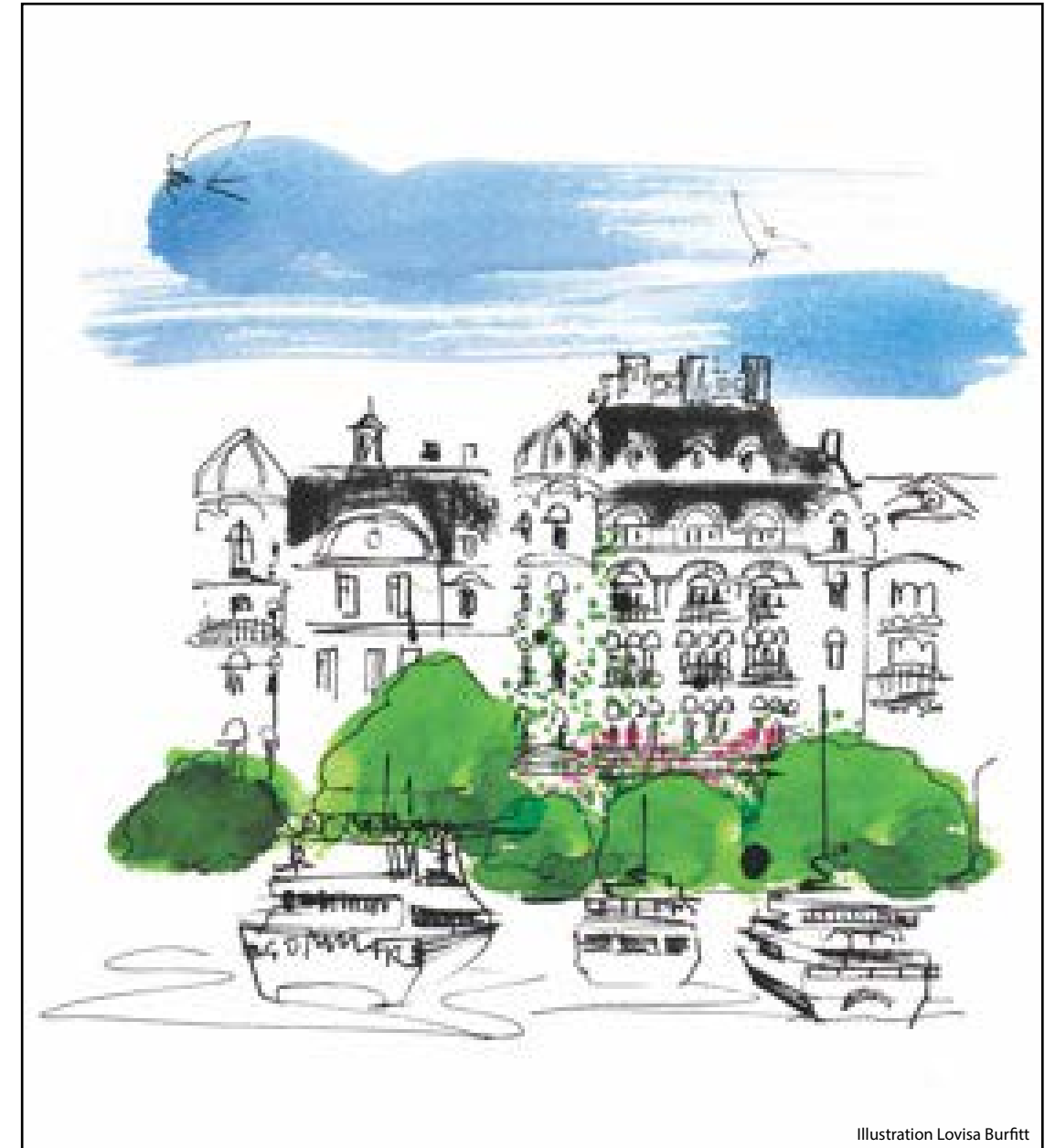




THE BRUNCH

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Cocktails

Mimosa	195
Freshly squeezed orange juice, champagne	
Diplomat Royal	195
White peaches, cherry blossom vermouth, champagne	
Bloody Mary	195
Vodka, tomato juice, spicy mary blend	
Espresso Martini	195
Vodka, coffee liqueur, coffee	

Champagne / Cava

NV Pol Roger, Brut Réserve,France	195/1145
NV Bella Mistala, Brut Prestige, Cava, Spain	145/750

Non Alcoholic

Richard Juhlin, Sparkling Wine, Blanc de Blancs	105
Melleruds Lager	65
Golden Cider Company, Apple cider	65
Non Alcoholic Cocktail	105

Starters

Oyster	45
Fine de Claire	
Served with mignonette, lemon	
Gratinated oyster	65
Hollandaise sauce, parmesan cheese	
Lobster bisque	195
Cognac, whipped cream, cheese sticks	
Toast Skagen	255/350
Bleak roe, lemon, dill	
Calabrian Steak Tartare	210/320
Mixed tartare, capers, cornichons, cognac, served with salad	

The Brunch

Saturdays and Sundays 12.30 - 15.00

Main courses

Buffalo mozzarella	235
Mixed tomatoes, basil, balsamic vinegar, olive oil	
Prawn salad	325
Hand-peeled shrimp, avocado, egg, NOBIS dressing	
Omelette	210
Cold smoked salmon, spinach, västerbotten cheese	
Eggs benedict	195
Butter fried toast, spinach, smoked ham, poached egg, hollandaise sauce	
Eggs florentine	195
Butter fried toast, spinach, smoked salmon, poached egg, hollandaise sauce	
Steak Sandwich	285
Sirloin steak, fried toast, caesar dressing, green salad, pickled onion, french fries	
Diplomat burger	295
Cheddar cheese, bacon, dijonnaise, silver onion, french fries	
Vegetarian option with grilled Swedish cheese	
Swedish meatballs	285
Potato purée, cream sauce, pickled cucumber, lingon berries	

Cheese and Dessert

Aged Havgus	85 pp
Truffle honey	
Crème Brûlée	115
Chocolate mousse & raspberry ice cream	120
Dark chocolate, raspberry ice cream	
Coupe ice cream or sorbet	55
Flavor of the day	
Macaron	55
Flavor of the day	
Truffle	55
Flavor of the day	