



DIPLOMAT

CONTEMPORARY CUISINE



**À LA
CARTE
MENU**



PROUD MEMBER OF:



RESERVATIONS: 0720 880 330

E-MAIL: RSVP@DIPLOMATCLUB.EU

ADDRESS: ȘOS. BUCUREȘTI-PLOIEȘTI 2B.

 [@RESTAURANT.DIPLOMAT](https://www.instagram.com/RESTAURANT.DIPLOMAT)

 [#RESTAURANTDIPLOMAT](https://www.linkedin.com/company/RESTAURANTDIPLOMAT)



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The year is 1922. The day is March 7th. An avant-garde that would forever change the look of Northern Bucharest, represented by colonel Greble E. St. Junior and Mr. Alexandru Marghiloman, set the stepping stone to the “Băneasa Country Club”. Most of the 143 founding members were prolific names of that era, such as Max Auschnitt, C. Argetoianu, General Anderson, Basarab Brâncoveanu, Prince Jean Calimache, Prince Cantacuzino, Barbu Catargiu, Prince A.D. Ghica, Prince Barbu Știrbey, Baron Stârcea and many more.

Together, they would originate the largest Country Club of the time. The restaurant building was designed by Romania’s most renowned architect, Ion Mincu, and it stood among numerous fields meant for tennis, golf and polo, as well as a pool and sailing facilities, all very sought after by aristocrats from all over Europe.

The club will later house the “Diplomat Restaurant”, the place where Bucharest’s finest would enjoy lunch, after lavishing in the greenest park of them all: Park Herăstrău. Few people are aware of the fact that the founding members of Diplomat have also built the surrounding park, Herăstrău. With well over 30 hectares of lush green, it is the largest park in Bucharest.

Nearly 100 years later, we strive to keep the Diplomat atmosphere alive, with a modern taste. This is why we went for a spin around the world, handpicking delightful classic recipes and giving them a contemporary twist. To make sure that your experience is the finest in town every single time, you can always pair our creative recipes with your choice from our unique wine cellar, consisting of more than 800 bottles from all over the world.

JUST THE BEGINNING

- ◇ PECORINO & GUANCIALE CROQUETTES WITH CARBONARA FOAM **85^{LEI}**
- ◇ TRIO TARTARE OF TUNA, SALMON AND SEA BASS, MANGO AND HASS AVOCADO, LIME DRESSING **105^{LEI}**
- ◇ 3 GILLARDEAU OYSTERS GRATEN WITH TOGARASHI, ALMOND KRANTZ WITH PARMESAN AND BELL PEPPER COULIS **120^{LEI}**
- ◇ CREEKSTONE PRIME BEEF TATAKI, AVOCADO MOUSSE AND PONZU SAUCE **135^{LEI}**
- ◇ HANDCUT BLACK ANGUS BEEF TARTARE WITH CONFIT EGG YOLK, PICKLED CUCUMBER AND SPICES **135^{LEI}**
- ◇ **FROZEN** FOIE GRAS MOUSSE IN CHERRY GLAZE, TRUFFLE CHOCOALTE AND ORANGE COULIS **160^{LEI}**

SOUPS

- ◇ RAMEN SOUP WITH PORK TENDERLOIN, EGG AND LEMONGRASS **45^{LEI}**
- ◇ BUCOVINEAN SOUR SOUP WITH POTATOES, TARRAGON AND SMOKED MEAT **45^{LEI}**
- ◇ EASTERN BORSCHT WITH OX TAIL, VEGGIES AND POTATO DUMPLING **50^{LEI}**
- ◇◇◇ SOUP OF THE DAY - ASK YOUR WAITER FOR DETAILS



◇ represents frozen/thawed products.

Prices in RON, including VAT. a 15 RON couvert will be added to your bill.

