

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

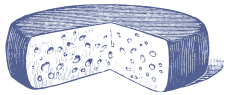
APRÈS MIDI
Fri-Sat:
5pm-12am

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
22

CROISSANT
6

PAIN AU
CHOCOLAT
7

KOUIGN AMANN
6



FRUITS DE MER

½ CHILLED LOBSTER
24

SALMON TARTARE*
19

JUMBO CRAB
COCKTAIL
31

ROYAL SEABREAM
CRUDO*
25

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

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

ASSORTED OYSTERS*
(half dozen)
24

TOP NECK CLAMS*
(half dozen)
13

SHRIMP COCKTAIL
23

LES OEUFS



EGGS
BENEDICT*
ham off the bone,
sauce hollandaise
19

EGGS
NORWEGIAN*
smoked salmon,
sauce hollandaise
24

POACHED EGGS
BASQUAISE*
prosciutto,
creamy polenta
17

EGG WHITE
OMELETTE
ratatouille,
goat cheese
17

GRUYÈRE
OMELETTE
farm fresh eggs, gruyère,
fines herbes
19

AVOCADO
TOAST*
poached eggs, espelette,
multigrain toast
18

EGGS ANY
STYLE*
16

HORS D'OEUVRES

SALMON CARPACCIO*18
cured norwegian salmon,
eggs mimosa, whipped creme fraiche

ESCARGOTS À LA
BOURGUIGNONNE18
garlic-parsley butter, baguette

GAZPACHO 14
heirloom tomatoes, sourdough, basil

RICOTTA RAVIOLI16
plum tomato, basil

TUNA CARPACCIO*27
leek vinaigrette, chive

CHARCUTERIE 25

GOUGÈRES12
gruyère, pâte à choux, fleur de sel

YOGURT PARFAIT13
strawberry jam, house granola

STEAK TARTARE DU PARC* .19
hand-chopped steak, capers, quail egg

SALADE VERTE 14
haricots verts, radishes,
red wine vinaigrette

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

FOIE GRAS PARFAIT19
wine gelée, brioche

MACARONI AU GRATIN15
cavatelli, gruyère, thyme breadcrumbs

MUSHROOM TART 20
pioppino mushrooms, truffle pecorino,
chive

ENTRÉES

COUNTRY CHICKEN CLUB 25
avocado, bacon, rosemary aioli

DUCK SARLADAISE* 23
duck confit, sunny side up egg, potato, sauce foyot

WARM SHRIMP SALAD 28
lemon beurre blanc, avocado, parmesan

FRENCH TOAST 17
strawberries, rose, lime chantilly

CHICKEN PAILLARD 22
picholine olive tapenade, almonds, frisée

STEAK FRITES* 39
maitre d'butter, pommes frites

TROUT AMANDINE 35
toasted almonds, lemon brown butter, haricots verts

SALADE NIÇOISE 29
confit tuna, red bliss potatoes, haricots verts

MOULES FRITES 25
marinière-style mussels, pommes frites, sauce mayonnaise

BURGER AMÉRICAIN* 27
cheeseburger, pommes frites

BUTTERMILK PANCAKES 18
maple syrup

CROQUE MADAME* 24
cotto ham, comté, béchamel, fried egg

QUICHE FLORENTINE 16
spinach, gruyère

BEEF BOURGUIGNON 41
cremini mushrooms, lardons, red wine sauce

SIDES

POMMES
FRITES
10

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

FROSÉ Rosé wine, St. Germain, Lillet Rose, Ginger, Lime Juice 15
JARDIN DES PLANTES Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters 15
ROMARIN One Vodka, St. Germain, Rosemary, Grapefruit 15
LA PÊCHE Earl Grey Tea infused Tito's Vodka, Peach Liqueur, Lemon Honey Cordial, Orange Bitters 15
MARGUERITE DES CHAMPS Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon 17
MON CHERRIE Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters 18
CLOUSEAU Fig Infused Bourbon, Lime, Plum Bitters 16
CITRON FUMÉ Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Banana Du Brésil, Honey Syrup, Lemon 16
ESPRESSO MARTINI Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur 16
GRANDE DAME Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes 17
OLD FASHIONED DE NORMANDIE Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara 18

