

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

Portobello farsi

Ricotta, sun dried tomatoes & hazelnuts
135

Hummus

Saffron, pistachio & seasonal vegetables
145

Grilled red shrimps

Salsa verde
225

Salt & pepper squid

Aioli
155

Tuna fish crudo

Shawarma, avocado & green horseradish
195

Burrata

Grilled apricots, Valencia almonds, mint & espelette
145

Steak tartar

Capers, cognac, Jerusalem artichoke & parmesan
195

MAINS

Socca casablanca

Tuna, avocado, garlic, chili & mint
235

Hamburgesa

200g smashed burger, bacon, caramelized onion, cheddar, tomato, salad, dijonnaise & French fries
245

Salad de boeuf

Flank steak, baked tomatoes, yellow beets, n'duja dressing, parmesan & hazelnuts
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

Seabass

Tomato concassé, colatura, grilled lemon & parmesan
295

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

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.