



DIPLOMAT

CONTEMPORARY CUISINE



À LA
CARTE
MENU



PROUD MEMBER OF:



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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

- ◇ TRIO TARTARE OF TUNA, SALMON AND SEA BASS, MANGO AND HASS AVOCADO, LIME DRESSING
- ◇ MEDITERRANEAN SALAD WITH SHRIMPS, BABY CALAMARI, MUSSELS AND OCTOPUS, WITH CHERRY TOMATOES AND OLIVES
- ◇ TRIO DEGUSTACION:
 - SOFT GOAT CHEESE MACARONS WITH PORCINI AND TRUFFLES
 - TARTELETTE WITH GILLARDEAU OYSTER GRATEN
 - DUCK CONFIT CROQUETTE WITH FOIE GRAS AND CHERRY
- ◇ HANDCUT BLACK ANGUS BEEF TARTARE WITH CONFIT EGG YOLK, PICKLED CUCUMBER AND SPICES
- ◇ FOIE GRAS TERRINE WITH APRICOT CHUTNEY AND RASPBERRY COULIS
- ◇ LANGOUSTE TARTARE WITH AVOCADO, ORANGE SEGMENTS AND CITRONETTE DRESSING

105^{LEI}

105^{LEI}

120^{LEI}

135^{LEI}

160^{LEI}

160^{LEI}

SOUPS

- ◇ TRADITIONAL CHICKEN SOUR SOUP WITH GARLIC AND SOUR CREAM
- ◇ BEEF SOUR SOUP WITH BRUNOISE ROOT VEGGIES AND FRESH LOVAGE
- ◇ EASTERN BORSCHT, THINLY SLICED ROOT VEGETABLES AND TENDER GIZZARDS
- ◇ SOUP OF THE DAY - ASK YOUR WAITER FOR DETAILS

45^{LEI}

50^{LEI}

55^{LEI}



◇ represents frozen/thawed products.

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

SALADS COLLECTION

- ◆ CAESAR SALAD WITH MARINATED SHRIMPS AND PARMESAN SLICES 70_{LEI}
- ◆ FRESH TRUFFLES ON BUTTERNUT SQUASH SALAD, ROASTED NUTS & SHAVED PARMESAN 70_{LEI}
- ◆ GARDEN CARPACCIO TOMATOES WITH BUFFALO MOZZARELLA AND PESTO SAUCE 70_{LEI}
- ◆ CRISPY DUCK SALAD WITH FRESH BERRIES AND DIJON MUSTARD DRESSING 95_{LEI}
- ◆ GREEN SALAD WITH BEEF TENDERLOIN, HUMMUS AND AVOCADO MOUSSE 95_{LEI}
- ◆ OCTOPUS SALAD AND BABY POTATOES, CHILI PEPPER AND ROCKET PESTO 120_{LEI}

PASTA & RISOTTO

- ◆ CREAMY RISOTTO WITH BAKED BUTTERNUT SQUASH, CRISPY SMOKED DUCK BREAST AND DIJON MUSTARD EMULSION 70_{LEI}
- ◆ CLASSIC SPAGHETTI CARBONARA 70_{LEI}
- ◆ LINGUINI WITH SHRIMPS, BABY CALAMARI AND OCTOPUS, WHITE WINE CHERRY, TOMATO SAUCE 95_{LEI}
- ◆ BLACK TRUFFLE TAGLIATELLE WITH "BLACK ANGUS" BEEF AND PORCINI 135_{LEI}



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FROM THE SEA

- ◇ WILD SEA BASS WITH ALMOND TARTE, ZUCCHINI CREAM AND LEMON SAUCE
- ◇ BRAISED MISO SAUCE MARINATED ALASKAN BLACK COD, BLACK RICE SALAD AND YUZU SAUCE
- ◇ SHRIMPS, OCTOPUS, BABY CALAMARI AND MUSSELS, ASSORTED SEASONAL VEGGIES AND LEMON EMULSION
- ◇ LOBSTER WITH AROMATIC HERBS, BUTTER TAGLIATELLE WITH PICKLED LEMON AND LOBSTER SAUCE
- ◇ PAN FRIED DOVER SOLE WITH ROASTED BELL PEPPER, GREEN SALADS AND CITRUS SAUCE
- ◇ CATCH OF THE DAY – ASK YOUR WAITER FOR DETAILS

130^{LEI}

165^{LEI}

175^{LEI}

195^{LEI}

195^{LEI}

MEAT AROUND THE WORLD

- ◇ BIO CHICKEN SUPREME, BUTTER STEAMED VEGGIES AND HORSERADISH SAUCE
- ◇ NEW ZEALAND LAMB PASTRAMI WITH POLENTA AND ROASTED GARLIC SAUCE
- ◇ VEAL SCHNITZEL WITH POTATO CHIPS AND POMEGRANATE SAUCE
- ◇ “CREEKSTONE PRIME” TENDERLOIN WITH JUMBO SHRIMP, ASPARAGUS, ROASTED CAULIFLOWER AND BLACK TRUFFLE SAUCE
- ◇ “CREEKSTONE PRIME” RIB EYE, CRUSHED POTATOES WITH PARMESAN AND TRUFFLES, COGNAC SAUCE
- ◇ CUT OF THE DAY – ASK YOUR WAITER FOR DETAILS

110^{LEI}

125^{LEI}

230^{LEI}

315^{LEI}

315^{LEI}



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SIDE & BESIDE

◇ GRILLED SEASONAL
VEGGIES

35^{LEI}

◇ SAUTÉED
BROCCOLI
WITH GARLIC

35^{LEI}

◇ BASMATI RICE

35^{LEI}

◇ SAUTÉED
ASPARAGUS

50^{LEI}

◇ HOMEMADE FRIES
WITH PARMESAN,
GARLIC AND
PARSLEY

35^{LEI}

◇ SAUTÉED BABY
SPINACH

50^{LEI}

◇ TRUFFLE MASHED
POTATOES

50^{LEI}

DESSERT

◇ OUR HOMEMADE ICE CREAM AND SORBET

60^{LEI}

◇ YUZU TARTE WITH CREAMY MERINGUE AND THYME 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}

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

80^{LEI}



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