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*
2024 Louis Robin, Chablis, Burgundy, France	*190/900*
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



WEEKEND LUNCH

FÖRRÄTTER
STARTERS



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

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

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

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

Cocktails 185

Spicy Margarita*
Tequila - Triple Sec - Jalapeño - Lime

Margarita*
Tequila - Triple Sec - Agave - Lime

Espresso Martini
Vodka - Coffee Liqueur - Espresso

Pornstar Martini
Vodka - Passionfruit - Vanilla - Sparkling Wine

French 75
Gin - Champagne - Lemon - Sugar

Cosmopolitan
Vodka - Triple Sec - Cranberry - Lime

Bloody Mary*
Vodka - Tomato Juice - House Spice Mix

Bellini*
Peach - Sparkling Wine

Mimosa*
Orange Juice - Sparkling Wine

* Tillgänglig på karaff/Available on pitcher 690

HUVUDRÄTTER
MAIN COURSES

Dagmars burgare
Bacon, jalapeñomajonnäs, silverlök, pepperjackost, pommes frites
Dagmar's burger with bacon, jalapeño mayonnaise,
pepperjack cheese served with pommes frites
255

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,
pommes frites
Club sandwich with grilled chicken thigh, bacon, avocado,
tomato, aioli flavored with parmigiano, pommes frites
295

Sallad Niçoise
Tonfisk, potatis, ägg, ansjovis, oliver, haricots vertes, persiljedressing
Salad Niçoise with potato, egg, anchovy, olives, haricotes vertes, parsley dressing
310

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

TILLBEHÖR
ADD TO YOUR ORDER

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



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

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 - 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

DESSERTER
DESSERTS

Matcha- och pistachiotiramisu
Savoiardi, mascarponekräm, kaffelikör, pistage
Savoiardi, mascarpone crème, coffee liqueur, pistachio
135

Panna cotta
Vanilj, olivpaté, apelsinmaräng, Aperolskum, sesamkrisp
Vanilla, olive paté, orange meringue, Aperol foam, sesame crisp
135

Affogato
Tahiti-bourbon vaniljglass, espresso
Tahiti-bourbon vanilla ice cream, espresso
95

Madeleines
Tonkabönssocker, lättvispad grädde (± 10 min gräddning)
Tonka bean sugar, lightly whipped cream (± 10 mins bake time)
135

Chokladtryffel
Chocolate truffle
45

Glass / Sorbet
Ice cream / Sorbet
Ask your waiter for the flavors of the week
40