

**LES CHEFS EXÉCUTIFS**  
**MICHAEL ABT**  
**GREG LLOYD**

**BRUNCH**  
 Sat & Sun:  
 9:30am-3pm

**DINNER**  
 Sun-Thu: 5-11pm  
 Fri-Sat: 5pm-12am

**APRÈS MIDI**  
 Sat & Sun: 3-5pm

**L'APERÔ**  
 Mon-Fri: 4-5pm

# Le Diplomate

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

**DIRECTRICE GÉNÉRALE**  
**EVA TORRES**

Diner

## LES PLATS DU JOUR



**MONDAY**  
 Dorade Royale  
 en Papillote

31

### TUESDAY

Lobster  
 Risotto

36

### WEDNESDAY

Cassoulet

33

### THURSDAY

Dover Sole  
 Meunière

52

### FRIDAY

Bouillabaisse

31

### SATURDAY

Prime Rib  
 à la Provençale\*

40

### SUNDAY

Coq au Riesling

27

## CARAFES

12 ounces ..... \$16  
 25 ounces ..... \$28

### VENTOUX ROUGE

(Carignan, Cinsault  
 Grenache, Syrah)

### LUBÉRON BLANC

(Bourboulenc, Grenache  
 Blanc, Ugni Blanc  
 Vermentino)

## FRUITS DE MER

ASSORTED  
 OYSTERS\*  
 half dozen  
 18.50

BELON OYSTERS\*  
 half dozen  
 24

TOP NECK  
 CLAMS\*  
 half dozen  
 12

### PETIT PLATEAU\*

serves 1 – 3 persons  
 85

### GRAND PLATEAU\*

serves 4 – 6 persons  
 160

ALASKAN KING  
 CRAB LEG  
 24

½ CHILLED  
 LOBSTER  
 22

SHRIMP  
 COCKTAIL  
 20

COBIA CRUDO\*  
 honeycrisp, black radish  
 14

## HORS D'OEUVRES

GOUGÈRES. . . . . 10  
*gruyère, pate a choux, fleur de sel*

CELERIAC POTAGE. . . . . 12  
*bayonne, croutes*

TUNA CARPACCIO\* . . . . . 22  
*leek vinaigrette*

PÂTÉ DE CAMPAGNE. . . . . 14  
*piñachios, pickled cipollini onions,  
 cassis mustard*

ONION SOUP GRATINÉE. . . . . 13

STEAK TARTARE  
 DU PARC\* . . . . . 17  
*hand chopped steak, capers, quail egg*

BRANDADE DE MORUE. . . . . 15  
*salt cod, Yukon gold potatoes, olive oil*

MACARONI AU GRATIN. . . . . 14

FRESH FARMER'S  
 CHEESE . . . . . 12  
*pomegranates, hazelnuts, burnt bread*

SARDINES EN CROÛTE. . . . . 14  
*piperade, piment d'Espelette*

LE GRAND AIOLI . . . . . 18  
*chilled shrimp, smoked salmon,  
 mussels, assorted vegetables*

ESCARGOTS À LA  
 BOURGUIGNONNE. . . . . 16  
*garlic-parsley butter, demi baguette*

MUSHROOM TART. . . . . 15  
*pioppini mushrooms, truffle pecorino*

RICOTTA RAVIOLI. . . . . 13  
*plum tomato, basil*

FOIE GRAS PARFAIT. . . . . 16  
*pain d'épice, buckleberry moutarde*

## LES SALADES

SALADE LYONNAISE\* . . . . . 16  
*frisée, lardons, poached egg*

WARM SHRIMP SALAD . . . . . 20  
*lemon beurre blanc, avocado*

SALADE VERTE. . . . . 11.50  
*haricots verts, radishes, red wine vinaigrette*

WHITE ASPARAGUS. . . . . 14  
*leek vinaigrette, Cara cara orange,  
 hazelnuts*

## ENTRÉES

STEAK FRITES\* . . . . . 29.50  
*herb roasted, maître d'butter,  
 pommes frites*

GRILLED LOUP DE MER . . . . . 31  
*Mediterranean sea bass, tapenade,  
 roasted peppers, Gigante beans*

LAMB SHORT LOIN . . . . . 29  
*English peas, carrots, Parisian gnocchi*

TROUT AMANDINE . . . . . 29  
*toasted almonds, haricots verts,  
 lemon brown butter*

HALF ROAST CHICKEN. . . . . 25  
*rosemary, pommes purées, jus de poulet*

BEEF BOURGUIGNON. . . . . 31  
*crimini mushrooms, lardons,  
 red wine sauce*

DUCK LEG CONFIT . . . . . 30  
*candied kumquats, Tuscan kale,  
 sauce Bigarade*

VEGETABLE TAGINE . . . . . 20  
*Moroccan couscous, harissa, chickpeas*

BURGER AMÉRICAIN . . . . . 17  
*cheeseburger, pommes frites,  
 sauce mayonnaise*

