

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
PETER KOLL

Le Diplomate

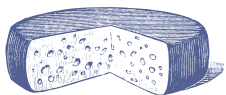
BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

Brunch

BRUNCH **DINNER** **LUNCH**
Sat & Sun: 9:30am-3pm Sun-Thu: 5-11pm Fri: 12-3pm
APRÈS
Fri-Sat: 3-5pm
MIDI

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
C'EST DÉLICIEUX.
SELECT 3, 5 OR 7
(\$6.5 each)



VIENNOISERIE

CROISSANT
5

PAIN AU
CHOCOLAT
6

BREAKFAST
PASTRIES
selection of pastries
by our pastry chef
16

SIDES

POMMES FRITES 8

POMMES LYONNAISES 8

BAGEL & CREAM
CHEESE 5

PORK SAUSAGE 7

TURKEY SAUSAGE 7

NUESKE BACON 8

FRUITS DE MER

½ CHILLED LOBSTER
23

SALMON TARTARE*
18

JUMBO CRAB
COCKTAIL
30

PETIT PLATEAU*

serves 1 – 3 persons
95

GRAND PLATEAU*

serves 4 – 6 persons
175

SHRIMP COCKTAIL
22

TOP NECK CLAMS*
(half dozen)
12

ASSORTED
OYSTERS*
(half dozen)
21

LES OEUFS



EGGS
BENEDICT*
ham off the bone,
sauce hollandaise
17

EGGS
NORWEGIAN*
smoked salmon,
sauce hollandaise
18

POACHED EGGS
BASQUAISE*
prosciutto,
creamy polenta
17

EGG WHITE
OMELETTE
ratatouille,
goat cheese
18

GRUYÈRE
OMELETTE
Saunders Farm eggs,
gruyère, fines herbes
17

AVOCADO
TOAST*
poached eggs, espelette,
multigrain toast
17

EGGS ANY
STYLE*
15

*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.

HORS D'OEUVRES

CHARCUTERIE 23.5

GOUGÈRES 11
gruyère, pâte à choux, fleur de sel

MUSHROOM SOUP 14
cremini, maitake

FOIE GRAS PARFAIT 18
wine gelée, brioche

MACARONI AU GRATIN . . . 14.5

YOGURT PARFAIT 10
strawberry jam, house granola

ONION SOUP GRATINÉE . . . 15

RICOTTA RAVIOLI 15
plum tomato, basil

ESCARGOTS À LA
BOURGUIGNONNE 17
garlic-parsley butter, baguette

STEAK TARTARE
DU PARC* 18
hand chopped steak, capers,
quail egg

TUNA CARPACCIO* 23
leek vinaigrette

MUSHROOM TART 19
pioppini mushrooms,
truffle pecorino

SALMON CARPACCIO* . . . 17.50
house-cured norwegian salmon,
eggs mimosa, whipped crème fraîche

LES SANDWICHS ET SALADES

COUNTRY CHICKEN CLUB . . 21
avocado, bacon, rosemary aioli

BURGER AMÉRICAIN 24
cheeseburger, pommes frites

WARM SHRIMP SALAD 27
lemon beurre blanc, avocado

SALADE VERTE 12.5
haricots verts, radishes,
red wine vinaigrette

SALADE NIÇOISE 26
confit tuna, red bliss potatoes,
haricots verts

ENTRÉES

CROQUE-MADAME* 15
grilled ham, fried egg, sauce mornay

FRENCH TOAST 14
brandied apples, toasted walnuts, creme chantilly

DUCK SARLADAISE* 17
duck leg confit, sunny side up egg, potato, sauce foyot

CHICKEN PAILLARD 20
picholine olive tapenade, almonds, frisée

TROUT AMANDINE 32
toasted almonds, haricots verts, lemon brown butter

STEAK FRITES* 36
herb roasted, maître d' butter, pommes frites

BUTTERMILK PANCAKES 14
maple syrup

QUICHE FLORENTINE 15
spinach, gruyère

MOULES FRITES 23
marinière style mussels, pommes frites, sauce mayonnaise

BEEF BOURGUIGNON 36
crimini mushrooms, lardons, red wine sauce

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

CIDRE ÉPICÉ Warm Spiced Cider, Spiced Rum 14
LE CHAVESSE Monnet VS Cognac, Dolin G�n�py, Caffo Maraschino, Lemon, Laurent Perrier 18
ROMARIN One Vodka, St. Germain, Rosemary, Grapefruit 13
GRANDE DAME Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes 16
ESPRESSO MARTINI Tito's Vodka, Caf� Amaro, Nux Alpina Walnut Liqueur 15
NU ET C�L�BRE Arette Reposado Tequila, Dolin G�n�py, Cappelletti, lime 14
CITRON FUM� Glenmorangie X Scotch, Giffard Banana du Br�sil, honey syrup, lemon 15
LE PAPILLON Jim Beam Bourbon, Tempus Fugit Creme de Cacao, Montenegro, Cotton & Reed Allspice Dram, lime 15

