

SMALLER DISHES



Gillardeau oyster (2pc) & pata negra XO-sauce
85

Arrancini, parmesan & cecina
145

Patatas bravas, mojo rojo & aioli
125

Hummus, saffron, pistachio & seasonal vegetables
145

Gambas Pil Pil, grilled shrimps, chili, garlic & parsley
185

Arctic char crudo, avokado, trout roe & Amalfi lemon
175

Beef carpaccio , truffle vinaigrette & spring onion
195

NAPOLIAN PIZZA

Margherita - Fior di latte, San Marzano tomato & chili oil
1/2 - 155 / 1/1 - 175

Truffle - Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 265 / 1/1 - 395

Funghi -Fior de latte, portobello mushroom, black cabbage, , chili & tomato XO
1/2 - 195 / 1/1 -295

Chèvre - Sainte-Maure de Touraine, n'duja, pistachio, & lavender-honey
1/2 - 225 / 1/1 - 275

Vesuvio - Fior di latte, San Marzano tomato & prosciutto cotto
1/2 - 165 / 1/1 - 195
Diablo - Fior di latte, homemade salsiccia, tomato raddichio & pepperoncino
1/2 - 165 / 1/1 - 210

Frutti di mare - Calamari, gambas, marinara, salted lemon, garlic & parsley
1/2 - 195 / 1/1 - 265

Pizza ”carciofi” Artichoke, fennel salami, crème fraiche & fior de latte
1/2 - 195 / 1/1 - 225

MAINS

Socca “casablanca”, tuna, avocado, garlic, chili & mint
235

Steak & eggs, steak, egg, parsley, caramelized onion & tabasco
250

”Hamburgesa”, 200g smashed burger, bacon, caramellized onion,
cheddar, tomato, salad, dijonaise & French fries
245

Chèvre chaud, green salad, onion confit, thyme-honey,
walnuts & salt baked yellow beets
310

Salad niçoise, tuna, green salad, haricot verts, gordal olives,
baked tomato, egg, anchovies & nobis dressing
345

Risotto, white asparagus confit & champagne velouté
225

Club sandwich, grilled chicken, bacon, avocado, sun dried tomatoes,
parmesan-aioli & French fries
245

Pork schnitzel, fennel-& radish crudité, herb butter, red wine jus & French fries
285

SIDES

Garlic breadr, roasted garlic & thyme
75

Pizza bread
35

French fries ”Mystique”
65

Side sallad
55

Dip
20

COCKTAILS

DAGMAR CREATIONS 185

Plums & Lemongrass
Plum, lemongrass, star anis, gin, lillet rosé & Co2
Refreshing - Long - Bubbly

Cantaloupe & Habanero
Cantaloupe, habanero, rum & lime
Spicy - Sour - Daiquiri

Red grapefruit & Basil
Red grapefruit, campari, gin, peach & basil foam
Creamy - Herbal - Fresh

Fig leaf & Sakura
Fig leaf, tequila & sakura
Stiff - Ice cold - Nutty

Pear & Cardamom
Pear, coconut, cardamom, grappa, green chartreuse & punch
Experimental - Fresh - Herbal

Honey & Sage
Honey, sage, bourbon, apple & acid
Stiff - Golden - Acidic

ALWAYS AT DAGMAR 185

Spicy Margarita
Tequila, lime, jalapeño & cointreau

Espresso Martini
Vodka, borghetti & espresso

Pornstar Martini
Vodka, passionfruit, vanilla & bubbles

French 75
Gin, lemon, sugar & champagne

Negroni
Gin, campari & sweet vermouth

Cosmopolitan
Vodka, cranberry, tripple sec & lime

BRUNCH PITCHERS 695

Bloody Mary
Vodka, bloody mix & tomato juice

Mimosa
Orange juice & prosecco

Spicy Margarita
Tequila, lime, jalapeño & cointreau

Please inform your waiter of any allergies or dietary restrictions.