

The Diplomat Group Menu

3-COURSE MENU

STARTER

CHANTERELLE TOAST

with Västerbotten cheese, caramelised cream, butter-fried brioche & crown dill

or

TOAST SKAGEN

hand-peeled prawns, Kalix bleak roe, horseradish & dill, served with butter-fried toast

MAIN COURSE

BEEF TENDERLOIN Tournedos au poivre

with green peppercorn sauce, haricots verts, fries mystique & salade composée

or

POACHED COD LOIN

served with hand-peeled prawns, horseradish, egg & brown butter

DESSERT

CRÈME BRÛLÉE

995

5-COURSE MENU

LOBSTER BISQUE

with langoustine, cognac, celeriac & puff pastry

BEEF TARTARE

with dijonnaise, capers, horseradish & beetroot

BAKED ARCTIC CHAR

with buttered champagne sauce, trout roe, sautéed spinach, pickled cucumber & potato purée

VENISON SIRLOIN

with cognac cream sauce, confit Hasselback potatoes, juniper jelly & yellow chanterelles

PAVLOVA

with poached peach, melon sorbet, champagne & violet

1200

VEGETARIAN 3-COURSE MENU

FLAMED CHÈVRE

with salt-baked beetroot, walnuts, fresh figs, Mörkö honey & Löfsta yoghurt

CHANTERELLE RISOTTO

with Wrångebäck cheese, brown almond butter, salted lemon & mustard cress

DIPLOMAT PASTRY

with cherries, bourbon vanilla, dark chocolate & sea salt

765





DRINKS

NEGRONI

gin, Campari & vermouth 195

FRENCH 75

gin, lemon & champagne 195

SPICY MARGARITA

tequila, lime, jalapeño & Cointreau 195

SPARKLING

POL ROGER

Brut Réserve, Champagne, France 1145

BELLA MISTALA NV

Brut Prestige, Spain 780

WINE

WHITE/RED WINE 680

WINE PAIRING 595

SOMMELIER WINE PAIRING 1250

SNACKS

OYSTERS

mignonette & lemon 45

MARCONA ALMONDS 70

GORDAL OLIVES 85

FARMHOUSE CRISPS 65

MEAT

BEEF TARTARE

*dijonnaise, capers, parsley &
Wrångebäck cheese 85*

FOIE GRAS MONTADITO

beef tenderloin, cherry & truffle 115

ROAST VEAL

*horseradish, pickles, chives & baked
tomato 95*

NDUJA BANDERILLAS

espelette & Gordal olive 85

FISH

SKAGEN

Kalix bleak roe, horseradish, lemon & dill 95

FLAMED ARCTIC CHAR

shiso, wasabi mayo & furikake 115

KALIX BLEAK ROE

brioche, silverskin onion & crème crue 105

COLD-SMOKED SALMON

*avocado, cream cheese, pickled cucumber &
atsina cress 85*

CANAPÉS

GREEN

CHANTERELLE

*caramelised cream, cognac &
Västerbotten cheese 105*

FLAMED GOAT'S CHEESE

*fig, lavender honey, walnut &
beetroot 95*

GRILLED PEACH

*Löfsta yoghurt, pickled mustard seeds &
chervil 95*

ARTICHOKE

*truffle, parmesan, salted lemon &
sage 105*

SWEET

MACARON 55

TOFFEE TARTLET

dark chocolate & sea salt 65

DIPLOMAT PRALINE 55

CHEESECAKE

passion fruit, white chocolate & raspberry 65