

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

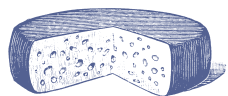
déjeuner

## 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

PETIT  
PLATEAU\*  
serves 1 – 3 persons  
125

GRAND  
PLATEAU\*  
serves 4 – 6 persons  
195

SHRIMP COCKTAIL  
23

ASSORTED OYSTERS\*  
(half dozen)  
24

TOP NECK CLAMS\*  
(half dozen)  
13

ROYAL BAIKA CAVIAR\*  
(30g)  
blini, sour cream, egg mimosas  
105

## PLAT DU JOUR



CHICKEN  
MILANESE

chicken jus,  
arugula salad  
26

## 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  
BOURGUIGNON ..... 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

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,  
Tempus Fugit Crème de Banane, Honey Syrup, Lemon  
16

**BELLE ÉPOQUE**  
Maison Rouge VSOP Cognac, Grand Marnier VSOP, Lemon  
20

**ESPRESSO MARTINI**  
Wheatley Vodka, Café Amaro, Don Ciccio Walnut Liqueur  
16

**GRANDE DAME**  
Jim Beam Bourbon, Gran Classico, Dolin Rouge, Punt E Mes  
17

**OLD FASHIONED DE NORMANDIE**  
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara  
18

**PRINTEMPS À PARIS**  
Bombay Dry, Lillet Blanc, St. Germain, Sparkling Grapefruit, Lemon  
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, 'Orange Starfish'  
India Pale Ale  
Alexandria, VA ..... 11

Lucky Seven Porter  
American Porter  
Salisbury, MD ..... 7

Bitburger  
(Non-alcoholic) Pilsner Style  
Bitburg, Germany ..... 7

St. Bernardus  
Belgian Tripel  
Poepinge, 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

MUSCADET SÈVRE-ET-MAINE  
Château la Noë, Sur Lie. .... 14  
2022 Loire Valley, France

GEWÜRZTRAMINER  
Hugel ..... 19  
2018 Alsace, France

PINOT GRIS  
Pierre Sparr ..... 17  
2021 Alsace, France

RIESLING  
Hexamer, 'Quarzit' ..... 18  
2023 Nabe, Germany

SANCERRE  
Domaine Girault,  
'Le Grand Moulin' ..... 25  
2023 Loire Valley, France

### ROSÉ

ROSÉ OF GRENACHE  
AND CINSULT  
Château Minuty 'Prestige' ... 20  
2023 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. Lapierre,  
'Raisins Gaulois' ..... 19  
2023 Vin de France

BORDEAUX SUPÉRIEUR  
Château Lauduc 'Le Babbler'. 19  
2020 Bordeaux, 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 Cabors, 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