

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

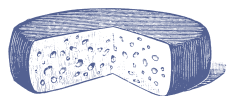
déjeuner

LA TRUFFE

Black Burgundy
25

LE DIPLOMATE FROMAGES

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



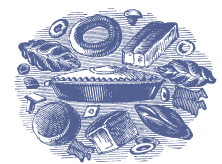
- ½ CHILLED LOBSTER 24
- SALMON TARTARE* 19
- JUMBO CRAB COCKTAIL 31
- ROYAL SEABREAM CRUDO* 25

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 ARTICHOKEs 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
- 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
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, 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
2019 Côte de Beaune, France

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

GEWURZTRAMINER
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
2021 Coteaux d'Aix en Provence,
France

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

ROUGE

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

BOURGOGNE
Olivier Merlin 18
2020 Burgundy, France

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

BEAUJOLAIS NOUVEAU
Laurence et Rémi Dufaitre 15
2024, Beaujolais, France

GAMAY
Domaine Dupeuble 19
2022 Beaujolais, 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
2019 Cahors, France

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

BOISSONS

Coffee 5	Délice au Chocolat 6
Cold-Brewed Iced Coffee 5	Épicé Cidre 6
Espresso 5	Sélection 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