

WINES BY THE GLASS

Champagne

|                                                            |          |
|------------------------------------------------------------|----------|
| NV Pol Roger Brut Réserve                                  | 220/1250 |
| NV Michel Gonet Blanc de Blancs 'Vindey' Montgueux, France | 1250     |

Cava

|                                            |         |
|--------------------------------------------|---------|
| NV Bodegas López Morenas, Gran Buque, Brut | 150/850 |
|--------------------------------------------|---------|

White

|                                                          |         |
|----------------------------------------------------------|---------|
| 2024 Aveleda, Alvarinho, Vinho Verde, Portugal           | 160/730 |
| 2024 Louis Robin, Chablis, Burgundy, France              | 190/900 |
| 2024 Domaine Hippolyte Reverdy, Sancerre, France         | 220/900 |
| 2023 Joseph Drouhin, Bourgogne Blanc, Brugundy, France   | 220/990 |
| 2022 Schloss Saarstein, Riesling Trocken, Mosel, Germany | 180/850 |

Red

|                                                                  |          |
|------------------------------------------------------------------|----------|
| 2024 Bodegas Arrocal, Gumiel de Mercado, Ribera del Duero, Spain | 170/750  |
| 2024 Trovati Rosso, Mezzacorona, Sicily, Italy                   | 150/680  |
| 2024 J.L Chave Sélection, Côtes-du-Rhône, Rhône, France          | 180/850  |
| 2023 Elena Walch Pinot Nero, Alto Adige, Italy                   | 190/900  |
| 2021 Scrimaglio, Barbaresco, Piedmont, Italy                     | 225/1050 |
| 2018 Lafon Du Berger, Haut-Medóc, Bordeaux, France               | 180/900  |

Rosé

|                                                           |         |
|-----------------------------------------------------------|---------|
| 2024 Château 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                   | 140/550 |
| 2023 Kracher, Red Roses Beerenauslese, Burgenland, Austria | 160/650 |
| 2023 Brännland Iscider, Västerbotten, Sweden               | 160/650 |

Fråga gärna personalen om ni vill se den stora vinlistan



VILLA DAGMAR



À LA CARTE

SNACKS

**Gougère 2 pcs**  
Cream cheese med dill, löjrom, silverlök  
Cream cheese with dill, vendace roe, silver onion  
135

**Arancini**  
Tryffel, fior de latte, parmigiano aioli, espelette  
Truffle, fior de latte, parmigiano aioli, espelette  
120

**Gambas ’Pil-Pil’**  
Chili, vitlök, citron, surdegsbröd  
Chili, garlic, lemon, sourdough bread  
225

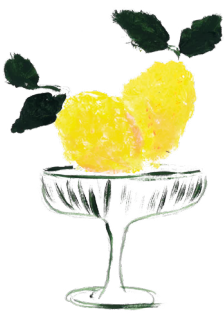
FÖRRÄTTER  
STARTERS

**Burrata**  
Grillad persika, fänkål, pistagepesto, balsamicovinäger  
Grilled peach, fennel, pistachio pesto, balsamico vinegar  
185

**Hummus**  
Paprikasalsa, guindillas, pistage, vitlöksbröd  
Bell pepper salsa, guindillas, pistage, garlic bread  
145

**1/2 or 1/1 Steak tartare**  
Dijonsenap, schalottenlök, cornichons, kapris, äggulakräm  
Dijon mustard, shallots, cornichons, caper, egg yolk crème  
225/295

**Sotad tonfisk**  
Puffad quinoa, mandlar, grapefruktsalsa, romescosås  
Blackened tuna with puffed quinoa, almonds, grapefruit salsa, romesco sauce  
210



HUVUDRÄTTER  
MAIN COURSES

**Torskrygg**  
Rotselleripuré, bakad & sotad silverlök, hasselnötter, brynt smör  
Cod loin with root celery purée, baked & blackened silverskin onion, hazelnuts, browned butter  
360

**Halstrad röding**  
Fänkålskrudité, broccolini, forellrom, beurre blanc  
Seared char with fennel crudité, broccolini, trout roe, beurre blanc  
345

**Flankstek på Ibericogris**  
Karl-Johansvampvelouté, gemsallad, parmesanost, Barologlaze, pommes frites  
Iberico flank steak with porcini mushroom velouté, baby gem salad, parmigiano cheese, Barolo glaze, pommes frites  
315

**Rib-eye**  
Pommes frites, bakad tomat, vårlök, rödvinssky, bearnaisesås  
Rib-eye with pommes frites, baked tomato, spring onion, red wine jus, bearnaise sauce  
495

**Club sandwich**  
Grillat kycklinglår, bacon, avokado, tomat, aioli smaksatt med parmigiano  
Club sandwich with grilled chicken thigh, bacon, avocado, tomato, aioli flavored with parmigiano  
295

**Tryffelravioli**  
Ricotta, Champagne, kantareller, tryffelsmörsås  
Truffle ravioli with ricotta, Champagne, chanterelles, truffle butter sauce  
320

TILLBEHÖR  
ADD TO YOUR ORDER

**Pommes frites plain eller mystique**  
Pommes frites plain or mystique  
70

**Tomatsallad med fänkål, basilika**  
Tomato salad with fennel, basil  
70

**Mixsallad**  
Mixed salad  
70

**Rostade grönsaker med chili, vitlök**  
Roasted vegetables with chili, garlic  
70

**Färskpotatis med örter**  
New potato with herbs  
70

NAPOLITANSK PIZZA

**Margherita**  
Fior di latte, san marzano, tomat, chiliolja  
Fior di latte, san marzano, tomato, chili oil  
1/2 - 155 / 1/1 - 175

**Tartufo**  
Portabello, tryffel, mascarponekräm, gräslök  
Portabello mushroom, truffle, mascarpone crème, chives  
1/2 - 245 / 1/1 - 355

**Chèvre**  
Sainte-Maure de Touraine, ’nduja, pistagenötter, lavendelhonung  
Sainte-Maure de Touraine, ’nduja, pistachio nuts, lavender honey  
1/2 - 225 / 1/1 - 275

**Vesuvio**  
Fior di latte, san marzano, tomat, prosciutto cotto  
Fior di latte, san marzano, tomato, prosciutto cotto  
1/2 - 165 / 1/1 - 195

**Diablo**  
Salsiccia, san marzano, schalottenlök, grönkål, jalapeño, tabasco  
Salsiccia, san marzano, shallots, green kale, jalapeño, tabasco  
1/2 - 215 / 1/1 - 245

DESSERTER  
DESSERTS

**Pistagetiramisu**  
Savoiardikex, mascarponekräm, kaffelikör, pistage  
Tiramisu with savoiardikex, mascarpone crème, coffee liqueur, pistachio  
155

**Baskisk cheesecake**  
Rårörda björnbär, dulce de leche  
Basque cheese cake with raw stirred blackberry, dulce de leche  
145

**Affogato**  
Tahiti-bourbon vaniljglass, espresso  
Affogato with Tahiti-bourbon vanilla ice cream, espresso  
105

**Madeleines**  
Tonkabönsocker, lättvispad grädde (10 min gräddning)  
Madeleine’s with tonka bean sugar, lightly whipped cream  
155

**Chokladtryffel**  
Chocholate truffle  
65

**Glass/Sorbet**  
Ice cream / Sorbet  
65

Fråga din servitör om eventuella allergier  
Please ask your waiter about allergies