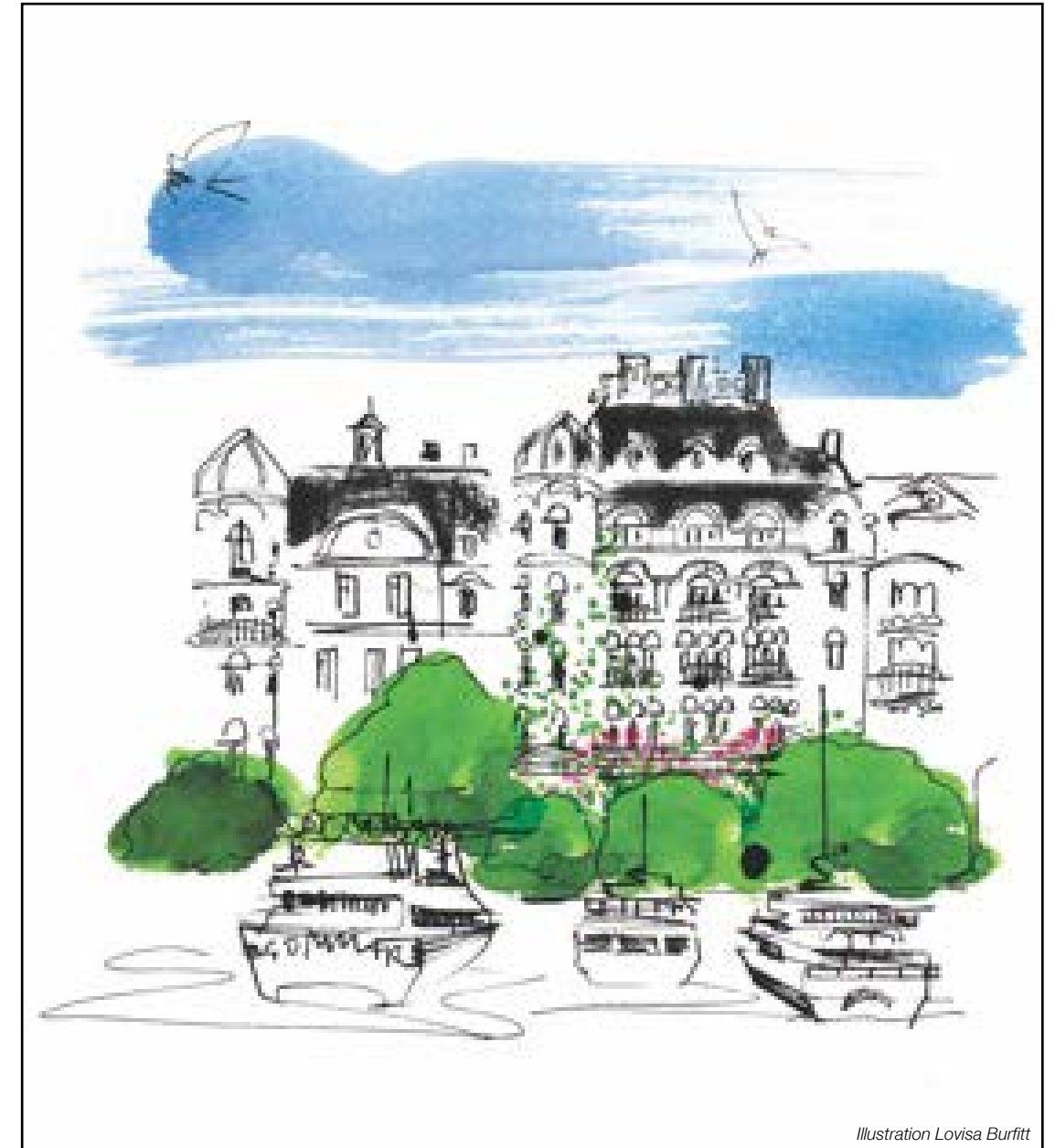




THE BRUNCH

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Cocktails

Mimosa	185
Freshly squeezed orange juice, champagne	
Diplomat Royal	185
White peaches, cherry blossom vermouth, champagne	
Bloody Mary	185
Vodka, tomato juice, spicy mary blend	
Espresso Martini	185
Vodka, coffee liqueur, coffee	

Champagne / Cava

NV Pol Roger, Brut Réserve,France	195/1145
NV Bella Mistala, Brut Prestige, Cava, Spain	145/750

Non Alcoholic

Richard Juhlin, Sparkling Wine, Blanc de Blancs	105
Melleruds Lager	65
Golden Cider Company, Apple cider	62
Non Alcoholic Cocktail	85

Starters

Oyster	45
Fine de Claire	
Served with mignonette, lemon	
Gratinated oyster	65
Hollandaise sauce, parmesan cheese	
Pickled White Asparagus	225
Hollandaise sauce, lumpfish roe, baby leaf salad	
Toast Skagen	255/350
Bleak roe, lemon, dill	
Steak tartar	210/320
Freshly ground Swedish sirloin, wild garlic, cucumber, marinated lemon, feta cheese	

The Brunch

Saturdays and Sundays 12.30 - 15.00

Main courses

Buffalo mozzarella	235
Mixed tomatoes, basil, balsamic vinegar, olive oil	
Prawn salad	325
Egg, avocado, nobis dressing	
Omelette	210
Cold smoked salmon, spinach, västerbotten cheese	
Eggs benedict	195
Butter fried toast, spinach, smoked ham, poached egg, hollandaise sauce	
Eggs florentine	195
Butter fried toast, spinach, smoked salmon, poached egg, hollandaise sauce	
Steak Sandwich	285
Sirloin steak, fried toast, caesar dressing, green salad, pickled onion, french fries	
Diplomat burger	295
Cheddar cheese, bacon, dijonnaise, silver onion, french fries	
Vegetarian option with grilled Swedish cheese	275
Swedish meatballs	285
Potato purée, cream sauce, pickled cucumber, lingon berries	

Cheese and Dessert

Aged Havgus	85 pp
Truffle honey	
Crème Brûlée	115
Baked chocolate	120
Vanilla ice cream, hazelnut	
Coupe ice cream or sorbet	55
Flavor of the day	
Macaron	55
Flavor of the day	
Truffle	55
Flavor of the day	