The Diplomat



LUNCH

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

ENG

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STARTERS & SALADS

TOAST SKAGEN – Lumpfish roe, horseradish, lemon, butter-fried toast 275/365

CLASSIC STEAK TARTARE – Beetroot, capers,

dijon mustard & horseradish 230/345

CARAMELIZED CHÉVRESALAD – Salt baked beets, walnuts, fresh figs,

levander honey & lemonyogurt 275

SHRIMP SALAD – Hand peeled shrimps, avocado, boiled egg,

nobis dressing 385

OMELETTE – Cold smoked salmon, spinach & Västerbottensost 220

MAIN COURSE

POACHED COD FILLET – Hand peeled prawns & browned butter 455

MEATBALLS – Potato purée, cream sauce,

raw lingonberries & pickled gherkin 305

THE DIPLOMAT CHEESEBURGER – Fries mystique 295

BEEF RYDBERG – 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.46

MONDAY - WEDNESDAY

SOUTHERN FRENCH BOUILLABAISSE – Prawns, blue mussels,

fennel & saffron rouille

CONFIT CHICKEN "PITHIVIER" – White wine velouté,

Moroccan onion & sautéed spinach

RISOTTO BLEU D'AUVERGNE – Nashi pear, marcona almonds,

salted lemon & watercress

THURSDAY - FRIDAY

PAN-FRIED PIKE-PERCH – Sandefjord sauce, trout roe,

charred leek & tourné potatoes

PORCHETTA "ABRUZZESE" – Tomato, capers, gordal olives,

red wine sauce & almond potato purée

RISOTTO BLEU D'AUVERGNE – Nashi pear, marcona almonds,

salted lemon & watercress

TRADITIONAL DISH OF THE WEEK

RAGGMUNK (SWEDISH POTATO PANCAKES) – Crispy fried pork, caramelised

apples, browned butter & yellow chanterelle mushrooms 265

