

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

Le Diplomate

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

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

DINNER
Sun-Thu:
5-11pm

LUNCH
Mon-Fri:
11:30am-3pm

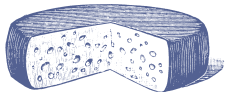
APRÈS MIDI
Fri-Sat:
5pm-12am

3-5pm

Brunch

LE DIPLOMATE FROMAGES

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



VIENNOISERIE

PASTRY BASKET
assorted mini pastries
21

CROISSANT
6

PAIN AU
CHOCOLAT
7

KOUGIN AMANN
6



FRUITS DE MER

½ CHILLED LOBSTER
23

SALMON TARTARE*
18

JUMBO CRAB
COCKTAIL
30

ROYAL SEABREAM
CRUDO*
24

**PETIT
PLATEAU***
serves 1 – 3 persons
125

**GRAND
PLATEAU***
serves 4 – 6 persons
195

BELON OYSTERS*
(half dozen)
26

ASSORTED OYSTERS*
(half dozen)
23

TOP NECK CLAMS*
(half dozen)
12

SHRIMP COCKTAIL
22

LES OEUFS



EGGS
BENEDICT*
ham off the bone,
sauce hollandaise
18

EGGS
NORWEGIAN*
smoked salmon,
sauce hollandaise
23

POACHED EGGS
BASQUAISE*
prosciutto,
creamy polenta
17

EGG WHITE
OMELETTE
ratatouille,
goat cheese
18

GRUYÈRE
OMELETTE
farm fresh eggs, gruyere,
fines herbes
18

AVOCADO
TOAST*
poached eggs, espelette,
multigrain toast
17

EGGS ANY
STYLE*
15

HORS D'OEUVRES

SALMON CARPACCIO* ... 17.50
cured norwegian salmon,
eggs mimosa, whipped creme fraiche

ESCARGOTS À LA
BOURGUIGNONNE 17
garlic-parsley butter, baguette

SPRING PEA SOUP 16
jumbo lump crab, petit pois,
crème fraîche

RICOTTA RAVIOLI 15
plum tomato, basil

TUNA CARPACCIO* 26
leek vinaigrette, chive

CHARCUTERIE 24

GOUGÈRES 11
gruyère, pâte à choux, fleur de sel

YOGURT PARFAIT 12
strawberry jam, house granola

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

SALADE VERTE 13
haricots verts, radishes,
red wine vinaigrette

ONION SOUP GRATINÉE... 16
crostini, sherry, gruyère

FOIE GRAS PARFAIT 18
wine gelée, brioche

MACARONI AU GRATIN ... 14.5
cavatelli, gruyère, thyme breadcrumbs

MUSHROOM TART 19
pioppino mushrooms, truffle pecorino,
chive

ENTRÉES

COUNTRY CHICKEN CLUB 24
avocado, bacon, rosemary aioli

DUCK SARLADAISE* 22
duck confit, sunny side up egg, potato, sauce foyot

WARM SHRIMP SALAD 27
lemon beurre blanc, avocado, parmesan

FRENCH TOAST 17
brandied apples, toasted walnuts, creme chantilly

CHICKEN PAILLARD 21
picholine olive tapenade, almonds, frisée

STEAK FRITES* 37
maitre d'butter, pommes frites

TROUT AMANDINE 33
toasted almonds, lemon brown butter, haricots verts

SALADE NIÇOISE 28
confit tuna, red bliss potatoes, haricots verts

MOULES FRITES 24
marinière-style mussels, pommes frites, sauce mayonnaise

BURGER AMÉRICAIN* 24
cheeseburger, pommes frites

BUTTERMILK PANCAKES 18
maple syrup

CROQUE MADAME* 23
cotto ham, comté, béchamel, fried egg

QUICHE FLORENTINE 15
spinach, gruyère

BEEF BOURGUIGNON 39
cremini mushrooms, lardons, red wine sauce

SIDES

POMMES
FRITES
9

POMMES
LYONNAISES
8

BAGEL &
CREAM
CHEESE
5

PORK
SAUSAGE
8

TURKEY
SAUSAGE
8

BACON
Vande Rose Farm
9

ROASTED
CAULIFLOWER
9

*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, Gazewuses et Alcoolisées

COCKTAILS

JARDIN DES PLANTES
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda,
Lavender Bitters
14

ROMARIN
One Vodka, St. Germain, Rosemary, Grapefruit
14

MARGUERITE DES CHAMPS
Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon
16

MON CHERRIE
Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters
17

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
15

FLÂNEUR VERT
Ketel One Cucumber & Mint Vodka, Gin, Herbal Liqueur,
Lime, Firewater Tincture Bitters
16