SALADS COLLECTION

- ◇ TUNA NIÇOISE SALAD, BABY POTATOES AND CRISPY CAPERS 70^{LEI}
- ◇ GLAZED ROOT SALAD, GOAT CHEESE CROQUETTES AND PINEAPPLE CARPACCIO 70^{LEI}
- ◇ FRESH TRUFFLES ON BUTTERNUT SQUASH SALAD, ROASTED NUTS & SHAVED PARMESAN 70^{LEI}
- ◇ WARM SALAD WITH BAKED CHERRY TOMATOES, BURRATA AND PESTO SAUCE 85^{LEI}
- ◇ GREEN CHOPPED SALAD WITH BEEF, HUMMUS AND AVOCADO MOUSSE 95^{LEI}

PASTA & RISOTTO

- ◇ RISOTTO WITH RICOTTA, HAZELNUT CRUMBLE AND COFFEE SAUCE 70^{LEI}
- ◇ CREAMY SPAGHETTI WITH BOTTARGA 85^{LEI}
- ◇ LINGUINI WITH SHRIMPS, BABY CALAMARI AND OCTOPUS, WHITE WINE SAUCE 95^{LEI}
- ◇ RISOTTO WITH CHAMPAGNE, OYSTERS AND SALMON CAVIAR 125^{LEI}
- ◇ BLACK TRUFFLE TAGLIATELLE WITH BLACK ANGUS BEEF AND PORCINI 130^{LEI}



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FROM THE SEA

- ◇ WILD SEA BASS WITH SAUTÉED ASPARAGUS AND TRUFFLE HOLLANDAISE SAUCE 130^{LEI}
- ◇ TUNA STEAK, EDAMAME SALAD WITH QUINOA AND RED ONION COULIS 130^{LEI}
- ◇ BRAISED MISO SAUCE MARINATED ALASKAN BLACK COD, BLACK RICE SALAD AND YUZU SAUCE 165^{LEI}
- ◇ SHRIMPS, OCTOPUS, BABY CALAMARI AND MUSSELS ON SKEWER, SAUTÉED ZUCCHINI AND CAPERS SAUCE 165^{LEI}
- ◇ BLACK SEA TURBOT STUFFED WITH KNEADED CHEESE AND PORK GREAVES, TRUFFLE POLENTA AND ROASTED PEPPER CREAM 190^{LEI}
- ◇ CATCH OF THE DAY – ASK YOUR WAITER FOR DETAILS

MEAT AROUND THE WORLD

- ◇ SLOW COOKED DUCK LEG CONFIT WITH SAXON CABBAGE AND FRESH BERRIES SAUCE 90^{LEI}
- ◇ TENDER OSSOBUCCO, SAFFRON RISOTTO AND DEMIGLACE SAUCE 105^{LEI}
- ◇ NEW ZEALAND LAMB PASTRAMI WITH POLENTA AND ROASTED GARLIC SAUCE 120^{LEI}
- ◇ IBERICO PORK ESCALOPE WITH MUSHROOMS AND GREEN SALSA 150^{LEI}
- ◇ CREEKSTONE PRIME TENDERLOIN WITH FOIE GRAS, POTATO CROQUETTE WITH TRUFFLES AND CALVADOS SAUCE 295^{LEI}
- ◇ CREEKSTONE PRIME RIB EYE, POTATOES CREAM WITH PARMESAN AND BASIL, BORDELAISE SAUCE 295^{LEI}
- ◇ CUT OF THE DAY – ASK YOUR WAITER FOR DETAILS



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SIDE & BESIDE

◇ GRILLED SEASONAL VEGGIES

35^{LEI}

◇ BASMATI RICE

35^{LEI}

◇ HOMEMADE FRIES WITH PARMESAN, GARLIC AND PARSLEY

35^{LEI}

◇ SAUTÉED BROCCOLI, WITH GARLIC

35^{LEI}

◇ SAUTÉED ASPARAGUS

50^{LEI}

◇ SAUTÉED BABY SPINACH

50^{LEI}

◇ TRUFFLE MASHED POTATOES

50^{LEI}

DESSERT

◇ OUR ICE CREAM AND SORBET

60^{LEI}

◇ ROASTED PEAR TARTE, CHOCOLATE FOAM WITH CARAMEL AND VANILLA ICE CREAM

65^{LEI}

◇ GLAZED APPLE TART WITH ALMOND CRUMBLE, VANILLA SAUCE AND WALNUT ICE CREAM

65^{LEI}

◇ CHOCOLATE CHEESECAKE WITH PISTACHIO CRUMBLE AND ORANGE SORBET

70^{LEI}

◇ CRUNCHY MERINGUE WITH FRESH BERRIES, MASCARPONE MOUSSE AND VANILLA CREAM

70^{LEI}

◇ ITALIAN & FRENCH CHEESE PLATTER WITH DRIED FRUITS, WALNUTS AND CRACKERS

80^{LEI}



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