

## APERITIF

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

## CHAMPAGNE

N.V. PHILIPPONNAT ROYAL RESERVE	165
---------------------------------	-----

## WHITES BY GLASS

2012 DOMAINE LOUIS MOREAU, CHARDONNAY, CHABLIS, BOURGOGNE, FRANCE	165
2018 DOMAINE LA CROIX ST-LAURANT, SANCERRE, LOIRE, FRANCE	150
2016 CANNONBALL, CHARDONNAY, SONOMA COUNTY, USA	175
2018 LUNDÉN RIESLING, RHEINGAU, GERMANY	140
2017 OLIVIER LEFLAIVE LES SETILLES, CHARDONNAY, BOURGOGNE, FRANCE	165

## REDS BY GLASS

2017 PODERE RUGGERI CORSINI, BARBERA D'ALBA, PIEMONTE, ITALY	145
2017 VENTOUX DOMAINE NOTRE DAME DE GOUSIGNAC, RHÔNE, FRANCE	125
2016 LOUIS M MARTINI, CABERNET SAUVIGNON, NAPA VALLEY, USA	175
2015 OLIVIER LEFLAIVE, CUVÉE MARGOT, PINOT NOIR, BOURGOGNE, FRANCE	165

## NON ALCOHOLIC

N.V RICHARD JUHLIN, SPARKLING WINE, BLANC DE BLANCS	85
SIGTUNA NAPA, NON ALCOHOLIC PALE ALE (0.5%)	55
NON ALCOHOLIC COCKTAIL	85

## STARTERS

TOAST SKAGEN vendace roe, dill, butter fried bread	195/275
CHAR TARTAR spring onion, broad bean, smoked emulsion, green elderberries	160
AUTUMN MUSHROOMS green junipers, turnip, brioche, gooseberry	150
DIPLOMAT CHARCUTERIES chantarelles, roasted levain bread	195

## MAINS

UNCHIKUR PUMPKIN white soy dressing, radish, egg, ramson berries	235
COD WITH LAVARET ROE coriander seed, carrot, parsley	330
VENISON beets, mushrooms, red elderberries, horseradish	295/355 braised / pink fried
THE DIPLOMAT BURGER caramelized onions, aged cheese cream, jalapeño, french fries	245
ROASTED CHICKEN cabbage, spruce	240
SWEDISH MEATBALLS* potato purée, cream sauce, lingon berries	225
SASHIMI Fröya salmon, wakame, mango, cashew	245
BROCCOLI SALAD broccoli, hazelnuts, blue cheese	245

\* WE DONATE 20 SEK TO CHILDHOOD FOUNDATION  
WE ARE A CASHLESS RESTAURANT  
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS