

**LE CHEF EXÉCUTIF  
WILL TROVER**

**DIRECTEUR GÉNÉRAL  
PETER KOLL**

# Le Diplomate

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

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

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

**LUNCH**  
Mon-Fri:  
12-3pm

**APRÈS  
MIDI**  
3-5pm

Diner

## LES PLATS DU JOUR



**MONDAY**  
Dorade Royale  
en Papillote  
33

**TUESDAY**  
Lobster Risotto  
40

**WEDNESDAY**  
Porc Milanese  
38

**THURSDAY**  
Dover Sole  
Meunière  
54

**FRIDAY**  
Bouillabaisse  
33

**SATURDAY**  
 Rack of Lamb  
54

**SUNDAY**  
Linguini al Vongole  
littleneck clams, white wine  
32

## CARAFES

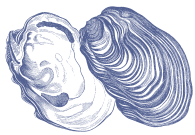
12 ounces ..... \$16  
25 ounces ..... \$28

## VENTOUX ROUGE

(Carignan, Cinsault  
Grenache, Syrah)

## LUBÉRON BLANC

(Bourboulenc, Grenache  
Blanc, Ugni Blanc  
Vermentino)



## LE DIPLOMATE FROMAGES

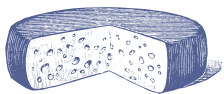
A SELECTION

OF CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6.5 each)



## 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

## HORS D'OEUVRES

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

MUSHROOM SOUP ..... 14  
*cremini, maitake*

CHARCUTERIE ..... 23.5

TUNA CARPACCIO\* ..... 23  
*leek vinaigrette*

ONION SOUP GRATINÉE ..... 15

RICOTTA RAVIOLI ..... 15  
*plum tomato, basil*

GOUGÈRES ..... 11  
*gruyère, pate a choux, fleur de sel*

MACARONI AU GRATIN ... 14.5

ESCARGOTS À LA  
BOURGUIGNONNE ..... 17  
*garlic-parsley butter, baguette*

MUSHROOM TART ..... 19  
*pioppini mushrooms, truffle pecorino*

FOIE GRAS PARFAIT ..... 18  
*port wine gelée, brioche*

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

## LES SALADES

SALADE VERTE  
*haricots verts, radishes,  
red wine vinaigrette*  
12.5

WARM SHRIMP  
SALAD  
*lemon beurre blanc,  
avocado*  
27

ROASTED BEET  
SALAD  
*fennel cream, toasted  
hazelnuts*  
15

## ENTRÉES

GRILLED BRANZINO ..... 36  
*tapenade, roasted peppers, gigante beans*

BEEF BOURGUIGNON ..... 36  
*crimini mushrooms, lardons, red wine sauce*

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

BURGER AMÉRICAIN\* ..... 24  
*cheeseburger, pommes frites*

LOBSTER FRITES ..... 72  
*garlic-herb butter*

VEAL ESCALOPE ..... 35  
*spring onion, royal trumpet and brown beech mushrooms, mushroom cream*

SALMON\* ..... 29  
*braised puy lentils, beurre rouge*

PASTA PRIMAVERA ..... 21  
*garden vegetables, parmesan cream, pine nuts*

GRUYÈRE OMELETTE ..... 17  
*saunders farm eggs, gruyère, fines herbes*

STEAK AU POIVRE\* ..... 40  
*black pepper crusted new york strip, garlic spinach, cognac demi-glace*

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

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

HALF ROAST CHICKEN ..... 29  
*rosemary, pommes purées, jus de poulet*

DUCK A L'ORANGE\* ..... 38  
*braised belgium endive, sauce bigarade*

SCALLOP PROVENÇAL\* ..... 33  
*smashed potatoes, nicoise olives, almonds*

MOROCCAN LAMB ..... 40  
*braised lamb, harissa, cous cous*

## SIDES

POMMES  
FRITES  
8

HARICOTS  
VERTS  
8

POMMES  
PURÉE  
8

GARLIC  
SPINACH  
8

\*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, Gazewses 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

DC Brau, 'Joint Resolution'  
Hazy India Pale Ale  
Washington, DC..... 9

Atlas Brew Works,  
'Silent Neighbor'  
Pumpnickel Stout  
Washington, DC..... 9

Anxo  
Cider Blanc  
Washington, DC..... 9

Rar Nanticoke Nectar  
India Pale Ale  
Cambridge, MD..... 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

