



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

- ◇ SOFT GOAT CHEESE MOUSSE WITH TOASTED WALNUTS, FENNEL CHIPS AND ELDERBERRY CUCUMBER SORBET 90^{LEI}
- ◇ SEARED RARE SALMON TATAKI WITH WASABI AND GREEN ONION DRESSING 105^{LEI}
- ◇ JUMBO SHRIMPS IN ROASTED BELL PEPPER CREAM, CHILLI AND CRISPY CAPERS 120^{LEI}
- ◇ SAINT JACQUES TARTARE WITH ORANGE SALAD, BALSAMIC CAVIAR AND TRUFFLE DRESSING 125^{LEI}
- ◇ HANDCUT BLACK ANGUS BEEF TARTARE WITH CONFIT EGG YOLK, PICKLED CUCUMBER AND SPICES 130^{LEI}
- ◇ FOIE GRAS TERRINE WITH BLACK TRUFFLES, LIME & FIGS CHUTNEY 155^{LEI}

SOUPS

- ◇ SOUR SOUP, THINLY SLICED ROOT VEGETABLES AND TENDER GOOSE 45^{LEI}
- ◇ WATERMELON GAZPACHO WITH RICOTTA AND BRUNOISE VEGETABLES 45^{LEI}
- ◇ SEAFOOD CIOPPINO, AROMATIC CROUTON WITH SPICY MAYO 80^{LEI}
- ◇ SOUP OF THE DAY - ASK YOUR WAITER FOR DETAILS 45^{LEI}



◇ represents frozen/thawed products.

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

SALADS COLLECTION

◇ FRESH TRUFFLES ON BUTTERNUT SQUASH SALAD, ROASTED NUTS & SHAVED PARMESAN

65_{LEI}

◇ GRILLED WATERMELON & JUICY PEACHES, GREEK FETA CHEESE AND MINT DRESSING

65_{LEI}

◇ GREEN CHOPPED SALAD & FRESH BERRIES, GOAT CHEESE CROQUETTES AND CITRUS DRESSING

70_{LEI}

◇ PAPAYA & HASS AVOCADO, TEMPURA SHRIMPS AND LIME DRESSING

80_{LEI}

◇ BEEF SALAD WITH MOZZARELLA, AVOCADO MOUSSE AND BASIL DRESSING

95_{LEI}

PASTA & RISOTTO

◇ TAGLIATELLE WITH TURKEY BREAST, GORGONZOLA AND WALNUTS

70_{LEI}

◇ PENNE WITH GENOVESE PESTO AND CRISPY BABY CALAMARI

85_{LEI}

◇ CREAMY RISOTTO WITH NORWAY LANGOUSTINES, PISTACHIO AND LIME

145_{LEI}

◇ CREAMY RISOTTO WITH WAGYU BEEF TARTARE, MASCARPONE AND TRUFFLE SAUCE

155_{LEI}



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FROM THE SEA

- ◇ WILD SEA BASS WITH SPAGHETTI SPRINKLED WITH „NERO DI SEPPIA” AND COCONUT SAUCE
- ◇ PAN FRIED HALIBUT, BEETROOT RISOTTO WITH LIME & GINGER AND LEMON SAUCE
- ◇ BRAISED MISO SAUCE MARINATED ALASKAN BLACK COD, ROASTED VEGGIES SALAD AND TRUFFLE HOLLANDAISE SAUCE
- ◇ SHRIMPS, SAINT - JACQUES, BABY CALAMARI AND OCTOPUS WITH GRILLED VEGETABLES AND ALLIOLI SAUCE
- ◇ CATCH OF THE DAY – ASK YOUR WAITER FOR DETAILS

130^{LEI}

155^{LEI}

165^{LEI}

180^{LEI}

MEAT AROUND THE WORLD

- ◇ IBERICO PORK TOMAHAWK WITH GRILLED “KING OYSTER” MUSHROOM, SAUTÉED ZUCCHINI AND MUSHROOM SAUCE
- ◇ TENDER VEAL TENDERLOIN WITH JUMBO SHRIMP, FONDANT POTATOES AND TRUFFLE SAUCE
- ◇ NEW ZEALAND LAMB CHOPS, BABY POTATOES GRATIN WITH GOAT CHEESE, ROASTED BELL PEPPER SALAD AND COGNAC SAUCE
- ◇ CREEKSTONE PRIME RIB EYE, CELERY CREAM WITH WASABI, POTATO CHIPS AND BERNAISE SAUCE
- ◇ CUT OF THE DAY – ASK YOUR WAITER FOR DETAILS

150^{LEI}

165^{LEI}

190^{LEI}

275^{LEI}



represents frozen/defrosted products.

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

SIDE & BESIDE

◇ GRILLED SEASONAL
VEGGIES

35 ₺

◇ BASMATI RICE

35 ₺

◇ HOMEMADE FRIES
WITH PARMESAN,
GARLIC AND PARSLEY

35 ₺

◇ SAUTÉED BROCCOLI,
WITH GARLIC

35 ₺

◇ SAUTÉED
ASPARAGUS

50 ₺

◇ SAUTÉED BABY
SPINACH

50 ₺

◇ TRUFFLE MASHED
POTATOES

50 ₺

DESSERT

◇ HOMEMADE ICE CREAM & SORBET

55 ₺

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

65 ₺

◇ STRAWBERRIES ROMANOFF WITH MASCARPONE AND
CHANTILLY CREAM

65 ₺

◇ PROFITEROL WITH CHOCOLATE MOUSSE, VANILLA SAUCE AND
COFFEE ICE CREAM

65 ₺

◇ YUZU TART WITH WALNUT CRUMBLE AND THYME ICE CREAM

70 ₺

◇ CHOCOLATE CHEESECAKE WITH PISTACHIO CRUMBLE AND
ORANGE SORBET

70 ₺

◇ ITALIAN & FRENCH CHEESE PLATTER WITH DRIED FRUITS,
WALNUTS AND CRACKERS (FOR 2 PERSONS)

135 ₺



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