BI RES PRESSION

Right Proper, 'Raised By Wolves' Pale Ale Washington, DC..... 9	Anxo Cider Blanc Washington, DC..... 9
DC Brau, 'Joint Resolution' Hazy India Pale Ale Washington, DC..... 9	Rar Nanticoke Nectar India Pale Ale Cambridge, MD..... 9
Atlas Brew Works, 'Silent Neighbor' Pumpnickel Stout Washington, DC..... 9	Kronenbourg 1664 Lager Strasbourg, France 9
	Straffe Hendrik Belgian Tripel Brugge, Belgium 14

BI RES EN BOUTEILLE

Duchesse de Bourgogne Flanders Red Ale Vichte, Belgium 14	Aval Cider Blanc Bretagne, France..... 10
Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10	Saison Dupont Farmhouse Ale Hainaut, Belgium 9
Port City Porter American Porter Alexandria, VA 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria..... 7
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6	St. Bernardus Belgian Tripel Poperinge, Belgium 19

PASTIS & ABSINTHE

Pernod 17	St. George Absinthe 17
Pernod Absinthe..... 23	Kubler Absinthe 19
Ricard..... 15	La Muse Absinthe 21

EFFERVESCENTS

'VIN MOUSSEUX' Simonet, Blanc de Blancs, Brut 13 N.V. Alsace, France	M�THODE TRADITIONELLE ROS� Fran�ois Montand Brut Ros� 15 N.V. Jura, France
CHAMPAGNE Laurent - Perrier, 'La Cuv�e', Brut 25 N.V. Tours-Sur-Marne	CHAMPAGNE ROS� Veuve Clicquot Ponsardin Brut Ros� 30 N.V. Reims
CHAMPAGNE Guy Larmandier, 'Cramant', Grand Cru, Blanc de Blancs Extra-Brut..... 45/171	

LES VINS

BLANC

CHARDONNAY Bacchus 2020 California 13	BORDEAUX BLANC Ch�teau Les Arromans 15 2021 Entre-Deux-Mers, France
MACON LA ROCHE VINEUSE Oliver Merlin 17 2019 M�connaise, France	RIESLING Hexamer, 'Quarzit' 18 2019 Nahe, Germany
PERNAND-VERGELESSES JB Boudier 24 2016 C�te de Beaune, France	VIOGNIER Jean-Luc Colombo 'La Violette'.. 14 2020 Vins Pays D'Oc, France
ALSATIAN BLEND Jezebel, 'Blanc' 16 2019 Oregon	PINOT GRIS Pierre Sparr 14 2021 Alsace, France
SAUVIGNON BLANC Domaine Cordiallat. 19 2020 Loire Valley, France	VOUVRAY Clos Palet..... 11 2021 Loire Valley, France

ROS 

ROS� OF GRENACHE AND CINSAULT Domaine Saint Aix 17 2021 Coteaux d'Aix en Provence, France	ROS� OF GRENACHE AND MOURVEDRE Ch�teau Fontvert, 'Les Restanques' 14 2021 Luberon, France
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ROUGE

C�TES DU RH�NE Domaine des Gravennes 12 2021 Southern Rh�ne, France	CABERNET SAUVIGNON Fidelitas, 'M100' 20 2020 Columbia Valley, Washington
MALBEC Ch�teau du C�dre, 'H�ritage' . 14 2018 Cahors, France	BORDEAUX BLEND Ch�teau Ducasse 17 2019 Graves, France
PINOT NOIR Presqu'ile..... 15 2020 Santa Barbara, California	BORDEAUX BLEND Ch�teau Haut-Piquat 13 2016 Lussac-Saint-�milion, France
PINOT NOIR Sass 21 2019 Willamette Valley, Oregon	BOURGOGNE Olivier Merlin 18 2016 Burgundy, France
CABERNET FRANC Domaine Vad� St. Vincent, 'Tr�zelleries' 15 2021 Saumur Champigny, France	GAMAY Domaine de Cornillac 17 2019 Beaujolais, France
CABERNET SAUVIGNON Johnson Family 16 2019 Alexander Valley, California	CH�TEAUNEUF - DU - PAPE Domaine Barville..... 25 2018 Southern Rh�ne, France

BOISSONS

Coffee 4.50	Mocha Hazelnut 6.50
Cold-Brewed Iced Coffee ... 4.50	D�lice au Chocolat 5.50
E�spresso 5	Cidre �pic� 6
Caf� Gibraltar..... 5.50	Sel�ction of Hot Teas 4.50
Caf� Vietnamese..... 6	Soda 4
Caf� au Lait..... 5.50	Iced Tea 4
Caf� Latte 5	Acqua Panna / Perrier..... 9
Cappuccino..... 5.50	Citron Press� de la Maison 4