

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
PETER KOLL

Le Diplomate

Après-midi

BRUNCH Sat & Sun: 9:30am-3pm
DINNER Sun-Thu: 5-11pm
Fri-Sat: 5pm-12am
LUNCH Mon-Fri: 12-3pm
APRÈS MIDI 3-5pm

FRUITS DE MER

½ CHILLED LOBSTER	23	TOP NECK CLAMS* (half dozen)	12
SALMON TARTARE*	18	ASSORTED OYSTERS* (half dozen)	21
JUMBO CRAB COCKTAIL	30		
SHRIMP COCKTAIL	22		

PETIT PLATEAU*
serves 1 – 3 persons
95

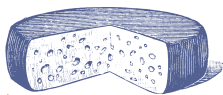
GRAND PLATEAU*
serves 4 – 6 persons
175

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

STEAK TARTARE DU PARC*	18	GOUGÈRES	11
<i>hand chopped steak, capers, quail egg</i>		<i>gruyère, pate a choux, fleur de sel</i>	
MUSHROOM SOUP	14	ESCARGOTS À LA BOURGUIGNONNE	17
<i>cremini, maitake</i>		<i>garlic-parsley butter, baguette</i>	
TUNA CARPACCIO*	23	MUSHROOM TART	19
<i>leek vinaigrette</i>		<i>pioppini mushrooms, truffle pecorino</i>	
ONION SOUP GRATINÉE	15	FOIE GRAS PARFAIT	18
		<i>port wine gelée, brioche</i>	

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
12.5

WARM SHRIMP SALAD
lemon beurre blanc,
avocado
27

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)

ENTRÉES

GRUYÈRE OMELETTE	17	MOULES FRITES	23
<i>Saunders Farm eggs, gruyère, fines herbes</i>		<i>marinière style mussels, pommes frites, sauce mayonnaise</i>	
YOGURT PARFAIT	10	HALF ROAST CHICKEN	29
<i>strawberry jam, house made granola</i>		<i>rosemary, pommes purées, jus de poulet</i>	
BUTTERMILK PANCAKES	14	PASTA PRIMAVERA	21
<i>maple syrup</i>		<i>garden vegetables, parmesan cream, pine nuts</i>	
BURGER AMÉRICAIN*	24	STEAK FRITES*	36
<i>cheeseburger, pommes frites</i>		<i>herb roasted, maître d'butter, pommes frites</i>	
BEEF BOURGUIGNON	36		
<i>crimini mushrooms, lardons, red wine sauce</i>			

SIDES

POMMES FRITES
8

SAUTÉED SPINACH
8

HARICOTS VERTS
8

*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

CIDRE ÉPICÉ
Warm Spiced Cider, Spiced Rum
14

LE CHAVESSE
Monnet VS Cognac, Dolin Génépy, Caffo Maraschino,
Lemon, Laurent Perrier
18

ROMARIN
One Vodka, St. Germain, Rosemary, Grapefruit
13

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

ESPRESSO MARTINI
Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur
15

NU ET CÉLÈBRE
Arette Reposado Tequila, Dolin Génépy, Cappelletti, lime
14

CITRON FUMÉ
Glenmorangie X Scotch, Giffard Banana du Brésil,
honey syrup, lemon
15

LE PAPILLON
Jim Beam Bourbon, Tempus Fugit Creme de Cacao, Montenegro,
Cotton & Reed Allspice Dram, lime
15

BIÈRES PRESSION

Right Proper, 'Raised By Wolves' Pale Ale Washington, DC 9	Anxo Cider Blanc Washington, DC 9
DC Brau, 'Joint Resolution' Hazy India Pale Ale Washington, DC 9	Rar Nanticoke Nectar India Pale Ale Cambridge, MD 9
Atlas Brew Works, 'Silent Neighbor' Pumpnickel Stout Washington, DC 9	Kronenbourg 1664 Lager Strasbourg, France 9
Straffe Hendrik Belgian Tripel Brugge, Belgium 14	

BIÈRES EN BOUTEILLE

Duchesse de Bourgogne Flanders Red Ale Vichte, Belgium 14	Aval Cider Blanc Bretagne, France 10
Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10	Saison Dupont Farmhouse Ale Hainaut, Belgium 9
Port City Porter American Porter Alexandria, VA 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6	St. Bernardus Belgian Tripel Poperinge, Belgium 19

PASTIS & ABSINTHE

Pernod 17	St. George Absinthe 17
Pernod Absinthe... 23	Kubler Absinthe 19
Ricard 25	La Muse Absinthe 21

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs,
Brut 13
N.V. Alsace, France

CHAMPAGNE
Laurent - Perrier, 'La Cuvée',
Brut 25
N.V. Tours-Sur-Marne

CHAMPAGNE
Guy Larmandier, 'Cramant', Grand Cru, Blanc de Blancs
Extra-Brut 45/171

MÉTHODE TRADITIONELLE
Rosé
François Montand, Brut Rosé .15
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin
Brut Rosé 30
N.V. Reims

BLANC

MAÇON LA ROCHE VINEUSE
Oliver Merlin 17
2019 Mâconnaise, France

PERNAND-VERGELESSES
JB Boudier 24
2016 Côte de Beaune, France

BORDEAUX BLANC
Château Les Arromans 15
2021 Entre-Deux-Mers, France

CHARDONNAY
Bacchus 2020 California 13

SAUVIGNON BLANC
Domaine Cordiallat 19
2020 Loire Valley, France

ALSATIAN BLEND
Jezebel, 'Blanc' 16
2019 Oregon

RIESLING
Hexamer, 'Quarzit' 18
2019 Nahe, Germany

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

PINOT GRIS
Pierre Sparr 14
2021 Alsace, France

VOUVRAY
Clos Palet 11
2021 Loire Valley, France

ROSÉ

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

ROSÉ OF GRENACHE
AND MOURVEDRE
Château Fontvert,
'Les Restanques' 14
2021 Luberon, France

ROUGE

CÔTES DU RHÔNE
Domaine des Gravennes 12
2021 Southern Rhône, France

MALBEC
Château du Cèdre, 'Héritage' . . . 14
2018 Cahors, France

PINOT NOIR
Presqu'île 15
2020 Santa Barbara, California

PINOT NOIR
Sass 21
2019 Willamette Valley, Oregon

CABERNET FRANC
Domaine Vadè St. Vincent,
'Trézelleries' 15
2021 Saumur Champigny, France

CABERNET SAUVIGNON
Johnson Family 16
2019 Alexander Valley, California

CABERNET SAUVIGNON
Fidelitas, 'M100' 20
2020 Columbia Valley, Washington

BORDEAUX BLEND
Château Ducasse 17
2019 Graves, France

BORDEAUX BLEND
Château Haut-Piquat 13
2016 Lussac-Saint-Emilion, France

BOURGOGNE
Olivier Merlin 18
2016 Burgundy, France

GAMAY
Domaine de Cornillac 17
2019 Beaujolais, France

CHÂTEAUNEUF - DU - PAPE
Domaine Barville 25
2018 Southern Rhône, France

BOISSONS

Coffee 4.50	Mocha Hazelnut 6.50
Cold-Brewed Iced Coffee 4.50	Délice au Chocolat . . . 5.50
Espresso 5	Cidre Épicé 6
Café Gibraltar 5.50	Selection of Hot Teas . . . 4.50
Café Vietnamese 6	Soda 4
Café au Lait 5.50	Iced Tea 4
Café Latte 5	Acqua Panna/Perrier. . . 9
Cappuccino 5.50	Citron Pressé de la Maison . 4