

# *The Diplomat*



LUNCH

HOTEL DIPLOMAT  
Strandvägen 7C, Stockholm  
[www.diplomathotel.com](http://www.diplomathotel.com)

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## LUNCH

### STARTERS & SALADS

TOAST SKAGEN with lumpfish roe, horseradish, butter-fried toast 275/365

CLASSIC STEAK TARTARE with beetroot, capers,  
dijon mustard & horseradish 230/345

CARAMELIZED CHÉVRESALAD with salt-baked beets, walnuts, fresh figs, dark  
honey & löfstayogurt 275

PRAWN SALAD with hand-peeled prawns, avocado, boiled egg,

### MAIN COURSE

POACHED COD FILLET with hand-peeled prawns & browned butter 455

MEATBALLS potato purée, cream sauce,  
raw lingonberries & pickled gherkin 305

THE DIPLOMAT CHEESEBURGER with fries mystique 295

BEEF RYDBERG with potatoes, mustard cream, horseradish & egg yolk 485

### TRADITIONAL DISH OF THE WEEK

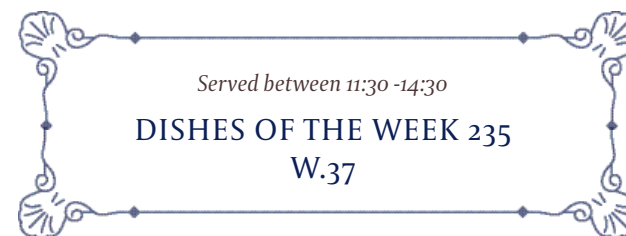
STEAK ALA LINDSTRÖM with roasted potatoes, parsley butter,  
red wine sauce & green beans 265

### DESSERTS

CRÈME BRÛLÉE 115

ICE CREAM SCOOP Choice of the week 45/scoop

MACARON Choice of the day 55



### MONDAY - WEDNESDAY

SALMON & COD QUENELLES served with lobstersauce, spinach,  
dill & mashed potatoes

CONFIT DUCK served with Rissole potatoes, green beans,  
truffle sauce & frisée salad

RÅRAKA served with baked goat cheese, beetroot, capers,  
fresh figs & honey yogurt

### THURSDAY - FRIDAY

BUTTER FRIED PIKEPERCH "Grenoble" served with beetroot, capers, browned  
butter & potatoes amandine

CHICKEN SCHNITZEL "Cordon Bleu" served with green peppersauce, french  
fries & parmesan salad

RÅRAKA served with baked goat cheese, beetroot, capers,  
fresh figs & honey yogurt

