portobello mushroom, mushroom.  
Topped with Black cabbage & XO sauce containing pata negra, garlic, onion & chili  
295

### "Hawaii" Pizza (\*G,L)

Tomato sauce, fior de latte, N'duja & topped with pineapple & puffed rice  
265

## DESSERT

### Lemon Villa Dagmar (\*L)

Lemon mousse, pickled lemon & Timut pepper  
195

### Chocolate Mousse (\*L)

Mayan red 70% & chocolate sauce, nemesi & cacao nibs  
155

### Rhubarb Sorbet (\*L)

Lightly whipped cream, raspberry- & rhubarb compote & timut pepper  
155

### Affogato (\*L)

Tahiti- Bourbon vanilla ice cream & espresso  
110

### With Frangelico

195

### Madelien Cake (\*G,L)

Tonka bean sugar and whipped cream  
125

### Dark chocolate & amaretto truffle (\*L)

35

### Salt caramel truffle (\*G,L)

35

