



THE DIPLOMAT

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APERITIF

DRY MARTINI 175
gin, dry vermouth

NEGRONI 175
campari, tanqueray gin, mancino sweet vermouth

DAIQUIRI 175
white rum, fresh lime juice, sugar syrup

SPICY MARGARITA 175
tequila, fresh lime juice, sugar syrup, chilli

AVIATION 175
gin, crème de violette, maraschino, fresh lemon juice

CHAMPAGNE

N.V. PHILIPPONNAT ROYAL RÉSERVE BRUT 165

NON ALCOHOLIC

N.V RICHARD JUHLIN, SPARKLING WINE, BLANC DE BLANCS 105

SOFT DRINKS 85

STARTERS

TOAST SKAGEN 195/275
bleak roe, dill, butter fried bread

BROILD VENISON 185
rutabaga, blackcurrant, garden cress

WEEKLY SOUP 95/145

MAINS

ARCTIC CHAR 275
celeriac, trout roe, fennel flower

VENISON 280/355
scallion, spruce shoots, turnip, flower sprout
braised/pink

THE DIPLOMAT BURGER 245
caramelized onions, cheese cream, jalapeño, french fries (meat or beyond burger)

TERRAGON ROASTED CHICKEN 270
truffle, cabbage, green elderberries

SWEDISH MEATBALLS* 225
potato purée, cream sauce, lingon berries

PRAWN SALAD 245
egg, avocado, nobis dressing

TODAY'S HUSMAN 185

VEGETARIAN OF THE WEEK 185

DESSERTER

BLOOD ORANGE SORBET 125
vanilla cream, french nougate

THREE TYPES OF SWEDISH CHEESE 145
marmalade, seed cracker

DIPLOMAT COUPE ICE CREAM OR SORBET 45
flavor of the day

TRUFFLE 35
flavor of the day

DIPLOMAT MENU

TOAST SKAGEN
BLEAK ROE, LEMON, DILL, BUTTER FRIED BREAD

TERRAGON ROASTED CHICKEN
TRUFFEL, CABBAGE, GREEN ELDERBERRIES

COFFEE & TRUFFLE

450 SEK