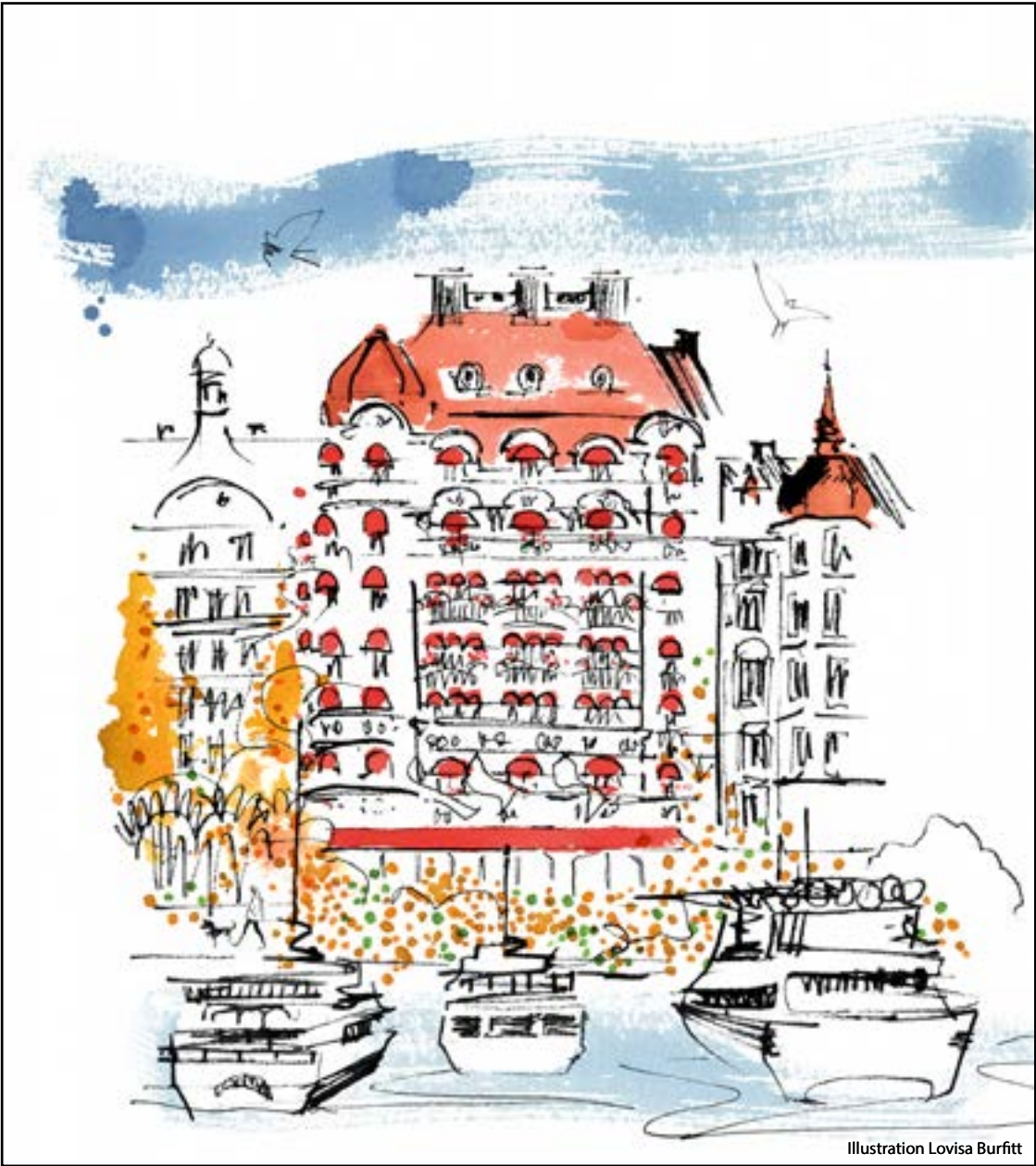


Cheese and Dessert

Nordic cheese platter	165
Nordic cheeses, gooseberry marmalade, seed crisp	
Chocolate mousse & raspberry ice cream	120
Dark chocolate, raspberry ice cream	
Madeleine cake	120
Freshly baked madeleine cakes, vanilla cream	
Crème Brûlée	115
Coupe ice cream or sorbet	55
Flavor of the day	
Macaron	55
Flavor of the day	
Praline	55
Flavor of the day	

ROXETTE EXHIBITION

Welcome to the photo exhibition by Fredrik Etoall.  
Selected images from his Roxette photo book, first captured in 2012.  
On view in the Library, 1st floor



THE DIPLOMAT



Cocktails

Dry Martini	195
Gin, dry vermouth	
House Negroni	195
Gin, sweet vermouth, Italian bitter	
Aperol Spritz	185
Aperol, cava, soda	
Old Cuban	195
Rum, lime, mint, Champagne	

Champagne

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

Non Alcoholic

Oddbird, 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	
Toast skagen	255/350
Hand-peeled prawns, Klaixlöjrom, dill, horseradish, freshly baked toast	
Lobster bisque	195
Cognac, whipped cream, cheese sticks	
Vendace roe from Kalix	385
Toast, red onion, sour cream	
Calabrian Steak Tartare	210/320
Mixed tartare, capers, cornichons, cognac, small portion is served with salad, large portion with salad and French fries	
Fried chanterelles	245
Västerbottensost cheese, cress, levain	

Menu of the season
Lobster bisque
Cognac, whipped cream, cheese sticks
Poached cod
Shrimps, boiled egg, horseradish, browned butter
Chocolate mousse & raspberry ice cream
Dark chocolate, raspberry ice cream
670

Main Courses

Gnocchi & chanterelles	295
Spinach, parmesan, baked onion	
Poached Salmon	365
Warm spring vegetables, dill mayonnaise, pressed cucumber	
Perch meuniere	355
Wax beans, dill gremolata, new potatoes, white wine sauce	
Pan-fried Ribeye Steak	565
Tomato salad, béarnaise sauce, onion rings, French fries, red wine sauce	
Whole Spring Chicken “Caesar”	375
Romaine lettuce, tomato, parmesan, brioche croutons, Caesar dressing	

Classics

Poached cod	420
Shrimps, boiled egg, horseradish, browned butter	
Shrimp salad	325
Hand-peeled shrimp, avocado, egg, NOBIS dressing	
Swedish meatballs	285
Potato purée, cream sauce, pickled cucumber, lingon berries	
Diplomat Burger	295
Cheddar cheese, bacon, dijonnaise, onion, cucumber, french fries	
<i>Vegetarian option with grilled Swedish cheese</i>	