

COCKTAILS

195

NEGRONI Gin, Campari & Vermouth

ESPRESSO MARTINI Vodka, Mr. Black & Espresso

PORNSTAR MARTINI Vodka, Passionsfrukt, Vanilj & Champagne

FRENCH 75 Gin, Citron & Champagne

COSMOPOLITAN Vodka, Tranbär, Cointreau & Lime

SPICY MARGARITA Tequila, Lime, Jalapeno & Cointreau

OLD FASHIOINED Bourbon, Bitters

The Diplomat

À LA CARTE

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SOMETHING SMALL

3X FINE DE CLAIRE OYSTER served with mignonette & lemon 120

3X FINE DE CLAIRE OYSTER served with mignonette & lemon plus glass of champagne 250



STARTERS

CHANTERELLE TOAST served with västerbotten cheese, caramelised cream & butter fried brioche 350

LOBSTER BISQUE served with langoustine, cognac, celeriac & butter dough 295

FRESHLY BAKED BRIOCHE served with kalix roe, crème cru, dill & lemon 375

TOAST SKAGEN served with hand peeled shrimps, kalix roe, horseradish & dill, served on butter fried toast 275/365

CLASSIC STEAK TARTARE served with beetroot, capers, egg yolk, dijon mustard, horseradish,
starter with salade composée / main course with salade composée & fries mystique 230/345

MOULES FRITES BASQUAISE served with tomato, garlic, chilli, sage & lemon aioli 195/345

SIGNATURES

TORCHED CHÉVRE SALAD served with salt baked beetroot, walnuts, fresh figs,
levander honey & lemon yoghurt 275

SHRIMP SALAD served with hand-peeled shrimps, avocado, boiled egg, nobis dressing 385

POACHED COD FILLET served with hand peeled shrimps, horseradish & browned butter 455

SWEDISH MEATBALLS served with potato purée, cream sauce, lingonberries & pickled cucumber 305

THE DIPLOMAT CHEESEBURGER served with fries mystique 295

BEEF RYDBERG served with beef tenderloin, beer braised onions, diced potatoes, horseradish,
mustard cream & egg yolk 485

Kindly inform our staff of any allergies or special requests

The Diplomat

À LA CARTE

MAINS

CHANTERELLE RISOTTO served with wrångebäck cheese, brown butter with almonds,
salted lemon & mustard cress 355

BAKED CHAR served with buttered champagne sauce, trout roe, sautéed spinach,
pickled cucumber & potato purée 395

CORN FED CHICKEN PAILLARD served with chicken consommé, roasted jerusalem artichokes,
browned butter, tart apple & mâche salad 315

BEEF TENDERLOIN Tournedos au poivre served with green pepper sauce, haricots verts,
fries mystique & salade composée 595

THYME-BAKED VENISON served with cognac cream sauce, confit hasselback potatoes,
juniper jelly & golden chanterelles 415

SIDES

FRIES MYSTIQUE 65

POTATO PURÉE 55

SALADE COMPOSÉE 65

SAUTÉED HARICOTS VERTS 65

SELECTION OF CHEESE

TODAY'S SELECTION OF FRENCH CHEESE
served with fig confiture, nut & fruit bread

1 cheese 85 / 3 cheeses 165

DESSERTS

PAVLOVA med inkokt persika, melon sorbet, champagne & viol 120

DIPLOMAT PASTRY with cherries, bourbon vanilla, dark chocolate & sea salt 155

MADELEINE CAKES with crème diplomat, rum caramel & cinnamon 120

CRÈME BRÛLÉE 120

SCOOP OF ICE CREAM choose from this week's flavour presented by your server 45 /scoop

CHOKLADPRALIN 45

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