



VILLA DAGMAR



SMALLER DISHES

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

Arrancini
Fior di latte, funghi & parmesan
125

Chark croquette
95

Salad niçoise
Tuna fish, olive, egg & nobis dressing
230

Hummus
Saffron, pistachio & seasonal vegetables
145

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

Scallops Escabeche
Browned butter, pistachio nuts & cimi di rapa
195

Tuna fish crudo
Charentais melon, fried caper, calamansi & marcona almonds
195

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

Salt & pepper squid
Aioli
155

Steak tartar
Chanterelles, hazelnuts, parmesan, crispy potato & sherry
195



MAINS

Risotto
Autumn mushroom, parmesan, truffle veloute & sherry
295

Ravioli
Butter fried cabbage, duck liver, mushroom bouillon & parmesan
285

Panfried cod
Cauliflower cremé, yellow sultana, marseille curry & brown butter
345

Paella
Scallop, octopus, mussels, gambas & gremolata
325

Moules Marinieres
Parsley, jalapeños & white wine
245

Crispy duck breast
Butter sauce, cimi di rapa, butter beans & green sauce
315

Grilled veal “saltimbocca”
Veal tri-tip, Prosciutto di Parma, sage butter, grated Parmesan
295

Grilled entrecote
Jalapeños-bearnaise sauce
495

Grilled lamb roast beef
Aubergine, sesam, & lemon
345

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

SIDES

Roasted broccoli, chili & garlic
85

Tomato salad, stracciatella, basil & olive oil
65

Green salad & dijonnaise
75

Sauteed spinach, garlic & parmesan
75

Butter fried gnocchi & sage
85

Pommes mystique
65

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 alouette
1/2 - 255 / 1/1 - 365

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



Please inform your waiter of any allergies or dietary restrictions.