

The Diplomat



LUNCH

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

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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,
lavender 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.



MONDAY - WEDNESDAY

ALMOND CRUSTED HAKE with lemon butter sauce, Swiss chard,
dill & västerbotten croquettes

GAME MINCE PATTIES with port wine sauce, grilled pointed cabbage,
mushrooms, juniper berries & potato purée

JERUSALEM ARTICHOKE with truffle, chives, comté & chanterelle toast

THURSDAY - FRIDAY

BUTTER FRIED PERCH FILLET with chablis sauce, trout roe,
yellow chanterelles & mashed potatoes

PORK RACKS FROM THE MÄLAREN VALLEY 'CORDON BLEU' with sage,
wax beans, red wine sauce & chips

JERUSALEM ARTICHOKE with truffle, chives, comté & chanterelle toast

TRADITIONAL DISH OF THE WEEK

SMÅLAND LARD SAUSAGES with braised beetroot,
parsley-stewed potatoes & Skåne mustard 265

