

COCKTAILS

195

NEGRONI

Gin, Campari & Sweet Vermouth

ESPRESSO MARTINI

Vodka, Mr. Black & Espresso

PORNSTAR MARTINI

Vodka, Passionfruit, Vanilla & Champagne

FRENCH 75

Gin, Lemon & Champagne

COSMOPOLITAN

Vodka, Cranberry, Cointreau & Lime

SPICY MARGARITA

Tequila, Lime, Jalapeno & Cointreau

OLD FASHIONED

Bourbon, Bitters

*The Diplomat*



À LA CARTE

SOMETHING SMALL

MARINATED OLIVES with rosemary & lemon 75

FINE DE CLAIRE OYSTER served with mignonette & lemon 45

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

SMALL BEEF TARTARE with Kalix bleak roe, red onion & brioche, 2 pieces 175



STARTERS

SOCCA with lukewarm baked tomatoes, pesto & stracciatella 195

CURED SALMON with Kalix vendace roe, mustard sauce & fried rye bread 210

TUNA CARPACCIO with ponzu, ginger & basil 185

KALIX BLEAK ROE 30 GR. served on rösti with crème fraiche, dill & lemon 365

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

SIGNATURES

SALAD NIÇOISE with seared tuna, egg, olives, anchovies, cucumber & nobis dressing 365

POCHED COD FILLET with hand peeled shrimp, horseradish & browned butter 440

SWEDISH MEETBALLS with lingonberries, cream sauce & potato purée 285

THE DIPLOMAT CHEESEBURGER served with fries mystique 295

MAINS

TRUFFLE RISOTTO with green & yellow beans & pecorino 355

MOULES FRITES in white wine, served with rouille & fries mystique 265

FRIED HALIBUT served with champagne sauce, sautéed spinach & gratinated mashed potatoes 435

CHICKEN PAILLARD served with gremolata, fries mystique & green salad 310

DUCK BREAST with Puy lentils, ginger, orange jus & pumpkin purée 355

SPICE-SEARED VENISON SIRLOIN served confit onion, fried chanterelles & mashed potatoes 445

SIDES

FRIES MYSTIQUE 65

GRATINATED POTATO PURÉE 55

SAUTÉED SPINACH 55

GREEN SALAD 65

TOMATO SALAD 65

SELECTION OF CHEESE

TODAY'S SELECTION OF FRENCH CHEESE

served with fig confiture, nut & fruit bread

*1 cheese 85/3 cheeses 165*

DESSERTS

PROFITEROLES with vanilla ice cream & warm chocolate sauce 120

COUPE DIPLOMAT with raspberry ice cream, vanilla ice cream, meringue & basil sugar 120

WARM MADELELEINE CAKES served with vanilla crème chantilly 120

CHOCOLATE MOUSSE served with raspberry ice cream 120

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

CHOCOLATE PRALINE 45