MOULES FRITES. . . . . 21  
*marinière style mussels, pommes frites*

VEAL ESCALOPE. . . . . 32  
*hedgehog mushrooms, charred onions,  
 mushroom cream*

NORWEGIAN SALMON\* . . . . . 27  
*Riesling cream, citrus caviar,  
 cauliflower*

STEAK AU POIVRE\* . . . . . 38  
*black pepper crusted New York strip,  
 garlic spinach, cognac demi-glace*

ROASTED SEA SCALLOPS. . . . . 31  
*olive oil crushed yukons, toasted almonds,  
 San Marzano tomatoes*

SKATE GRENOBLOISE. . . . . 26  
*lemon, capers, beurre noisette*

LOBSTER OMELETTE . . . . . 23  
*sauce Mornay, fines herbes*

## LE DIPLOMATE FROMAGES

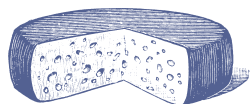
A SELECTION

OF CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6 each)



## SIDES

POMMES  
 FRITES  
 8

BRUSSELS  
 SPROUTS  
 pomegranate  
 8

HARICOTS  
 VERTS  
 8

POMMES PURÉE  
 7

PANISSE  
 saffron aioli  
 8

GARLIC SPINACH  
 7

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDER, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

**ROMARIN**  
Sobieski Vodka  
St. Germain, Rosemary  
Grapefruit  
12

**GRANDE DAME**  
Barrel Aged:  
Bulleit Bourbon, Campari  
Dolin Rouge, Punt E Mes  
16

**VIVE LA RÉVOLUTION**  
Bluecoat Gin, Tariquet Armagnac  
Sparkling Wine, Lemon  
Tarragon  
14

**SAZERAC PREMIÈRE**  
Paul Giraud Napoleon  
Apple Turbinado Syrup  
Pernod Absinthe, Peychaud  
20

**BELLE RIVIÈRE**  
Bombay Dry Gin, Pineau de  
Charentes, Dolin Blanc, Lemon  
13

**DUBO, DUBON**  
Monkey Shoulder Blended Scotch  
Dubonnet Rouge  
Vanilla Allspice Dram  
Barrel Aged Bitters  
16

**CLOUSEAU**  
Jim Beam Bourbon  
Fig, Lime, Plum Bitters  
11

**MELANGE À TROIS**  
Neisson Rhum Agricole  
El Dorado 8 yr, Smith & Cross  
Maurin Quina, Almond Orgeat  
14

**L'ORAGE DE  
LA BASTILLE**  
BaStille Whiskey, Ginger  
Liqueur, Pear, Lemon  
15

**FROSÉ**  
Rosé, St. Germain, Ginger-Lime  
Cordial, Cherry Blossom Syrup  
glass 11, carafe 48

## BIÈRES PRESSION

Goose Island ..... 7  
English India Pale Ale  
Chicago, Illinois 5.9%

Right Proper Brewing Company .. 9  
Sélection du Jour  
Washington, D.C.

Atlas Brew Works  
'District Common' ..... 7  
Washington, DC 5.1%

DC Brau 'Public' ..... 8  
Pale Ale  
Washington, DC 6%

New Belgium 'Trippel' ..... 7  
Belgian Style Trippel  
Fort Collins, Colorado 7.8%

Deschutes ..... 7  
Black Butte Porter  
Bend, Oregon 5.2%

Kronenbourg '1664' ..... 8  
Euro Pale Lager  
Strasbourg, France 5.5%

Eric Bordelet, Sidre  
'Nouvelle Vague' ..... 10  
Hard Apple Cider  
Normandy, France 6%

## BIÈRES EN BOUTEILLE

Brasserie Meteor  
'Meteor Pils' ..... 7  
Czech Pilsner  
12 oz Alsace, France 5%

Ommegang Hennepin ..... 9  
Farmhouse Saison  
12 oz Cooperstown, New York 7.7%

Duchesse de Bourgogne ..... 14  
Flanders Red Ale  
Vichte, Belgium 6.2%

Lindemans  
'Pêche' ..... 13  
Peach Lambic  
12 oz Vlezenbeek, Belgium 2.5%

Port City Porter ..... 7  
American Porter  
12 oz Alexandria, Virginia 7.5%

Domaine Lesuffleur  
'La Folletière' ..... 49  
Apple Cider  
750 ml Normandy, France 7.1%

Kronenbourg 1664 Blanc ..... 6  
Belgian Style Witbier  
11.2 oz Strasbourg, France 5%

Leffe, 'Brune' ..... 8  
Belgian Abbey Brown Ale  
11.2 oz Diant, Belgium 6.5%

Schneider-Weisse  
'Aventinus' ..... 13  
Wheat Doppelbock  
16.9 oz Kelheim, Germany 8.2%

