

LES CHEFS EXÉCUTIFS

**MICHAEL ABT
GREG LLOYD**

DIRECTRICE GÉNÉRALE

EVA TORRES

Le Diplomate

Après-midi

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FRUITS DE MER

ALASKAN KING CRAB LEG24
COBIA CRUDO*14
honeycrisp, black radish
SHRIMP COCKTAIL20
TOP NECK CLAMS*12
half dozen

ASSORTED OYSTERS*18.50
half dozen
BELO OYSTERS*24
half dozen
½ CHILLED LOBSTER22

PETIT PLATEAU*

serves 1 – 3 persons
85

GRAND PLATEAU*

serves 4 – 6 persons
160

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

*(Carignan, Cinsault
Grenache, Syrah)*

LUBÉRON BLANC

*(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)*

HORS D'OEUVRES

ONION SOUP GRATINÉE 13
CELERIC POTAGE 12
bayonne, croutes
PÂTE DE CAMPAGNE 14
piñachios, pickled cipollini onions, cassis mustard
FOIE GRAS PARFAIT 16
pain d'épice, huckleberry moutarde
GOUGÈRES 10
gruyère, pâte à choux, fleur de sel
TUNA CARPACCIO* 21
leek vinaigrette

MUSHROOM TART . . . 15
pioppini mushrooms, truffle pecorino
MACARONI AU GRATIN 14
STEAK TARTARE DU PARC* 17
hand-chopped steak, capers, quail egg
ESCARGOTS À LA BOURGUIGNONNE . . 16
garlic-parsley butter, demi baguette
LE GRAND AIOLI . . . 18
chilled shrimp, smoked salmon, mussels, assorted vegetables

LES SALADES

WARM SHRIMP SALAD
lemon beurre blanc, avocado
20

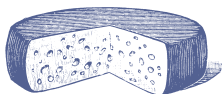
SALADE VERTE
haricots verts, radishes, red wine vinaigrette
11.50

SALADE NIÇOISE
confit tuna, red bliss potatoes, haricots verts
18.50

SALADE LYONNAISE*
frisée, lardons, poached egg
16

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
SELECT 3, 5 OR 7
(\$6 each)



ENTRÉES

STEAK FRITES*29.50
herb roasted, maître d'buttre, pommes frites
TROUT AMANDINE . . .29
toasted almonds, haricots verts, lemon brown butter
OMELETTE 15
Saunders Farm eggs, gruyère, fines herbes
COUNTRY CHICKEN CLUB . . 15.50
avocado, bacon, rosemary aioli
BURGER AMÉRICAIN . 17
cheeseburger, pommes frites

BAGUETTE PROVENÇALE 13.50
french salami, camembert, cornichon, mustard vinaigrette
CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée
QUICHE FLORENTINE14
spinach, gruyère
MOULES FRITES 21
marinière style mussels, pommes frites, sauce mayonnaise

SIDES

POMMES FRITES
8

SAUTÉED 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.

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
Blucoat Gin, Tariquet
Armagnac, Sparkling Wine
Lemon, Tarragon
14

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

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

CLOUSEAU
Jim Beam Bourbon,
Fig Lime, Plum Bitters
11

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

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

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

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

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 TRADITIONELLE ROSÉ
François Montand
Brut Rosé 12
N.V. Jura, France

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

BLANC

RIESLING
Eroica 11
2015 Columbia Valley,
Washington

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

SAUVIGNON BLANC
Christian Lauerjat
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 13
2016 Napa County, California

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, 'Nielson' 11
2014 Santa Barbara, California

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

GAMAY
Jean Foillard
Beaujolais-Village 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

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 8
Public 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%

Lefte, '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 dam '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

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

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