

THE DIPLOMAT



COCKTAILS

DRY MARTINI	175
gin, dry vermouth	
NEGRONI	175
campari, tanqueray gin, mancino sweet vermouth	
DAIQUIRI	175
dark rum, fresh lemon juice, sugar syrup	
SPICY MARGARITA	175
tequila, fresh lime juice, sugar syrup, cucumber, chilli	

STARTERS

OYSTERS	35 each or 6 for 185, 12 for 355
VENDACE ROE 50G	315
västerbottens cheese pie, whipped smetana and red onion	
KOHLRABI & BEETROOT CARPACCIO	155
chévrecreme, dark rye bread, roasted hazelnuts, honey with truffle	
SEARED SCALLOP	185
cauliflower purée, browned butter, hazelnuts and truffle	
SWEDISH VEAL CARPACCIO	185
pickled chantarelles, hazelnuts and autumn truffle	
PATA NEGRA DE SALAMANCA	195
sourdough bread and olives	
TOAST SKAGEN	195/275
vendace roe and dill	
VEAL STEAK TARTARE	165/245
capers, beetroot, red onion, horseradish and eqq yolk	

VEGETARIAN DISHES

CHÈVRE CHAUD	225
beetroots, walnuts, honey	
TAGLIATELLE	325
cream, pecorino and autumn truffle	

FISH AND SEAFOOD DISHES

POACHED WITCH	315
spinach sautéé, vendace roe and lemon	
SASHIMI SALAD	255
fröya salmon, wakame, mango and cashew nuts	
BAKED CHAR	295
lobster sauce, botarga, fiorina and potato purée with västterbottens cheese	

MEAT DISHES

PAN SEARED VEAL WITH THYME	345
Pommes dauphinoise, karl johan mushroom, kale chips and truffle sauce	
FILLET OF VENISON	345
celeriac purée, blackberries juice and chestnuts	
SWEDISH MEATBALLS	225
potato purée, cream sauce, lingon berries and pickled cucumber	
CHICKEN PAILLARD	265
gremolata, spinach, avocado, roasted pine nuts and parmesan	
THE DIPLOMAT BURGER	245
french fries and home made ketchup	

PLAT DU JOUR

ask us about today's special

DAILY PRICED

SIDES

FRENCH FRIES	55
SWEET POTATO FRIES	55
SPINACH SAUTÉE	65
AVOCADO SALAD WITH CUCUMBER	85
TRUFFLE MAYONNAISE	45

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

WE ARE A CASHLESS RESTAURANT