Aslin, 'Power Moves'  
India Pale Ale (16oz)  
Alexandria, VA..... 10

Port City Porter  
American Porter  
Alexandria, VA..... 7

Bitburger  
(Non-alcoholic) Pilsner Style  
Bitburg, Germany..... 6

Aval  
Cider Blanc  
Bretagne, France..... 10

Saison Dupont  
Farmhouse Ale  
Hainaut, Belgium..... 9

Steigl, 'Radler'  
Grapefruit Juice with Lager  
Salzburg, Austria..... 7

St. Bernardus  
Belgian Tripel  
Poperinge, Belgium..... 19

## PASTIS & ABSINTHE

Pernod..... 17  
Pernod Absinthe..... 23  
Ricard..... 15

St. George Absinthe..... 17  
Kubler Absinthe..... 19  
La Muse Absinthe..... 21

## EFFERVESCENTS

'VIN MOUSSEUX'  
Simonet, Blanc de Blancs,  
Brut..... 13  
N.V. Alsace, France

CHAMPAGNE  
Laurent - Perrier, 'La Cuv e',  
Brut..... 25  
N.V. Tours-Sur-Marne

M THODE TRADITIONELLE ROS   
Fran ois Montand  
Brut Ros ..... 15  
N.V. Jura, France

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

MACON LA ROCHE VINEUSE  
Oliver Merlin..... 17  
2019 M connaise, France

PERNAND-VERGELESSES  
JB Boudier..... 24  
2016 C te de Beaune, France

ALSATIAN BLEND  
Jezebel, 'Blanc'..... 16  
2019 Oregon

SAUVIGNON BLANC  
Domaine Cordiallat..... 19  
2020 Loire Valley, France

BORDEAUX BLANC  
Ch teau Les Arromans..... 15  
2021 Entre-Deux-Mers, France

RIESLING  
Hexamer, 'Quarzit'..... 18  
2019 Nabe, Germany

VIOGNIER  
Jean-Luc Colombo 'La Violette'.. 14  
2020 Vins Pays D'Oc, France

PINOT GRIS  
Pierre Sparr..... 14  
2021 Alsace, France

VOUVRAY  
Clos Palet..... 11  
2021 Loire Valley, France

### ROS 

ROS  OF GRENACHE  
AND CINSULT  
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

### ROUGE

C TES DU RH NE  
Domaine des Gravennes..... 12  
2021 Southern Rh ne, France

MALBEC  
Ch teau du C dre, 'H ritage'.. 14  
2018 Cabors, France

PINOT NOIR  
Presqu'ile..... 15  
2020 Santa Barbara, California

PINOT NOIR  
Sass..... 21  
2019 Willamette Valley, Oregon

CABERNET FRANC  
Domaine Vad  St. Vincent,  
'Tr zelleries'..... 15  
2021 Saumur Champigny, France

CABERNET SAUVIGNON  
Johnson Family..... 16  
2019 Alexander Valley, California

CABERNET SAUVIGNON  
Fidelitas, 'M100'..... 20  
2020 Columbia Valley, Washington

BORDEAUX BLEND  
Ch teau Ducasse..... 17  
2019 Graves, France

BORDEAUX BLEND  
Ch teau Haut-Piquat..... 13  
2016 Lussac-Saint-Emilion, France

BOURGOGNE  
Olivier Merlin..... 18  
2016 Burgundy, France

GAMAY  
Domaine de Cornillac..... 17  
2019 Beaujolais, France

CH TEAUNEUF - DU - PAPE  
Domaine Barville..... 25  
2018 Southern Rh ne, France

## BOISSONS

Coffee..... 4.50

Cold-Brewed Iced Coffee... 4.50

Espresso..... 5

Caf  Gibraltar..... 5.50

Caf  Vietnamese..... 6

Caf  au Lait..... 5.50

Caf  Latte..... 5

Cappuccino..... 5.50

Mocha Hazelnut..... 6.50

D lice au Chocolat..... 5.50

Cidre  pic ..... 6

Selection of Hot Teas..... 4.50

Soda..... 4

Iced Tea..... 4

Acqua Panna / Perrier..... 9

Citron Press  de la Maison... 4