

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

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

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



STARTERS

FINE DE CLAIRE OYSTER served with mignonette & lemon 45

FIORINA CAULIFLOWER with hollandaise sauce, smoked almonds, fried garlic 185

TUNA CARPACCIO with ponzu, ginger & basil 185

FRESHLY BAKED BRIOCHE served Kalix roe, crème cru, dill & lemon 365

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

NETTLE SOUP with poached egg, Kalix roe, breadcrumbs 215

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

CREAMY TRUFFLE RISOTTO served with fresh beans & peccorino 355

BOUILLABAISSE served with cod & rainbow trout, blue mussels, hand-peeled shrimp 345

PAN-FRIED RAINBOW TROUT served with champagne sauce, butter-fried spinach & trout roe 355

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

PAN-FRIED SIRLOIN STEAK served with haricots verts, spring onions, red wine sauce & fries 495

BRAISED SWEDISH VEAL BRISKET served with wild garlic, fresh peas, potato purée 305

SIDES

FRIES MYSTIQUE 65

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

CRÈME BRÛLÉE 115

WARM MADELEINE 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