

**LE CHEF EXÉCUTIF**  
**WILL TROVER**

# Le Diplomate

**DIRECTEUR GÉNÉRAL**  
**CHARLIE SMEDILE**

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

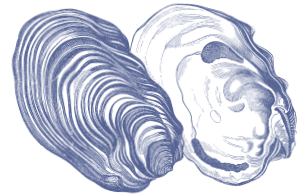
**DINNER**  
Sun-Thu:  
5-11pm  
Fri-Sat:  
5pm-12am

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

**APRÈS MIDI**  
3-5pm

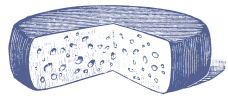
**BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS**

déjeuner



## LE DIPLOMATE FROMAGES

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



## FRUITS DE MER

½ CHILLED LOBSTER  
23

SALMON TARTARE\*  
18

JUMBO CRAB  
COCKTAIL  
30

ROYAL SEABREAM  
CRUDO\*  
24

**PETIT  
PLATEAU\***  
serves 1 – 3 persons  
125

**GRAND  
PLATEAU\***  
serves 4 – 6 persons  
195

BELON OYSTERS\*  
(half dozen)  
26

ASSORTED OYSTERS\*  
(half dozen)  
23

TOP NECK CLAMS\*  
(half dozen)  
12

SHRIMP COCKTAIL  
22

## PLAT DU JOUR



SOFT SHELL  
SANDWICH

tempura, sauce gribiche  
26

## HORS D'OEUVRES

CHARCUTERIE ..... 24

STEAK TARTARE DU PARC\* 18  
hand-chopped steak, capers,  
quail egg

SPRING PEA SOUP ..... 16  
jumbo lump crab, petit pois,  
crème fraîche

TUNA CARPACCIO\* ..... 26  
leek vinaigrette, chive

RICOTTA RAVIOLI ..... 15  
plum tomato, basil

MACARONI AU GRATIN .. 14.5  
cavatelli, gruyère,  
thyme breadcrumbs

GOUGÈRES ..... 11  
gruyère, pate a choux, fleur de sel

ESCARGOTS À LA  
BOURGUIGNONNE ..... 17  
garlic-parsley butter, baguette

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

MUSHROOM TART ..... 19  
pioppino mushrooms, truffle pecorino,  
chive

FOIE GRAS PARFAIT ..... 18  
wine gelée, brioche

PÂTÉ DE CAMPAGNE ..... 14  
pistachios, pickled cipollini onions,  
cassis mustard

CRISPY ARTICHOKE ..... 18  
garlic aioli, lemon

## CARAFES

12 ounces ..... \$20  
25 ounces ..... \$36

## PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

## CÔTES DE GASCogne BLANC

(Colombard, Sauvignon Blanc)

## LES SALADES ET SANDWICHES

SALADE VERTE ..... 13  
haricots verts, radishes, red wine vinaigrette

WARM SHRIMP SALAD ..... 27  
lemon beurre blanc, avocado, parmesan

COUNTRY CHICKEN CLUB ..... 24  
avocado, bacon, rosemary aioli

CHICKEN PAILLARD ..... 21  
picholine olive tapenade, almonds, frisée

CURRY CHICKEN SALAD SANDWICH ..... 16  
cranberry walnut bread, curry mayonnaise, almond

BAGUETTE PROVENÇALE ..... 14  
french salami, camembert, cornichon, mustard vinaigrette

SALADE NIÇOISE ..... 28  
confit tuna, red bliss potatoes, haricots verts

CROQUE MADAME\* ..... 23  
cotto ham, comté, béchamel, fried egg

JAMBON-BEURRE ..... 14  
parisian ham, comté, cornichon

## ENTRÉES

GRILLED BRANZINO ..... 38  
tapenade, roasted peppers, gigante beans

BEEF BOURGUIGNON ..... 39  
cremini mushrooms, lardons, red wine sauce

MOULES FRITES ..... 24  
marinière-style mussels, pommes frites, sauce mayonnaise

SPAGHETTI ..... 29  
fresh summer truffle, parmesan

TROUT AMANDINE ..... 33  
toasted almonds, lemon brown butter, haricots verts

STEAK FRITES\* ..... 37  
maitre d' butter, pommes frites

HALF ROASTED CHICKEN ..... 31  
rosemary, jus de poulet, pommes purees

OMELETTE ..... 18  
saunders farm eggs, gruyère, fines herbes

ROASTED SALMON ..... 32  
braised du Puy lentils, beurre rouge

BURGER AMÉRICAIN\* ..... 24  
cheeseburger, pommes frites

## SIDES

POMMES  
FRITES  
9

HARICOTS  
VERTS  
9

SAUTÉED  
GARLIC SPINACH  
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, Gazeuses et Alcoolisées

