

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

Le Diplomate

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

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

déjeuner

LA TRUFFE

Black Burgundy
+25

LE DIPLOMATE FROMAGES

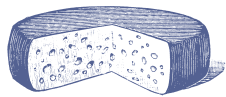
A SELECTION

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

SHRIMP COCKTAIL
23

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

BELON OYSTERS*
(half dozen)
30

ROYAL BAIKA CAVIAR*
(30g)
blini, sour cream, egg mimosas
105

PLAT DU JOUR



LOBSTER
OMELETTE

mornay, fines herbes
32

HORS D'OEUVRES

CHARCUTERIE 25
gem salad, mustard vinaigrette,
cornichons

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

CELERIAC SOUP 14
truffle, brioche

TUNA CARPACCIO* 27
leek vinaigrette, chive

RICOTTA RAVIOLI 16
plum tomato, basil

MACARONI AU GRATIN 15
cavatelli, gruyère,
thyme breadcrumbs

GOUGÈRES 12
gruyère, pâte à choux, fleur de sel

ESCARGOTS À LA
BOURGUIGNONNE 18
garlic-parsley butter, baguette

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

MUSHROOM TART 20
pioppino mushrooms, truffle pecorino,
chive

FOIE GRAS PARFAIT 19
red wine gelée, brioche

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

CRISPY ARTICHOKE 19
garlic aioli, lemon

CARAFES

12 ounces \$21

25 ounces \$39

PAYS D'OC ROUGE

(Grenache, Syrah, Mourvèdre)

CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)

LES SALADES ET SANDWICHES

SALADE VERTE 14
haricots verts, radishes, red wine vinaigrette

WARM SHRIMP SALAD 28
lemon beurre blanc, avocado, parmesan

COUNTRY CHICKEN CLUB 25
avocado, bacon, rosemary aioli

CHICKEN PAILLARD 22
picholine olive tapenade, almonds, frisée

CURRY CHICKEN SALAD SANDWICH 17
cranberry walnut bread, curry mayonnaise, almond

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

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

JAMBON-BEURRE 15
parisian ham, comté, cornichon

ROAST BEEF 26
horseradish cream, caraway baguette

ENTRÉES

GRILLED BRANZINO 40
tapenade, roasted peppers, gigante beans

BEEF BOURGUIGNON 41
cremini mushrooms, lardons, red wine sauce

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

SPAGHETTI 30
périgord truffle, parmesan

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

STEAK FRITES* 39
maitre d' butter, pommes frites

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

GRUYÈRE OMELETTE 19
saunders farm eggs, gruyère, fines herbes

ROASTED SALMON 34
braised du puy lentils, beurre rouge

BURGER AMÉRICAIN* 27
cheeseburger, pommes frites

SIDES

POMMES
FRITES
10

HARICOTS
VERTS
10

SAUTÉED
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, Avera, 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
2020 Côte de Beaune, France

BORDEAUX BLANC
Château Les Arromans 15
2023 Entre-Deux-Mers, France

SANCERRE
Barc & Vallée,
'Terre Minérale' 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

GEWÜRZTRAMINER
Hugel 19
2018 Alsace, France

PINOT GRIS
Pierre Sparr 17
2021 Alsace, France

RIESLING
Hexamer, 'Quarzit' 18
2023 Nahe, Germany

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
Domaine Saint Aix 18
2023 Coteaux d'Aix-en-Provence,
France

ROSÉ OF GRENACHE
AND MOURVÈDRE
Château Gassier, 'Esprit Gassier'. 14
2022 Provence, France

ROUGE

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

BOURGOGNE
Olivier Merlin 18
2022 Burgundy, France

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

GAMAY
M. & C. Lapierre, 'Raisins
Gaulois' 19
2023 Vin de France

BORDEAUX BLEND
Château Ducasse 19
2019 Graves, France

BORDEAUX BLEND
Espirit 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
2020 Cahors, France

CÔTES DU RHÔNE
Saint Cosme 14
2023 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 Vietnamese 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