

LE CHEF EXÉCUTIF  
GREG LLOYD

# Le Diplomate

DIRECTEUR GÉNÉRAL  
CHARLIE SMEDILE

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

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

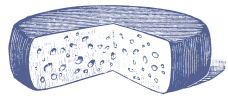
déjeuner

**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 mimosa 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 ARTICHOKEs ..... 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 NIÇOISE ..... 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

SAUTÉÉD 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  
2020 Côte de Beaune, France

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

GEWÜRZTRAMINER  
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  
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. Lapiere, 'Raisins  
Gaulois' ..... 19  
2023 Vin de 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  
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 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