Amstel 'Light' ..... 6  
Light Lager  
12 oz Amsterdam, Netherlands 3.5%

Estrella Damm 'Daura'  
(Gluten Free) ..... 7  
Euro Pale Lager  
12 oz Barcelona, Spain 5.4%

Einbecker 'Brauherren'  
(Non-alcoholic) ..... 6  
Pilsner Style  
12 oz Einbeck, Germany N/A

## PASTIS & ABSINTHE

Kubler Absinthe ..... 12  
Pernod ..... 9  
Pernod Absinthe ..... 15

Ricard ..... 10  
St. George Absinthe ..... 15  
Vieux Carré Absinthe ..... 12

## EFFERVESCENTS

**VIN MOUSSEUX**  
Simonet, Blanc de Blancs, Brut . 10  
N.V. Alsace, France

**CHAMPAGNE**  
Veuve Clicquot Ponsardin  
'Yellow Label', Brut ..... 18  
N.V. Reims, France

**CHAMPAGNE**  
Krug, 'Grande Cuvée', Brut ... 45  
N.V. Reims, France

**MÉTHODE  
TRADITIONNELLE ROSÉ**  
François Montand, Brut Rosé . 12  
N.V. Jura, France

**CHAMPAGNE ROSÉ**  
Lanson, Brut Rosé ..... 25  
N.V. Reims, France

## LES VINS

### BLANC

**RIESLING**  
Eroica ..... 11  
2015 Columbia Valley Washington

**PINOT GRIS**  
Trimbach, 'Reserve' ..... 12  
2013 Alsace, France

**SAUVIGNON BLANC**  
Christian Lauverjat  
Sancerre ..... 14  
2016 Loire Valley, France

**BORDEAUX BLANC**  
Le Diplomate ..... 11  
2015 Bordeaux, France

**CHENIN BLANC**  
Benoit Gautier, Vouvray ... 9  
2016 Loire Valley, France

**CHARDONNAY**  
Bouchard Aîné & Fils  
Mâcon-Villages ..... 13  
2015 Burgundy, France

**CHARDONNAY**  
Newton ..... 15  
2016 Sonoma County, California

**CHARDONNAY**  
Jean Michel Guillon & Fils 18  
2015 Burgundy, France

**RHÔNE BLEND**  
Domaine Berthet-Rayne ... 13  
2016 Côtes du Rhône, France

### ROSÉ

**ROSÉ OF SYRAH  
AND CINSULT**  
Domaine de Triennes  
2016 Provence, France  
13

**ROSÉ OF CINSULT  
AND GRENACHE**  
Vie Vité  
2017 Provence, France  
16

### ROUGE

**PINOT NOIR**  
Byron, 'Nielsen' ..... 11  
2014 Santa Barbara, California

**PINOT NOIR**  
Solište, 'Narcisse' ..... 18  
2014 Sonoma Coast, California

**GAMAY**  
Jean Foillard  
Beaujolais-Villages ..... 15  
2016 Beaujolais, France

**CROZES - HERMITAGE**  
Ferraton, La Matinière ..... 13  
2015 Rhône Valley, France

**CÔTES DU RHÔNE VILLAGES**  
Château de Saint Cosme ... 11  
2016 Rhône Valley, France

**BORDEAUX SUPÉRIEUR**  
Château de Parenchère .... 12  
2014 Bordeaux, France

**BORDEAUX SUPÉRIEUR**  
Le Diplomate ..... 14  
2014 Bordeaux, France

**CABERNET SAUVIGNON**  
Roblar ..... 11  
2016 California

**BORDEAUX BLEND**  
Pahlmeyer, 'Jayson' ..... 26  
2015 Napa County, California

**RHÔNE BLEND**  
Massaya  
'Le Colombier' ..... 12  
2015 Bekaa Valley, Lebanon

**MALBEC**  
Haut-Monplaisir, 'Tradition' 11  
2016 Cahors, France

**MALBEC**  
Diseño, 'Old Vine' ..... 9  
2016 Mendoza, Argentina

**CHÂTEAUNEUF-DU-PAPE**  
Château Simian, 'Le Traversier' 17  
2013 Rhône Valley, France

## BOISSONS

Coffee ..... 4  
Espresso ..... 4.50  
Café Gibraltar ..... 5  
Café Vietnamese ..... 5.50  
Café au Lait ..... 5  
Café Latte ..... 4.50  
Cappuccino ..... 5  
Mocha Hazelnut ..... 6

Délice au Chocolat ..... 5.50  
Sélection of Hot Teas ..... 4.50  
Soda ..... 3.50  
Iced Tea ..... 3.50  
Acqua Panna / Perrier ..... 6  
Orangina ..... 4  
Sparkling Apple Cider ..... 5  
Citron Pressé de la Maison ... 4