

EXTRAS

TOMATO, AVOCADO, ARUGULA	65
FRENCH FRIES	55
SAUTÉED SPINACH	65
TOMATO SALAD	65
MAYONNAISE	30
TRUFFLE MAYONNAISE	45

DESSERTS

WHITE CHOCOLATE, CLOUDBERRY SORBET	115
APPLE CAKE, ALMOND, VANILLA SAUCE	115
CRÈME BRULÉE	105
LEMON SORBET, LIMONCELLO	105
ASSORTED CHEESE	55
DIPLOMAT COUPE, ICE CREAM/SORBET	45
CHOCOLATE TRUFFLE	30

THE DIPLOMAT



STARTERS

OYSTERS 35KR

TOAST SKAGEN

BUTTERED TOAST, VENDACE ROE AND DILL 195KR

BAKED CHAR

FENNEL CREAM, LEMON AND DILL 135 KR

VENDACE ROE 50G

VÄSTERBOTTENS PIE, WHIPPED SMETANA AND RED ONION 315KR

SWEDISH WAGY CARPACCIO

BAKED ONION, CROUTONS AND CHÉVRE 145KR

STEAK TARTAR

PICKLED CUCUMBER, CAPER, RYE BREAD CRUMBLE AND MIMOLETTE
165KR

WHITE ASPARAGUS

VINAIGRETTE WITH GRATED TOMATO, HAOLLANDAISE AND DILL 190KR

MAINS OF THE SEASON

HERB BAKED RACK OF LAMB

SERVED WITH GREEN ASPARAGUS, GOAT CHEESE AND RAMSON 285KR

LINGUINI WITH SEAFOOD OF THE DAY

CHILI, GARLIC, PARSLEY AND SHALLOT 275KR

FARMED FRENCH VEAL

WITH BLACKENED ZUCCHINI, GREMOLATA AND CROQUETTE 385KR

SWEDISH THEMPE

WITH ROASTED NUTSEdge, GREEN ASPARAGUS AND TOMATO 235KR

POACHED WITCH WITH SPINACH SAUTÉE

VENDACE ROE AND BLACKENED LEMON 295KR

BACK OF COD

HASH BROWN, CAULIFLOWER AND BROWNEED BUTTER FOAM 365KR

BACK OF COD

WITH QUINOA, NOBIS DRESSING AND EGG 245KR

SALAD WITH FETA CHEESE

OLIVES AND GRILLED PEPPER 215

ARE YOU ALLERGIC, ASK YOUR WAITER.