

LE CHEF EXÉCUTIF  
GREG LLOYD

# Le Diplomate

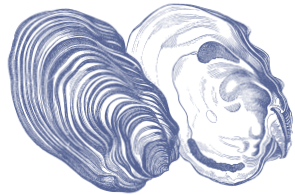
DIRECTEUR GÉNÉRAL  
CHARLIE SMEDILE

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

## 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

## PLAT DU JOUR

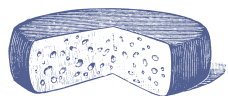


SALADE LYONNAISE

frisee, lardon, poached egg  
18

## LE DIPLOMATE FROMAGES

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



## HORS D'OEUVRES

- CHARCUTERIE ..... 25
- 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, pate a 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  
wine gelée, brioche
- PÂTÉ DE CAMPAGNE ..... 15  
pistachios, pickled cipollini onions, cassis mustard
- CRISPY ARTICHOQUES ..... 19  
garlic aioli, lemon

## CARAFES

- 12 ounces ..... \$21
- 25 ounces ..... \$39

## PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

## 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
- BOEUF ROTI ..... 26  
horseradish cream, salted 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  
fresh summer truffle, parmesan
- TROUT AMANDINE ..... 35  
toasted almonds, lemon brown butter, haricots verts

- STEAK FRITES\* ..... 39  
maitre d'butrer, pommes frites
- HALF ROASTED CHICKEN ..... 33  
rosemary, jus de poulet, pommes purees
- 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

**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

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

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

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

Cuvee des Trolls  
Blond Ale  
Pipaix, Belgium ..... 11

Lost Generation 'Drift into Paris'  
Pale Ale  
Washington, DC ..... 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

GEWURZTRAMINER  
Hugel ..... 19  
2018 Alsace, France

SANCERRE  
Domaine Girault,  
'Le Grand Moulin' ..... 25  
2022 Loire Valley, France

RIESLING  
Hexamer, 'Quarzit' ..... 18  
2020 Nabe, Germany

MUSCADET SÈVRE-ET-MAINE  
Domaine Gadais, 'Navineaux  
Amphibolite Sur Lie' ..... 14  
2022 Loire Valley, France

VIIGNIER  
Jean-Luc Colombo,  
'La Violette' ..... 16  
2020 Vins Pays D'Oc, France

CÔTES DE GASCogne  
Domaine Seailles, 'Presto' ..... 15  
2023 Sud-Ouest, 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

### ROUGE

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

MALBEC  
Château du Cèdre,  
'Héritage' ..... 15  
2019 Cabors, France

MERCUREY  
Domaine Chanzy,  
'Les Bussieres' ..... 30  
2021 Côte Chalonnaise, France

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

CABERNET SAUVIGNON  
Fidelitas, 'M100' ..... 22  
2022 Columbia Valley, Washington

BORDEAUX BLEND  
Château Ducasse ..... 19  
2019 Graves, France

BOURGOGNE  
Olivier Merlin ..... 18  
2020 Burgundy, France

BORDEAUX BLEND  
Esprit de Chateau Pavie ..... 25  
2018 Bordeaux, France

PINOT NOIR  
Ken Wright Cellars ..... 23  
2023 Willamette Valley, Oregon

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

## BOISSONS

Coffee ..... 5

Cold-Brewed Iced Coffee ..... 5

Espresso ..... 5

Café Gibraltar ..... 6

Café Vietnamese ..... 6

Café au Lait ..... 6

Café Latte ..... 5

Cappuccino ..... 6

Mocha Hazelnut ..... 7

Délice au Chocolat ..... 6

Selection of Hot Teas ..... 5

Soda ..... 4

Iced Tea ..... 4

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

Citron Pressé de la Maison ..... 4

Fever Tree Ginger Beer ..... 6

Fever Tree

Sparkling Pink Grapefruit ..... 6