

**LE CHEF EXÉCUTIF**  
**GREG LLOYD**

**DIRECTEUR GÉNÉRALE**  
**CHARLIE SMEDILE**

# Le Diplomate

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

**DINNER**  
Sun-Thu:  
5-11pm

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

**APRÈS MIDI**  
Fri-Sat:  
5pm-12am

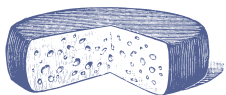
**3-5pm**

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

## 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



### 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

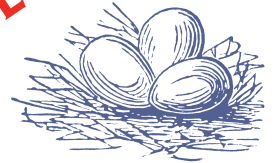
ASSORTED OYSTERS\*  
(half dozen)  
24

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  
BOURGUIGNONNE .....18  
garlic-parsley butter, baguette

CELERIAC SOUP .....14  
truffle, brioche

RICOTTA RAVIOLI .....16  
plum tomato, basil

TUNA CARPACCIO\* .....27  
leek vinaigrette, chive

CHARCUTERIE .....25

GOUGÈRES .....12  
gruyère, pâte à choux, fleur de sel

YOGURT PARFAIT .....13  
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 PARFAIT .....19  
wine gelée, brioche

MACARONI AU GRATIN .....15  
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, Gazewses 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

**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, Martini & Rossi Rosso, Punt E Mes  
17

**OLD FASHIONED DE NORMANDIE**  
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara  
18

**CIDRE ÉPICÉ**  
Spiced Rum  
14

### 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

RAR 'Nanticoke Nectar'  
India Pale Ale  
Cambridge, MD ..... 9

Kronenbourg 1664  
Lager  
Strasbourg, France ..... 9

Cuvee des Trolls  
Blond Ale  
Pipaix, Belgium ..... 11

Manor Hill Porter  
Ellicott City, MD ..... 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

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

Bitburger  
(Non-alcoholic) Pilsner Style  
Bitburg, Germany ..... 7

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

Saison Dupont  
Farmhouse Ale  
Tourpes, Belgium ..... 12

Meteor Pils  
Czech Pilsner  
Hochfelden, France ..... 9

Etienne Dupont  
Cider Brut  
Normandy, France ..... 16

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

Aval  
Cider Brut  
Britagne, France ..... 7

## PASTIS & ABSINTHE

Pernod ..... 20

Pernod Absinthe ..... 26

Ricard ..... 19

St. George Absinthe ..... 23

La Muse Absinthe ..... 24

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

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

SANCERRE  
Domaine Girault,  
'Le Grand Moulin' ..... 25  
2023 Loire Vally, 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

GEWURZTRAMINER  
Hugel ..... 19  
2018 Alsace, France

PINOT GRIS  
Pierre Sparr ..... 17  
2021 Alsace, France

RIESLING  
Hexamer, 'Quarzit' ..... 18  
2023 Nabe, Germany

### 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

PINOT NOIR  
Starr Wines by Brooks ..... 23  
2023 Willamette Valley, Oregon

BOURGOGNE  
Olivier Merlin ..... 18  
2020 Burgundy, France

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

BEAUJOLAIS NOUVEAU  
Laurence et Rémi Dufaitre ..... 15  
2024, Beaujolais, France

GAMAY  
Domaine Dupeuble ..... 19  
2022 Beaujolais, France

BORDEAUX BLEND  
Château Ducasse ..... 19  
2019 Graves, France

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

CABERNET SAUVIGNON  
Saint Cosme ..... 14  
2022 Southern Rhône, France

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

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

CÔTES DU RHÔNE  
Saint Cosme ..... 14  
2022 Southern Rhône, France

## BOISSONS

Coffee ..... 5

Cold-Brewed Iced Coffee ..... 5

Espresso ..... 5

Café Gibraltar ..... 6

Café Vietnamese ..... 6

Café au Lait ..... 6

Café Latte ..... 5

Cappuccino ..... 6

Mocha Hazelnut ..... 7

Délice au Chocolat ..... 6

Épicé Cidre ..... 6

Selection of Hot Teas ..... 5

Soda ..... 4

Iced Tea ..... 4

Acqua Panna / S. Pellegrino ..... 9

Citron Pressé de la Maison ..... 4

Fever Tree Ginger Beer ..... 6

Fever Tree  
Sparkling Pink Grapefruit ..... 6