The Diplomat



LUNCH

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



STARTERS & SALADS

TOAST SKAGEN with lumpfish roe, horseradish, butter-fried toast 255/350

CALABRA STEAK TARTARE with capers, cornichons & cognac 210/320

CHEESE SALLAD with olives, cucumber & vinaigrette 275

NIÇOISE SALLAD with seared tuna 365

MAIN COURSE

POACHED COD FILLET with hand-peeled prawns & browned butter 440

MEATBALLS with potato purée, cream sauce, raw lingonberries & pickled

gherkin 285

THE DIPLOMAT CHEESEBURGER with fries mystique 295
BEEF RYDBERG with potatoes, mustard cream, horseradish & egg yolk

395

DESSERTS

CRÈME BRÛLÉE 115

ICE CREAM SCOOP Choice of the week 65/scoop

MACARON Choice of the day 55

CHOCOLATE PRALINE 45

If you have allergies or specific requests, please ask us about the ingredients in our food.



MONDAY - WEDNESDAY

MUSTARD-MARINATED FLOUNDER served with potato purée,

lingonberries & lemon

FRIED CORN-FED CHICKEN BREAST served with tarragon velouté, celeriac cream, pickled onions

CASSOULET WITH COCO BIANCO BEANS served with roasted Jerusalem artichoke, truffle broth

THURSDAY - FRIDAY

POACHED HADDOCK (GUBBRÖRA) served with herb-tossed potatoes, crispy rye bread

SKOMAKARLÅDA served with beef with bacon pieces, sautéed leek, potato purée, red wine sauce

CASSOULET WITH COCO BIANCO BEANS served with roasted Jerusalem artich e, ru fle broth