## COCKTAILS

**JARDIN DES PLANTES**  
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda,  
Lavender Bitters  
14

**LE CHAVESSE**  
Monnet VS Cognac, Dolin G n py, Caffo Maraschino,  
Lemon, Laurent Perrier  
21

**ROMARIN**  
One Vodka, St. Germain, Rosemary, Grapefruit  
14

**MARGUERITE DES CHAMPS**  
Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon  
16

**MON CHERRIE**  
Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters  
17

**CLOUSEAU**  
Fig Infused Bourbon, Lime, Plum Bitters  
15

**CITRON FUM **  
Glenmorangie X Scotch, Monkey Shoulder Scotch,  
Giffard Banana Du Br sil, Honey Syrup, Lemon  
15

**ESPRESSO MARTINI**  
Tito's Vodka, Caf  Amaro, Nux Alpina Walnut Liqueur  
16

**GRANDE DAME**  
Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes  
16

**OLD FASHIONED DE NORMANDIE**  
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara  
17

## BI RES PRESSION

Alewerks Brewing Company  
Tavern Brown Ale  
Williamsburg, VA ..... 9

Anxo  
Cider Blanc  
Washington, DC ..... 9

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

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

Scaldis  
Belgian Tripel  
Bornem, Belgium ..... 14

Manor Hill Gristette  
Farmhouse Ale  
Ellicott City, MD ..... 9

## BI RES EN BOUTEILLE

Aslin, 'Power Moves'  
India Pale Ale (16oz)  
Alexandria, VA ..... 10

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

Bitburger  
(Non-alcoholic) Pilsner Style  
Bitburg, Germany ..... 6

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

Saison Dupont  
Farmhouse Ale  
Tourpes, Belgium ..... 9

Meteor Pils  
Czech Pilsner  
Hochfelden, France ..... 8

Etienne Dupont  
Cider Brut  
Normandy, France ..... 15

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

## PASTIS & ABSINTHE

Pernod ..... 17 St. George Absinthe ..... 22

Pernod Absinthe ..... 24 La Muse Absinthe ..... 23

Ricard ..... 15 Vieux Pontarlier Absinthe ..... 22

## EFFERVESCENTS

'VIN MOUSSEUX'  
Pol Clement, Blanc de Blancs,  
Brut ..... 13  
N.V. Loire Valley, France

CHAMPAGNE  
Laurent - Perrier, 'La Cuv e,'  
Brut ..... 25  
N.V. Tours-Sur-Marne

CHAMPAGNE  
Aubry, Premier Cru, Brut  
N.V. Jouy-Les-Reims ..... 45/171

M THODE TRADITIONELLE ROS   
Fran ois Montand  
Brut Ros  ..... 15  
N.V. Jura, France

CHAMPAGNE ROS   
Veuve Clicquot Ponsardin,  
Brut Ros  ..... 32  
N.V. Reims

## LES VINS

### BLANC

CHARDONNAY  
Secret Cellars ..... 14  
2021 Central Coast, California

MONTAGNY  
Bavencoff ..... 22  
2020 C te Chalonnaise, France

PERNAND-VERGELESSES  
JB Boudier ..... 27  
2019 C te de Beaune, France

GEWURZTRAMINER  
Hugel ..... 18  
2018 Alsace, France

SANCERRE  
Domaine Girault,  
'Le Grand Moulin' ..... 24  
2022 Loire Valley, France

RIESLING  
Hexamer, 'Quarzit' ..... 17  
2020 Nabe, Germany

MUSCADET S VRE-ET-MAINE  
Domaine Gadais, 'Navineaux  
Amphibolite Sur Lie' ..... 13  
2022 Loire Valley, France

VIIGNIER  
Jean-Luc Colombo,  
'La Violette' ..... 14  
2020 Vins Pays D'Oc, France

BORDEAUX BLANC  
Ch teau Les Arromans ..... 15  
2022 Entre-Deux-Mers, France

PINOT GRIS  
Pierr Sparr ..... 16  
2021 Alsace, France

### ROS 

ROS  OF GRENACHE  
AND CINSULT  
Domaine Saint Aix ..... 17  
2021 Coteaux d'Aix en Provence,  
France

ROS  OF GRENACHE  
AND MOURVEDRE  
Mirabeau, 'Belle Ann e' ..... 14  
2021 Provence, France

### ROUGE

C TES DU RH NE  
Saint Cosme ..... 13  
2022 Southern Rh ne, France

MALBEC  
Ch teau du C dre,  
'H ritage' ..... 14  
2019 Cahors, France

MERCUREY  
Domaine Chanzy,  
'Les Bussieres' ..... 29  
2021 C te Chalonnaise, France

CABERNET FRANC  
Ch teau du Hureau, 'Tuffe' ..... 15  
2020 Saumur-Champigny, France

BORDEAUX BLEND  
Ch teau Ducasse ..... 18  
2019 Graves, France

BOURGOGNE  
Olivier Merlin ..... 17  
2019 Burgundy, France

SAINT- MILION GRAND CRU  
Ch teau Haut Rocher ..... 25  
2019 Bordeaux, France

PINOT NOIR  
Starr Wines by Brooks ..... 22  
2022 Willamette Valley, Oregon

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

## BOISSONS

Coffee ..... 4.50

Cold-Brewed Iced Coffee ..... 4.50

Espresso ..... 5

Caf  Gibraltar ..... 5.50

Caf  Vietnamese ..... 6

Caf  au Lait ..... 5.50

Caf  Latte ..... 5

Cappuccino ..... 5.50

Mocha Hazelnut ..... 6.50

D lice au Chocolat ..... 5.50

Selection of Hot Teas ..... 4.50

Soda ..... 4

Iced Tea ..... 4

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

Citron Press  de la Maison ..... 4

Fever Tree Ginger Beer ..... 6

Fever Tree

Sparkling Pink Grapefruit ..... 6