MIMOSA SERVICE

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

66

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Manor Hill Grisette Farmhouse Ale Ellicott City, MD 9
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
Kronenbourg 1664 Lager Strasbourg, France 9	Lost Generation 'Drift into Paris' Pale Ale Washington, DC 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 11	Meteor Pils Czech Pilsner Hochfelden, France 9
Port City Porter American Porter Alexandria, VA 7	Etienne Dupont Cider Brut Normandy, France 16
Bitburger (Non-alcobolic) Pilsner Style Bitburg, Germany 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Aval Cider Brut Bretagne, France 7
Saison Dupont Farmhouse Ale Tourpes, Belgium 12	

PASTIS & ABSINTHE

Pernod 20	St. George Absinthe 23
Pernod Absinthe 26	La Muse Absinthe 24
Ricard 19	Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX' Pol Clement, Blanc de Blancs, Brut 14 N.V. Loire Valley, France	MÉTHODE TRADITIONELLE ROSÉ François Montand Brut Rosé 16 N.V. Jura, France
CHAMPAGNE Laurent - Perrier, 'La Cuvée,' Brut 26 N.V. Tours-Sur-Marne	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé 33 N.V. Reims
CHAMPAGNE Aubry, Premier Cru, Brut N.V. Jouy-Les-Reims 47/212	

LES VINS

BLANC

CHARDONNAY Secret Cellars 15 2021 Central Coast, California	RIESLING Hexamer, 'Quarzit' 18 2020 Nabe, Germany
BOURGOGNE Jean Arthaud 23 2022 Burgundy, France	MUSCADET SÈVRE-ET-MAINE Domaine Gadais, 'Navineaux Amphibolite Sur Lie' 14 2022 Loire Valley, France
PERNAND-VERGELESSES JB Boudier 28 2019 Côte de Beaune, France	VIIGNIER Jean-Luc Colombo, 'La Violette' 16 2020 Vins Pays D'Oc, France
GEWURZTRAMINER Hugel 19 2018 Alsace, France	CÔTES DE GASCogne Domaine Seailles, 'Presto' 15 2023 Sud-Ouest, France
SANCERRE Domaine Girault, 'Le Grand Moulin' 25 2022 Loire Vally, France	PINOT GRIS Pierre Sparr 17 2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE AND CINSAULT Domaine Saint Aix 18 2021 Coteaux d'Aix en Provence, France	ROSÉ OF GRENACHE AND MOURVEDRE Château Gassier, 'Esprit Gassier' 14 2022 Provence, France
---	--

ROUGE

CÔTES DU RHÔNE Saint Cosme 14 2022 Southern Rhône, France	BORDEAUX BLEND Château Ducasse 19 2019 Graves, France
MALBEC Château du Cèdre, 'Héritage' 15 2019 Cabors, France	BOURGOGNE Olivier Merlin 18 2020 Burgundy, France
MERCUREY Domaine Chanzy, 'Les Bussieres' 30 2021 Côte Chalonnaise, France	BORDEAUX BLEND Esprit de Chateau Pavie 25 2018 Bordeaux, France
CABERNET FRANC Château du Hureau, 'Tuffe' 16 2020 Saumur-Champigny, France	PINOT NOIR Star Wines by Brooks 23 2022 Willamette Valley, Oregon
	GAMAY Domaine Dupeuble 19 2022 Beaujolais, France
CABERNET SAUVIGNON Fidelitas, 'M100' 22 2022 Columbia Valley, Washington	

BOISSONS

Coffee 5	Délice au Chocolat 6
Cold-Brewed Iced Coffee 5	Selection of Hot Teas 5
Espresso 5	Soda 4
Café Gibraltar 6	Iced Tea 4
Café Vietnamese 6	Acqua Panna / S. Pellegrino 9
Café au Lait 6	Citron Pressé de la Maison 4
Café Latte 5	Fever Tree Ginger Beer 6
Cappuccino 6	Fever Tree Sparkling Pink Grapefruit 6
Mocha Hazelnut 7	