

DESSERT

Vanilla pannacotta

Black currents & pistachio crumble
195

Grilled pineapple

Sugar cake, cognac & coconut sorbet
155

Chocolate mousse "black forest"

Mayan red 70%, cherries & ganache
145

Affogato

Tahiti-bourbon vanilla ice cream & espresso
95

Madeleines

Tonka beans sugar & whipped cream
145

Seasonal truffle

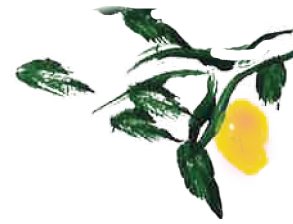
45



VILLA DAGMAR



SMALLER DISHES



Fine De Claire oysters (2st)
Pata negra XO-sauce
120

Arrancini
Fior di latte, funghi & parmesan
125

Chark croquette
95

Hummus
Saffron, pistachio & seasonal vegetables
145

Gambas ”pil pil”
Garlic seared shrimps, chili & parsley
225

Salt & pepper squid
Aioli
155

Tuna fish crudo
Shawarma, avocado & green horseradish
195

Burrata
Marinda tomatoes, jalapeño, semi dried taggiasca olives, aged balsamic & basil
165

Steak tartar
N’duja, parmesan, tarragon & pangrattato
195

MAINS

Socca casablanca
Tuna, avocado, garlic, chili & mint
235

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

Ceasar salad
Grilled chicken, roasted hazelnuts, colatura, crispy guanciale, parmesan cream & sourdough croutons
315

Salad niçoise
Tuna fish, baked tomatoes, haricot verts, olives, egg & nobis dressing
345

Risotto
Chanterelles, parsley & parmesan
275

Club sandwich
Grilled chicken thigh, bacon, avocado, sun dried tomatoes & parmesan aioli
245

Red fish
Tomato concassé, colatura, grilled lemon & parmesan
325

Grilled entrecote
Jalapeños-bearnaise sauce & French fries
495

NAPOLIAN PIZZA

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

Tryffel
Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 245 / 1/1 - 355

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

Svedese
Bleak roe, dill, lemon & pomme alumette
1/2 - 255 / 1/1 - 365

COCKTAILS DAGMAR CREATIONS 185

Blackberries & Cherry
Ogin, lemon, clarified milk, blackberries & two face cherry soda
Refreshing – Long - bubbly

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

Mango & Lime leaf
Mango – White Rom – Falernum – Cardamon –
Clarified yoghurt – Lime leaf cream
Mango lassi – Sweet – Creamy

Lingonberry & Coconut
Lingonberry – Akvavit – Yellow Chartreuse – Punsch –
Roasted Coconut oil – long pepper

Blackcurrant leaves & Sakura
Blackcurrant leaves - Sakura - Elyx Vodka
Gimlet – Fresh – Floral

Brownbutter & Coffee
Brown butter – Coffee Sugar – Brugal 1888 – Dutch cacao – Salt
Sweet – Buttery - Stiff

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.