The Diplomat



LUNCH

HOTEL DIPLOMAT
Strandvägen 7C, Stockholm
www.diplomathotel.com

ENG

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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,

levander honey & lemonyogurt 275

SHRIMP SALAD with hand-peeled shrimps, avocado, boiled egg,

nobis dressing 385

OMELETTE with cold-smoked salmon, spinach & Västerbottensost 220

MAIN COURSE

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

MEATBALLS with 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

DESSERTS

CRÈME BRÛLÉE 115

ICE CREAM SCOOP Choice of the week 45/scoop

MACARON Choice of the day 55

CHOCOLATE PRALINE 45

If you have allergies or specific requests, please ask us about the ingredients in our food.

Served between 11:30 -14:30

DISHES OF THE WEEK 235
W.44

MONDAY - WEDNESDAY

DIPLOMAT´S ´´FISH & CHIPS ´´with tangy coleslaw, curry remoulade,

lemon, and pommes mystique

CRISPY CORN FED CHICKEN with grilled romaine hearts, parmesan dressing,

baked tomato, and thyme roasted potatoes

VEGETARIAN POTATO DUMPLINGS with kale, candied apples, mushrooms,

lingonberry compote, and browned butter

THURSDAY - FRIDAY

PAN SEARED SALMON ´´BEURRE BLANC ´´with “mussels barigoule,”

haricots verts, potatoes & chive croquettes

STEAK MINUTE with sauce béarnaise, red wine sauce, pommes allumettes,

French tomato & onion salad

VEGETARIAN POTATO DUMPLINGS with kale, candied apples, mushrooms,

lingonberry compote, and browned butter

TRADITIONAL DISH OF THE WEEK

REINDEER STEW with yellow chanterelles, mashed potatoes, butter-sautéed

carrots, sea buckthorn compote, and pickled cucumber 265

