



DIPLOMAT

CONTEMPORARY CUISINE



À LA
CARTE
MENU



PROUD MEMBER OF:



RESERVATIONS: 0720 880 330

E-MAIL: RSVP@DIPLOMATCLUB.EU

ADDRESS: ȘOS. BUCUREȘTI-PLOIEȘTI 2B.



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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 Ausschmidt, 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

- ◇ CRISPY DUCK LEG CONFIT WITH MUSHROOM MOUSSE AND SOFT MASHED BAKED CELERY ROOT **75** LEI
- ◇ VEAL LIVER PÂTÉ, CONFIT EGG YOLK AND WHITE WINE JELLY **75** LEI
- ◇  BLACK TIGER SHRIMPS CARPACCIO WITH RICOTTA MOUSSE AND BAKED TOMATOES DRESSING **75** LEI
- ◇ PARMESAN FONDUE WITH SAUTÉED MUSHROOMS AND PORCINI **80** LEI
- ◇ DUO TARTARE OF TUNA AND SALMON, QUINOA SALAD WITH AVOCADO AND CUCUMBER DRESSING **90** LEI
- ◇ HANDCUT BLACK ANGUS BEEF TARTARE, EGG AND SPICES **115** LEI
- ◇ DUCK FOIE GRAS TERRINE IN MANGO JELLY, WITH CHILLI CHUTNEY **135** LEI

HOT POTS

- ◇ SOUR SOUP, THINLY SLICED ROOT VEGETABLES AND TENDER GOOSE **45** LEI
- ◇ RICH OXTAIL CONSOMMÉ WITH SLICED VEGETABLES **60** LEI
- ◇  EASY SPICY SHRIMPS NOODLE SOUP, GINGER AND TOFU **60** LEI
- ◇  SOUP OF THE DAY - ASK YOUR WAITER FOR DETAILS **45** LEI



Products marked with  may contain frozen raw materials.

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

SALADS COLLECTION

- ◇ GOAT CHEESE GÂTEAU, SLOW ROASTED BEETROOT, TOASTED WALNUTS AND DUCK PROSCIUTTO **60** LEI
- ◇ CRUSTY TURKEY SCHNITZEL, GREEN CHOPPED SALADS, GORGONZOLA AND HONEY MUSTARD DRESSING **65** LEI
- ◇ NORDIC SALMON, POTATOES AND AVOCADO, CREAMY CHEESY MINT DRESSING **65** LEI
- ◇ TEXAS PRIME BLACK TENDERLOIN WITH CHICKPEAS AND SESAME YOGURT DRESSING **80** LEI
- ◇ MEDITERRANEAN SEAFOOD SALAD WITH APIO, OLIVES AND CRISPY CAPERS **90** LEI

PASTA, NOODLES AND RISOTTO

- ◇ SINGAPORE NOODLES WITH ASIAN VEGETABLES AND DRIED MUSHROOMS **60** LEI
- ◇ BAVETE WITH SHRIMPS, ZUCCHINI AND CRISPY PROSCIUTTO **60** LEI
- ◇ HOMEMADE RAVIOLI FILLED WITH DUCK LEG CONFIT AND BLACK TRUFFLE SAUCE **70** LEI
- ◇ CREAMY BARLEY RISOTTO WITH PORCINI AND TEXAS PRIME BLACK TENDERLOIN BEEF **85** LEI
- ◇ BLACK TRUFFLE TAGLIATELLE **90** LEI



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FROM THE SEA

- ◆ HAZELNUT CRUSTED SAINT JACQUES WITH CARROT GRATIN AND LIME SAUCE
- ◇ MUSSELS BRINED WILD SEA BASS WITH POLENTA CROQUETTES AND SAUTÉED BABY CARROTS
- ◆ BRAISED MISO SAUCE MARINATED ALASKAN BLACK COD, MASHED CAULIFLOWER AND LEMON SAUCE
- ◇ PAN FRIED TURBOT FILE WITH ZUCCHINI CARPACCIO, POTATOES TERRINE AND CURRY SAUCE
- ◆ LANGOUSTINE, OCTOPUS, MUSSELS, CALAMARI, SHRIMPS AND SALMON WITH GRILLED SEASONAL VEGGIES AND ALLIOLI SAUCE (FOR 2 PERSONS)
- ◆ CATCH OF THE DAY – ASK YOUR WAITER FOR DETAILS

125^{LEI}

125^{LEI}

160^{LEI}

160^{LEI}

315^{LEI}

MEAT AROUND THE WORLD

- ◇ FREE RANGE CHICKEN SUPREME WITH MASHED FRENCH TURNIP, MISO GRATIN CARROTS AND CHICKEN DEMI-GLACE
- ◇ SLOW COOKED PIG WINGS WITH BRAISED SAUTÉED CABBAGE AND RED WINE SAUCE
- ◇ MOROCCAN TENDER LAMB SHANK WITH COUSCOUS
- ◇ SLOW COOKED VEAL CHEEKS, TRUFFLE POTATOES CREAM AND VEAL GRAVY SAUCE
- ◇ TEXAS PRIME BEEF WELLINGTON WITH MASHED CAULIFLOWER, SAUTÉED PORCINI AND BROWN SAUCE
- ◇ CREEKSTONE PRIME RIB EYE WITH POTATOES GRATIN AND CHAMPAGNE SAUCE
- ◆ CATCH OF THE DAY – ASK YOUR WAITER FOR DETAILS

85^{LEI}

85^{LEI}

120^{LEI}

120^{LEI}

225^{LEI}

260^{LEI}



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SIDE & BESIDE

- ◇ GRILLED SEASONAL VEGGIES 30 LEI
- ◇ BASMATI RICE 30 LEI
- ◇ HOMEMADE FRIES WITH PARMESAN, GARLIC AND PARSLEY 30 LEI
- ◇ SAUTÉED BROCCOLI, WITH GARLIC 30 LEI
- ◇ SAUTÉED ASPARAGUS 45 LEI
- ◇ SAUTÉED BABY SPINACH 45 LEI
- ◇ TRUFFLE MASHED POTATOES 45 LEI

DESSERT

- ◇ PISTACHIO SOUFFLÉ WITH CHOCOLATE ICE CREAM 55 LEI
- ◇ GLAZED APPLE TART WITH ALMOND CRUMBLE, VANILLA SAUCE AND WALNUT ICE CREAM 55 LEI
- ◇ CHOCOLATE CHEESECAKE WITH PISTACHIO CRUMBLE AND ORANGE SORBET 60 LEI
- ◇ "BABA AL RUM" WITH CHANTILLY CREAM AND FRESH BERRIES 60 LEI
- ◇ ITALIAN & FRENCH CHEESE PLATTER WITH DRIED FRUITS, WALNUTS AND CRACKERS (FOR 2 PERSONS) 120 LEI



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