CITRON FUMÉ
Glenmorangie X Scotch, Monkey Shoulder Scotch,
Giffard Banana Du Brésil, Honey Syrup, Lemon
15

ESPRESSO MARTINI
Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur
16

GRANDE DAME
Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes
16

OLD FASHIONED DE NORMANDIE
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara
17

MIMOSA SERVICE

bottle of sparkling wine and carafe of orange juice for the table

62

BIÈRES PRESSION

| | |
|--|---|
| Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9 | Kronenbourg 1664 Lager Strasbourg, France 9 |
| Anxo Cider Blanc Washington, DC 9 | Scaldis Belgian Tripel Bornem, Belgium 14 |
| RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9 | Manor Hill Grisette Farmhouse Ale Ellicott City, MD 9 |

BIÈRES EN BOUTEILLE

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|--|--|
| Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10 | Saison Dupont Farmhouse Ale Tourpes, Belgium 9 |
| Port City Porter American Porter Alexandria, VA 7 | Meteor Pils Czech Pilsner Hochfelden, France 8 |
| Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6 | Etienne Dupont Cider Brut Normandy, France 15 |
| St. Bernardus Belgian Tripel Poperinge, Belgium 19 | Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7 |

PASTIS & ABSINTHE

| | |
|--------------------------|------------------------------------|
| Pernod 17 | St. George Absinthe 22 |
| Pernod Absinthe 24 | La Muse Absinthe 23 |
| Ricard 15 | Vieux Pontarlier Absinthe 22 |

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 13
N.V. Loire Valley, France

CHAMPAGNE
Laurent - Perrier, 'La Cuvée,'
Brut 25
N.V. Tours-Sur-Marne

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 45/171

MÉTHODE TRADITIONELLE ROSÉ
François Montand
Brut Rosé 15
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 32
N.V. Reims

LES VINS

BLANC

CHARDONNAY
Secret Cellars 14
2021 Central Coast, California

MONTAGNY
Bavencoff 22
2020 Côte Chalonnaise, France

PERNAND-VERGELESSES
JB Boudier 27
2019 Côte de Beaune, France

GEWURZTRAMINER
Hugel 18
2018 Alsace, France

SANCERRE
Domaine Girault,
'Le Grand Moulin' 24
2022 Loire Valley, France

RIESLING
Hexamer, 'Quarzit' 17
2020 Nabe, Germany

MUSCADET SÈVRE-ET-MAINE
Domaine Gadais, 'Navineaux
Amphibolite Sur Lie' 13
2022 Loire Valley, France

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

BORDEAUX BLANC
Château Les Arromans 15
2022 Entre-Deux-Mers, France

PINOT GRIS
Pier Sparr 16
2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
Domaine Saint Aix 17
2021 Coteaux d'Aix en Provence,
France

ROSÉ OF GRENACHE
AND MOURVEDRE
Mirabeau, 'Belle Année' 14
2021 Provence, France

ROUGE

CÔTES DU RHÔNE
Saint Cosme 13
2022 Southern Rhône, France

MALBEC
Château du Cèdre,
'Héritage' 14
2019 Cabors, France

MERCUREY
Domaine Chanzy,
'Les Bussieres' 29
2021 Côte Chalonnaise, France

CABERNET FRANC
Château du Hureau, 'Tuffe' 15
2020 Saumur-Champigny, France

BORDEAUX BLEND
Château Ducasse 18
2019 Graves, France

BOURGOGNE
Olivier Merlin 17
2019 Burgundy, France

SAINT-ÉMILION GRAND CRU
Château Haut Rocher 25
2019 Bordeaux, France

PINOT NOIR
Starr Wines by Brooks 22
2022 Willamette Valley, Oregon

GAMAY
Domaine Dupeuble 19
2022 Beaujolais, France

BOISSONS

| | |
|------------------------------------|---|
| Coffee 4.50 | Délice au Chocolat 5.50 |
| Cold-Brewed Iced Coffee 4.50 | Selection of Hot Teas 4.50 |
| Espresso 5 | Soda 4 |
| Café Gibraltar 5.50 | Iced Tea 4 |
| Café Vietnamese 6 | Acqua Panna / S. Pellegrino 9 |
| Café au Lait 5.50 | Citron Pressé de la Maison 4 |
| Café Latte 5 | Fever Tree Ginger Beer 6 |
| Cappuccino 5.50 | Fever Tree Sparkling Pink Grapefruit 6 |
| Mocha Hazelnut 6.50 | |