

Meny – Hotel Diplomat

STARTERS OF THE SEASON

OYSTER 35

SMOKED HALIBUT, CELERIAC, TROUT ROE, DILL 175

STEAK TARTARE, SHERRYMAYONNAISE, MIMOLETTE 175/245

VENDACE ROE, BRIOCHE, SMETANA, ONION 315

SWEDISH WAGYU CARPACCIO, SUNCHOKE, KALE 185

GRAVAD REINDEER, LINGONBERRY, RUTABAGA, ONION 195

SALMON TARTAR, BLACKENED AVOCADO, DILL 165

FOIE GRAS BRULÉE, APPLE, BACON 165

MAINS OF THE SEASON

SUNCHOKE, RUTABAGACRÉME, KIMCHI 235

SEAFOOD SPAGHETTI, TOMATO 310

WITCH, SPINACH, GRILLED LEMON, VENDACE ROE 295

WILD BOAR PORCHETTA, ROOT VEGETABLES, BROCCOLI 255

BEEF TENDERLOIN, FOIE GRAS, POTATO FONDANT 365

SKREI COD, RUSSIAN CAVIAR, POTATO CAKE 365

“WALLENBERGARE”, LINGONBERRY, POTATO PURÉE 240

SOUP OF THE SEASON 135/185

DIPLOMAT CLASSICS

TOAST SKAGEN 195/275

MEATBALLS, CREAM SAUCE, LINGONBERRIES, CUCUMBER* 210

CHICKEN PAILLARD 265

CLUB SANDWICH 225

OPEN BURGER, EGG, FRENCH FRIES 245

SASHIMI OF FRÖYA SALMON, WAKAME, MANGO, CASHEW 235

SALLAD

CHÈVRE FOAM, BEETS, PINE NUTS 215

CEASAR SALAD, CHICKEN, BACON 215

SHRIMP SALAD, NOBIS DRESSING, EGG 245

DESSERTS OF THE SEASON

WHITE CHOCOLATE, CLOUDBERRY SORBET 115

APPLE CAKE, ALMOND, VANILLA SAUCE 115

CRÈME BRULÉE 105

LEMON SORBET, LIMONCELLO 105

ASSORTED CHEESE 55

DIPLOMAT COUPE, ICE CREAM/SORBET 45

CHOCOLATE TRUFFLE 30