

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

Le Diplomate

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

Diner
LES PLATS DU JOUR



MONDAY
Dorade Royale
en Papillote
41

TUESDAY
Lobster Risotto
47

WEDNESDAY
Porc Milanese
44

THURSDAY
Dover Sole
Meunière
59

FRIDAY
Bouillabaisse
38

SATURDAY
Filet Béarnaise
61

SUNDAY
Blanquette de Veau
39

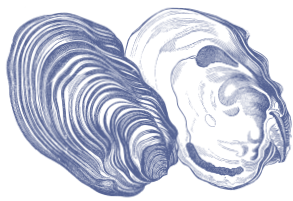
BRUNCH Sat & Sun: 9:30am-3pm
DINNER Sun-Thu: 5-11pm
Fri-Sat: 5pm-12am
LUNCH Mon-Fri: 11:30am-3pm
APRÈS MIDI 3-5pm

CARAFES

12 ounces \$21
25 ounces \$39

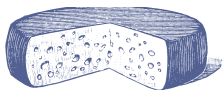
PAYS D'OC ROUGE
(Grenache, Syrah, Mouvedre)

CÔTES DE GASCogne BLANC
(Colombard, Sauvignon Blanc)



LE DIPLOMATE FROMAGES

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



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

HORS D'OEUVRES

FARMER'S CHEESE 18
honeycomb, hazelnut, mint

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

GAZPACHO 14
heirloom tomato, sourdough, basil

TUNA CARPACCIO* 27
leek vinaigrette

RICOTTA RAVIOLI 16
plum tomato, basil

MACARONI AU GRATIN 15
cavatelli, gruyère,
thyme breadcrumbs

CRISPY ARTICHOKEs 19
garlic aioli, lemon

CHARCUTERIE 25

GOUGÈRES 12
gruyère, pate a choux, fleur de sel

ESCARGOTS À LA
BOURGUIGNONNE 18
garlic-parsley butter, baguette

MUSHROOM TART 20
pioppino mushrooms,
truffle pecorino, chive

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

FOIE GRAS PARFAIT 19
wine gelée, brioche

PÂTÉ DE CAMPAGNE 15
pistachios, pickled cipollini onions,
cassis mustard

VEAL SWEETBREADS 27
tomato cream, cracked pepper,
tarragon

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
14

WARM SHRIMP
SALAD
lemon beurre blanc,
avocado
28

TOMATO SALAD
burrata, sherry
vinegar, basil
21

ENTRÉES

GRILLED BRANZINO 40
tapenade, roasted peppers, gigante beans

HALF ROAST CHICKEN 33
rosemary, pommes purées, jus de poulet

RABBIT PAPPARDELLE 29
riesling, tomato

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

BURGER AMÉRICAIN* 27
cheeseburger, pommes frites

ROASTED SALMON 34
braised du Puy lentils, beurre rouge

STEAK FRITES* 39
herb roasted, maître d' butter, pommes frites

STEAK AU POIVRE* 47
black pepper crusted new york strip, garlic spinach,
cognac demi-glace

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

SPAGHETTI 30
fresh summer truffle, parmesan

BEEF BOURGUIGNON 41
cremini mushrooms, lardons, red wine sauce

DUCK A L'ORANGE* 40
braised belgium endive, sauce bigarade

BROWN BUTTER POACHED SCALLOPS* 39
clam consommé, braised fennel, fines herbes

VEAL ESCALOPE 40
spring onions, mushrooms, cream

GRUYÈRE OMELETTE 18
saunders farm eggs, gruyère, fines herbes

LAMB TAGINE 32
moroccan spiced couscous, lemon yogurt, apricot lamb jus

SIDES

POMMES
FRITES
10

HARICOTS
VERTS
10

POMMES
PURÉE
10

GARLIC
SPINACH
10

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, Gazeuses 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
LE CHAVASSE Monnet VS Cognac, Dolin Génépy, Caffo Maraschino, Lemon, Laurent Perrier 21
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
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, Martini & Rossi Rosso, Punt E Mes 17
OLD FASHIONED DE NORMANDIE Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara 18

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 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
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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 Starr 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	