

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

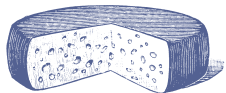
déjeuner

LA TRUFFE

Black Burgundy
25

LE DIPLOMATE FROMAGES

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



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

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'butter, 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

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

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Manor Hill Festbier Vienna Lager Ellicott City, MD 9
Kronenbourg 1664 Lager Strasbourg, France 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	Meteor Pils Czech Pilsner Hochfelden, France 9
Port City Porter American Porter Alexandria, VA 7	Etienne Dupont Cider Brut Normandy, France 16
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Aval Cider Brut Bretagne, France 7
Saison Dupont Farmhouse Ale Tourpes, Belgium 12	

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	MÉTHODE TRADITIONELLE ROSÉ François Montand Brut Rosé 16 N.V. Jura, France
CHAMPAGNE Laurent - Perrier, 'La Cuvée,' Brut 26 N.V. Tours-Sur-Marne	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé 33 N.V. Reims
CHAMPAGNE Aubry, Premier Cru, Brut N.V. Jouy-Les-Reims 47/212	

LES VINS

BLANC

CHARDONNAY Secret Cellars 15 2021 Central Coast, California	MUSCADET SÈVRE-ET-MAINE Château la Noë, Sur Lie. 14 2022 Loire Valley, France
BOURGOGNE Jean Arthaud 23 2022 Burgundy, France	VIIGNIER Jean-Luc Colombo, 'La Violette' 16 2020 Vins Pays D'Oc, France
PERNAND-VERGELESSES JB Boudier 28 2019 Côte de Beaune, France	CÔTES DE GASCOGNE Domaine Seailles, 'Presto' 15 2023 Sud-Ouest, France
GEWURZTRAMINER Hugel 19 2018 Alsace, France	PINOT GRIS Pierre Sparr 17 2021 Alsace, France
SANCERRE Domaine Girault, 'Le Grand Moulin'.. 25 2023 Loire Valley, 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
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ROUGE

CÔTES DU RHÔNE Saint Cosme 14 2022 Southern Rhône, France	BORDEAUX BLEND Château Ducasse 19 2019 Graves, France
MALBEC Château du Cèdre, 'Héritage' 15 2019 Cabors, France	BOURGOGNE Olivier Merlin 18 2020 Burgundy, France
MERCUREY Domaine Michel Briday, 'Les Vaux' 30 2020 Côte Chalonnaise, France	BORDEAUX BLEND Esprit de Chateau Pavie 25 2018 Bordeaux, France
CABERNET FRANC Château du Hureau, 'Tuffe'... 16 2020 Saumur-Champigny, France	PINOT NOIR Starr Wines by Brooks 23 2023 Willamette Valley, Oregon
GAMAY Domaine Dupeuble 19 2022 Beaujolais, France	
CABERNET SAUVIGNON Fidelitas, 'M100' 22 2022 Columbia Valley, Washington	

BOISSONS

Coffee 5	Délice au Chocolat 6
Cold-Brewed Iced Coffee 5	Selection of Hot Teas 5
Espresso 5	Soda 4
Café Gibraltar 6	Iced Tea 4
Café Vietnamiense 6	Acqua Panna / S. Pellegrino 9
Café au Lait 6	Citron Pressé de la Maison 4
Café Latte 5	Fever Tree Ginger Beer 6
Cappuccino 6	Fever Tree Sparkling Pink Grapefruit 6
Mocha Hazelnut 7	