

LE CHEF EXÉCUTIF
GREG LLOYD

Le Diplomate

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

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

DINNER
Sun-Thu:
5-11pm

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

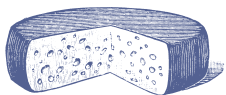
APRÈS MIDI
Fri-Sat:
5pm-12am

3-5pm

Brunch

LE DIPLOMATE FROMAGES

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



LA TRUFFE

Black Burgundy
25

VIENNOISERIE

PASTRY BASKET
assorted mini pastries
22

CROISSANT
6

PAIN AU
CHOCOLAT
7

KOUIGN AMANN
6



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

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

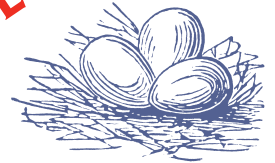
ASSORTED OYSTERS*
(half dozen)
24

TOP NECK CLAMS*
(half dozen)
13

SHRIMP COCKTAIL
23

BELON OYSTERS
30

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
19

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

CELERIAC SOUP 14
truffle, brioche

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
brandied apples, vanilla chantilly cream, walnuts

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

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

POIRE D'AUTOMNE
Hornitos Reposado, Spiced Pear Liqueur, Averna, Lemon
16

ESPRESSO À LA MENTHE
Tito's Vodka, Café Amaro, Walnut Liqueur, Aquavit, Mint, Chocolate Bitters
15

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
16

CITRON FUMÉ
Glenmorangie X Scotch, Monkey Shoulder Scotch,
Giffard Banana Du Brésil, Honey Syrup, Lemon
16

BELLE ÉPOQUE
Chateau Plassons VSOP Cognac, Grand Marnier VSOP, Lemon
20

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	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Manor Hill Festbier Vienna Lager Ellicott City, MD 9
Kronenbourg 1664 Lager Strasbourg, France 9	Crooked Crab 'Haze for Days' India Pale Ale Odenton, MD 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-alcoholic) Pilsner Style Bitburg, Germany 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Aval Cider Brut Britagne, 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

CHAMPAGNE
Laurent - Perrier, 'La Cuvée,'
Brut 26
N.V. Tours-Sur-Marne

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 47/212

MÉTHODE TRADITIONELLE ROSÉ
François Montand
Brut Rosé 16
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 33
N.V. Reims

LES VINS

BLANC

CHARDONNAY
Secret Cellars 15
2021 Central Coast, California

BOURGOGNE
Jean Arthaud 23
2022 Burgundy, France

PERNAND-VERGELESSES
JB Boudier 28
2019 Côte de Beaune, France

GEWURZTRAMINER
Hugel 19
2018 Alsace, France

SANCERRE
Domaine Girault,
'Le Grand Moulin' 25
2023 Loire Valley, France

MUSCADET SÈVRE-ET-MAINE
Château la Noë, Sur Lie. 14
2022 Loire Valley, France

VIIGNIER
Jean-Luc Colombo,
'La Violette' 16
2020 Vins Pays D'Oc, France

CÔTES DE GASCogne
Domaine Seailles, 'Presto' 15
2023 Sud-Ouest, France

PINOT GRIS
Pierre Sparr 17
2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
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

MALBEC
Château du Cèdre,
'Héritage' 15
2019 Cabors, France

MERCUREY
Domaine Michel Briday,
'Les Vaux' 30
2020 Côte Chalonnaise, France

CABERNET FRANC
Château du Hureau, 'Tuffe' . . . 16
2020 Saumur-Champigny, France

BORDEAUX BLEND
Château Ducasse 19
2019 Graves, France

BOURGOGNE
Olivier Merlin 18
2020 Burgundy, France

BORDEAUX BLEND
Esprit de Chateau Pavie. 25
2018 Bordeaux, France

PINOT NOIR
Starr Wines by Brooks 23
2023 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
Mocha Hazelnut 7	Sparkling Pink Grapefruit 6