WINES BY THE GLASS

Champagne

NV Pol Roger Brut Réserve	*225/1250*

Cava

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

White

2025 Churchills, Contexto, Vino Verde, Portugal	*150/680*
2025 Louis Robin, Chablis, Burgundy, France	*195/950*
2022 Château de Rochemorin, Sauvignon Blanc, Bordeaux, France	*190/900*
2022 Domaine Jobard-Morey, Aligoté, Burgundy, France	*195/950*
2022 Schloss Saarstein, Riesling Trocken, Mosel, Germany	*180/850*
2023 Domaine Drouhin La Maisonette, Chardonnay, Oregon, USA	*220/990*

Red

2025 Elena Walch Pinot Nero, Alto Adige, Italy	*190/900*
2024 Bodegas Arrocal, Gumiel, de Mercado, Ribera del Duero, Spain	*170/750*
2026 Georges Duboeuf, Beaujolais Nouveau, Beaujolais, France	*150/680*
2022 J.L. Chave, Saint-Joseph, Offerus, Rhône, France	*195/950*
2018 Nino Negri, Vigna Fracia, Valtellina Superiore, Italy	*220/990*
2015 Château Haut Roc Blanquant, Saint-Emilion, Bordeaux, France	*220/990*

Rosé

2024 Château Minuty Prestige, Provence, France	*190/900*

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

Svamp Parfait
Schalottenlökmarmelad, citrontimjan, Madeira, surdegsbröd
Mushroom parfait, shallot jam, lemon thyme, Madeira, grilled sourdough
115

Kroketter 3 pcs
Kyckling, salvia, guancialemajonnäs, parmesanost
Croquettes, chicken, sage, guanciale mayonnaise, parmigiano cheese
120

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

Hummus
Paprikasalsa, guindillas, pistage, vitlöksbröd
Bell pepper salsa, guindillas, pistage, garlic bread
125

Lobster Roll
Hummerhollandaise, mjölkbröd, selleri, espelette
Lobster hollandaise, milkbread, celery, espelette
185

FÖRRÄTTER
STARTERS

Burrata
Pesto på ruccola och salvia, butternutpumpa, pumpafrö & balsamvinägrett
Rucola & sage pesto, butternut squash, pumpkinseed & balsamic vinaigrette
185

1/2 or 1/1 Steak tartare (1/1 inkl pommes frites)
Västerbottencréme, pepparrot, blomskott, frizzy lizzy, krispig schalottenlök, lingongele
Västerbotten créme, horseradish, flower sprouts, frizzy lizzy, crispy shallots, lingongel
190/295

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

Hummerstjärt
Mandelpuré, polenta, parmesanskum, saffransolja, citron olja
Almond puré, polenta, parmesan foam, saffran oil, lemon skin oil
275



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

HUVUDRÄTTER
MAIN COURSES

Hälleflundra
Rotselleripuré, bakad & sotad silverlök, hasselnötter, brynt smör
Halibut with root celery purèe, baked & blackened silverskin onion, hazelnuts, browned butter
360

Ankbröst
Palsternackapuré, variation på lök, Madeira- och apelsinsky
Duck breast with parsnip purèe, variation of leek, Madeira and orange jus
345

Rib-eye
Semitorkade tomater, pärllök, dragonolja, rödvinssky, bearnaisesås
Rib-eye with semi dried tomato, pearl onions, tarragon oil, red wine jus, bearnaise sause
495

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

Risotto
Rotselleri, svartkål, parmesanost, kastanj, brynt smör
Root celery, black cabbage, parmigiano cheese, chestnut, browned butter
315

Tryffelravioli
Ricotta, kantareller, tryffelvelouté
Truffle ravioli with ricotta, chanterelles, truffle velouté
375

KVÄLLENS SPECIAL
EVENINGS SPECIAL
Thursday-Saturday

Glaserad marulk för 2pers.
Savoykål, flädervelouté, svart trumpet svamp, cumeopeppar

Glazed monkfish for 2 pers.
Savoy cabbage, elderflower velouté, black trumpet mushroom, cumeo pepper

795

NAPOLITANSK PIZZA

From 16:00

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 - 225 / 1/1 - 325

Chèvre
Sainte-Maure de Touraine, 'nduja, pistagenötter, lavendelhonung
Sainte-Maure de Touraine, 'nduja, pistachio nuts, lavender honey
1/2 - 195 / 1/1 - 225

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 - 175 / 1/1 - 205

TILLBEHÖR
SIDE DISHES

Pommes frites plain eller mystique
Pommes frites plain or mystique
60

Tomatsallad
Tomato salad
50

Mixsallad
Mixed salad
45

Rostade broccoli med chili, vitlök, parmigiano
Roasted broccoli with chili, garlic, parmigiano
50