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

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

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



STARTERS

TOAST PELLE JANZON served with thinly pounded beef tenderloin, brioche, Kalix vendace roe, horseradish & egg yolk 315

JERUSALEM ARTICHOKE SOUP served with artichoke, truffle, chives & Västerbotten cheese toast 215

KALIX VENDACE ROE served with smetana, shallots, brioche, lemon & dill 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

LEMON & GINGER-CURED SALMON "GRENOBLE" served with Smoked sour cream, blood grapefruit, crispbread, browned butter & crispy capers 225

SIGNATURES

TORCHED CHÉVRE SALAD served with salt baked beetroot, walnuts, fresh figs, lavander 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 reqests

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À LA CARTE

MAINS

DIPLOMAT'S SWEDISH POTATO DUMPLINGS (KROPPKAKOR) served with Porcini mushrooms, caramelised apples, toasted hazelnuts, kale with beurre noisette & lingonberries 315

OVEN-BAKED ARCTIC CHAR served with buttered champagne sauce, trout roe, confit leek, fennel dill & potato purée 395

CORN FED CHICKEN PAILLARD served with chicken and tarragon consommé, artichoke, shoestring fries & Provençal ratatouille 345

STEAK FRITES served with Béarnaise sauce, red wine sauce, pommes mystique, French tomato & shallot salad 495

JUNIPER-GRILLED VENISON served with Porcini mushrooms, Madeira sauce, Brussels sprouts, Jerusalem artichoke purée & pommes Anna 465

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 with coconut sorbet, passion fruit, meringue & lemon cream 135

CHOCOLATE FONDANT with mandarin ice cream, pistachio & salted caramel sauce 135

MADELEINE CAKES with rum caramel, cinnamon & punch cream 120

PASSION FRUIT CRÉME BRÜLÉE 125

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

CHOCOLATE PRALINE 45

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