

WINES BY THE GLASS

Champagne

NV Pol Roger Brut Réserve	220/1250
2020 Duetz, Blanc de Blanc	320/1800

Cava

NV Bodegas López Morenas, Gran Buque, Brut	150/850
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White

2024 Aveleda, Alvarinho, Vinho Verde, Portugal	160/730
2024 Gobelsburg, Riesling, Urgestein, Austria	180/850
2024 Louis Robin, Chablis, Burgundy, France	190/900
2023 Joseph Drouhin, Bourgogne Blanc, Brugundy, France	220/990
2024 Vette di San Leonardo, Sauvignon Blanc, Trentino, Italy	175/800
2025 Cala Reale, Vermentino di Sardegna, Sardinia, Italy	150/680

Red

2020 Bolla, Le Poiane, Valpolicella Ripasso, Veneto, Italy	150/680
2023 Elena Walch Pinot Nero, Alto Adige, Italy	190/900
2018 Lafon Du Berger, Haut-Medoc, Bordeaux, France	180/900
2024 J.L Chave Sélection, Côtes-du-Rhône, Rhône, France	180/850
2023 Casanova di Neri, Rosso di Montalcino, Tuscany, Italy	220/990

Rosé

2024 Chateau Minuty Prestige, Provence, France,	190/900
2024 Peyrassole, Les Commanduers, Provence, France MAGNUM	1500

Sweet & Fortified (6cl)

2025 Brachetto d'Acqui, Piedmont, Italy	140/550
2024 Moscato d'Asti Ceretto, Asti, Italy	160/625
2023 Kracher, Red Roses Beerenauslese, Burgenland, Austria	160/650
2023 Brännland Iscider, Västerbotten, Sweden	160/650



VILLA DAGMAR



If you would like to see the full wine list, please ask the staff

SMALLER DISHES



Mushroom arancini

Fior di latte, truffle, parmigiano aioli, esepette
125

Hummus

Vegetables, pistachio, za'atar, chili
145

Gambas

Garlic, chili, parsley, grilled sourdough, lemon
225

Steak tartare

Smoked mayonnaise, capers, pickled white asparagus, chives, potato allumette
225

Salmon toast

Elderflower cured salmon, sourcream, avocado, chili, lemon
195

Whipped ricotta

Truffle honey, hazelnuts, grilled sourdough, rosemary
155

Carpaccio

Olive oil, caramelized lemon, ruccola, pinenuts, parmigiano
195

Burrata & mint

Green asparagus, pea's, mint, almonds, marcona & truffle vinaigrette
165



MAINS

Asparagus risotto

green asparagus, ramson, champagne velouté, amaretto crisp
295

Lobster ravioli

Confit fennel, tarragon, lobster butter, chili, tomato
335

Pan-seared duckbreast

White asparagus, greenpepper jus, lemon thyme, ramson crème
325

Grilled rib-eye

Cocktail tomatoes, spring onion, red wine jus, béarnaise
445

Grilled veal tri-tip

Confit onion, cognac reduction, fried garlic, figs, grapes
295

Butterflied seabass

Tuscan caponata, olives, capers, artichoke, bellpepper, sage
325

Grilled arctic char

Lobster tail, beurre blanc, trout roe, bellaverde, fennel
435

Club sandwich

Grilled chicken thigh, bacon, avocado, sun-dried tomatoes, parmigiano aioli
245

SIDES

Roasted greens, chili, garlic

85

Tomato salad, fennel, chives, olive oil

75

Mixed salad, vegetables, lemon vinaigrette

65

Gnocchi, sage, parmigiano

65

Pommes mystique or plain

65

NAPOLIAN PIZZETTAS

Margherita

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

Tryffel

Fior di latte, truffle, silver onion, portabello, 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, prosciutto cotto
1/2 - 165 / 1/1 - 195

Fumo rosso

Fior di latte, san marzano, provolone, salami ventricina
1/2 - 175 / 1/1 - 210

DESSERT

Rhubarb Tiramisu

Rhubarb & strawberry compote, savoiardi, prosecco, mascarpone crème
125

Basque cheesecake

Dulce de leche, macerated blackberries
125

Pear & coconut

Variation of pear, Valhrona Dulcey ganache, coconut
135

Affogato

Vanilla ice cream & espresso
95

Madeleines

Tonka beans sugar & whipped cream (10 min baking)
155

Seasonal truffle

45

Villa Dagmar is celebrating our 5-year anniversary.
To mark the occasion, we're launching this special dessert
in honor of Dagmar Bergsten.

"Dagmars garden" Anniversaray dessert 125
Almond cake with rhubarb, fresh strawberries, elderflower sabayon,
and roasted white chocolate.