

LE CHEF EXÉCUTIF
GREG LLOYD

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
Rack of Lamb
62

SUNDAY
Linguine alle Vongole
27

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)

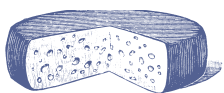
CÔTES DE GASCogne BLANC
(Colombard, Sauvignon Blanc)

LA TRUFFE

Black Burgundy
25

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

BELON OYSTERS
30

HORS D'OEUVRES

FARMER'S CHEESE 18
honeycomb, hazelnut, mint

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

CELERIAC SOUP 14
truffle, brioche

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

PARISIAN HAM 19
cornichon, beurre noisette, baguette

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
14

WARM SHRIMP
SALAD
lemon beurre blanc,
avocado
28

ROASTED BABY
BEETS
za'taar yogurt,
mizuna, pistachio
18

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

SCALLOPS PROVENÇAL* 39
yukon gold potato, almond, roasted tomato, caper butter

VEAL ESCALOPE 40
spring onions, mushrooms, cream

GRUYÈRE OMELETTE 19
saunders farm eggs, gruyère, fines herbes

BRAISED LAMB SHANK 45
lamb shank, cous cous, citrus yogurt, harissa vinaigrette

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

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

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
Bretagne, France 7

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

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
Esprit de Chateau Pavie 25
2018 Bordeaux, France

CABERNET SAUVIGNON
Fidelatas, 'M100' 22
2022 Columbia Valley, Washington

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

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

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

BOISSONS

Coffee 5 Délice au Chocolat 6

Cold-Brewed Iced Coffee 5 Épicé Cidre 6

Espresso 5 Selection of Hot Teas 5

Café Gibraltar 6 Soda 4

Café Vietnamiense 6 Iced Tea 4

Café au Lait 6 Acqua Panna / S. Pellegrino 9

Café Latte 5 Citron Pressé de la Maison 4

Cappuccino 6 Fever Tree Ginger Beer 6

Mocha Hazelnut 7 Fever Tree
Sparkling Pink Grapefruit 6