



Diplomat Menu

STARTER

Toast Skagen

Butter-fried toast, prawns, mayonnaise, Kalix bleak roe
2021 Eleni et Edouard Vocoret Chablis Le Bas de Chapelot

MAIN COURSE

Sirloin steak

Béarnaise sauce, garden salad, french fries
2010 Château Bouscassé Menhir

DESSERT

Baked chocolate

Vanilla ice cream, hazelnut
2019 Ruffino Serelle Vin Santo del Chianti

895kr per person
Wine pairing 595kr per person

Seasonal Menu

STARTER

Chanterelle

Fried levain, västerbotten cheese
2022 Patrick Piuze Chablis La Grande Vallée

MAIN COURSE

Baked salmon

White wine sauce, artichoke, dill umbel, green peas
2021 Jean-Claude Boisset Bourgogne Aligoté Les Moutots

DESSERT

Tarte tatin

Swedish apples, crème chantilly
2020 Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese

795kr per person
Wine pairing 595kr per person

Garden Menu

STARTER

Chanterelle

Fried levain, västerbotten cheese
2022 Patrick Piuze Chablis La Grande Vallée

MAIN COURSE

Gnocchi

Artichoke, spinach, tomato, mozzarella
2023 Domaine des Grandes Perrières Sancerre

DESSERT

Tarte tatin

Swedish apples, crème chantilly
2020 Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese

750kr per person
Wine pairing 595kr per person

Beverage

Champagne

NV Pol Roger, Brut Réserve, France
185 kr / 1095 kr

Cava

NV Clos Amandor, Brut Reserva, Spain
150kr / 845 kr

White

2023 Domaine des Grandes Perrières, Sancerre, France-
165kr / 755 kr

Red

2021 Nuiton-Beaunoy, Pinot Noir, Bourgogne, France
185 kr / 850 kr

Melleruds Utmärkta Pilsner
88 kr

Canapes

Baked beetroot
goat cheese, honey, walnuts
85 kr

Mushroom tartare
roasted onion, soy mayonnaise
75 kr

Skagen
Kalix bleak roe, lemon
95 kr

Artic char
dill mayonnaise, rye bread, horeradish
85 kr

Västerbottens tartlet
whitefish roe
105 kr

Whitefish roe
sour cream, cucumber, oyster cress
105 kr

Duck rilette
brioche, figs
85 kr

Steak tartar
chili mayonnaise, green onions
75 kr

Minimum order of each kind - 10 pices

Snacks

Snacks
Almonds/olive/chips
65 kr

Macarons
65 kr

Cheese platter
185 kr

Pre-ordering of food, number of guests and
any dietary deviations must be available to us
no later than 14 days before the event