

The Diplomat



HOTEL DIPLOMAT
Strandvägen 7C, Stockholm
www.diplomathotel.com

BRUNCH

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MOCKTAILS & COCKTAILS 155/195

BLOODY MARY with tomato juice, vodka, lemon, sellery, pepper & tabasco

PORNSTAR MARTINI with vodka, passionfruit, vanilla & champagne

FRENCH 75 with gin, lemon & champagne

COSMOPOLITAN with vodka, cranberry, cointreau & lime

SPICY MARGARITA with tequila, lime, jalapeno & cointreau

MIMOSA with champagne & fresh orange juice

All cocktails can be made with or without alcohol



APPETIZERS

MARINATED OLIVES with rosemary & lemon 75

FINE DE CLAIR OYSTER served with mignonette & lemon 45

GRATINATED OYSTERS served with hollandaise & parmesan 65

GOUGÈRE "CRAQUELIN" filled with parmesan cream & truffle, 2 pieces 110

STARTERS

TOAST SKAGEN with hand peeled shrimp, bleak roe, horseradish & dill, served on butter fried toast 255/350

LOBSTER BISQUE with cognac cream & cheese crackers 195

BEEF TARTARE CALABRA made from sirlon, capers & cornichons flavored with cognac 210/320

TUNA CARPACCIO with ponzu, ginger & basil 185

Kindly inform our staff of any allergies or special requests

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TRADITIONAL EGG DISHES & SALADS

OMELETTE cold-smoked salmon, spinach, Västerbotten cheese 220

EGGS BENEDICT butter-fried toast, spinach, smoked ham, poached egg, hollandaise 195

EGGS FLORENTINE butter-fried toast, spinach, smoked salmon, poached egg, hollandaise 195

SALAD NIÇOISE tuna, creamy boiled egg, olives, anchovies, lettuce, nôbis dressing (served on the side) 365

BUFFALO MOZZARELLA with mixed tomatoes & basil 235

SIGNATURE DISHES

CHICKEN PAILLARD served with gremolata, fries mystique & green salad 295

SWEDISH MEETBALLS served with mashed potatoes, cream sauce,
lingonberries & pickled cucumber 285

THE DIPLOMAT CHEESEBURGER served with fries mystique 295

STEAK SANDWICH with pounded sirloin, levain toast, dijonnaise and parmesan served with
fries mystique 285

EXTRA SIDES 65

CHOOSE FROM FRIES MYSTIQUE, GRATINATED POTATO PURÉE, SAUTÉED SPINACH,
TOMATO SALAD OR GREEN SALAD

CHEESE & DESSERT

SELECTION OF FRENCH CHEESE served with fig confiture, nut & fruit bread 1 cheese 85/ 3 cheeses / 165

CRÉME BRÛLÉE 115

PROFITEROLES with vanilla ice cream & warm chocolate sauce 120

CHOCOLATE MOUSSE served with raspberry ice cream 120

SCOOP OF ICE CREAM choose from this week's flavour presented by your server 65 /scoop

CHOCOLATE PRALINE 45

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