

LE CHEF EXÉCUTIF
WILL TROVER

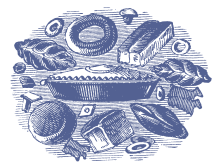
DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

Le Diplomate

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

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

Diner
LES PLATS DU JOUR



MONDAY
Dorade Royale
en Papillote
38

TUESDAY
Lobster Risotto
45

WEDNESDAY
Porc Milanese
42

THURSDAY
Dover Sole
Meunière
56

FRIDAY
Bouillabaisse
36

SATURDAY
Filet Mignon
58

SUNDAY
Blanquette de Veau
37

CARAFES

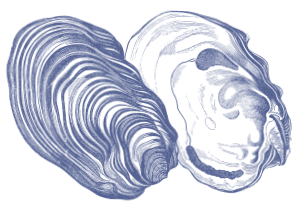
12 ounces \$20
25 ounces \$36

PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)



LE DIPLOMATE FROMAGES

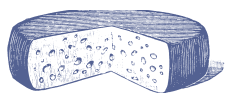
A SELECTION

OF CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6.5 each)



FRUITS DE MER

½ CHILLED LOBSTER
23

SALMON TARTARE*
18

JUMBO CRAB
COCKTAIL
30

ROYAL SEABREAM
CRUDO*
24

PETIT PLATEAU*
serves 1 – 3 persons
125

GRAND PLATEAU*
serves 4 – 6 persons
195

BELON OYSTERS*
(half dozen)
26

ASSORTED OYSTERS*
(half dozen)
23

TOP NECK CLAMS*
(half dozen)
12

SHRIMP COCKTAIL
22

HORS D'OEUVRES

FARMER'S CHEESE 17
honeycomb, hazelnut, mint

STEAK TARTARE DU PARC* 18
hand-chopped steak, capers, quail egg

SPRING PEA SOUP 16
jumbo lump crab, petit pois, crème fraîche

TUNA CARPACCIO* 26
leek vinaigrette

RICOTTA RAVIOLI 15
plum tomato, basil

MACARONI AU GRATIN .. 14.5
cavatelli, gruyère, thyme breadcrumbs

ASPARAGUS 15
preserved lemon vinaigrette, toasted almonds, poached egg

CRISPY ARTICHOKEs 18
garlic aioli, lemon

CHARCUTERIE 24

GOUGÈRES 11
gruyère, pate a choux, fleur de sel

ESCARGOTS À LA BOURGUIGNONNE 17
garlic-parsley butter, baguette

MUSHROOM TART 19
pioppino mushrooms, truffle pecorino, chive

ONION SOUP GRATINÉE ... 16
crostini, sherry, gruyère

FOIE GRAS PARFAIT 18
wine gelée, brioche

PÂTÉ DE CAMPAGNE 14
piñachios, pickled cipollini onions, cassis mustard

VEAL SWEETBREADS 26
tomato cream, cracked pepper, tarragon

LES SALADES

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
13

WARM SHRIMP SALAD
lemon beurre blanc, avocado
27

SPINACH SALAD
walnut, caraway vinaigrette
13

ENTRÉES

GRILLED BRANZINO 38
tapenade, roasted peppers, gigante beans

HALF ROAST CHICKEN 31
rosemary, pommes purées, jus de poulet

RABBIT PAPPAREDELLE 28
riesling, tomato

MOULÈS FRITES 24
marinière-style mussels, pommes frites, sauce mayonnaise

BURGER AMÉRICAIN* 26
cheeseburger, pommes frites

LOBSTER THERMIDOR 62
pomme sarladaises

ROASTED SALMON 32
braised du Puy lentils, beurre rouge

STEAK FRITES* 37
herb roasted, maître d'butler, pommes frites

STEAK AU POIVRE* 43
black pepper crusted new york strip, garlic spinach, cognac demi-glace

TROUT AMANDINE 33
toasted almonds, haricots verts, lemon brown butter

SPAGHETTI 29
fresh summer truffle, parmesan

BEEF BOURGUIGNON 39
cremini mushrooms, lardons, red wine sauce

DUCK A L'ORANGE* 38
braised belgium endive, sauce bigarade

BROWN BUTTER POACHED SCALLOPS* 38
clam consommé, braised fennel, fines herbes

VEAL ESCALOPE 38
spring onions, mushrooms, cream

GRUYÈRE OMELETTE 18
saunders farm eggs, gruyère, fines herbes

MOROCCAN LAMB 41
couscous, harissa vinaigrette, lemon yogurt

SIDES

POMMES FRITES
9

HARICOTS VERTS
9

POMMES PURÉE
9

GARLIC SPINACH
9

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
14

LE CHAVESSE
Monnet VS Cognac, Dolin Génépy, Caffo Maraschino,
Lemon, Laurent Perrier
21

ROMARIN
One Vodka, St. Germain, Rosemary, Grapefruit
14

MARGUERITE DES CHAMPS
Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon
16

MON CHERRIE
Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters
17

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
15

CITRON FUMÉ
Glenmorangie X Scotch, Monkey Shoulder Scotch,
Giffard Banana Du Brésil, Honey Syrup, Lemon
15

ESPRESSO MARTINI
Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur
16

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

OLD FASHIONED DE NORMANDIE
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara
17

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Kronenbourg 1664 Lager Strasbourg, France 9
Anxo Cider Blanc Washington, DC 9	Scaldis Belgian Tripel Bornem, Belgium 14
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Manor Hill Gristette Farmhouse Ale Ellicott City, MD 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10	Saison Dupont Farmhouse Ale Tourpes, Belgium 9
Port City Porter American Porter Alexandria, VA 7	Meteor Pils Czech Pilsner Hochfelden, France 8
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6	Etienne Dupont Cider Brut Normandy, France 15
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7

PASTIS & ABSINTHE

Pernod 17	St. George Absinthe 22
Pernod Absinthe 24	La Muse Absinthe 23
Ricard 15	Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 13
N.V. Loire Valley, France

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

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 45/171

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

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 32
N.V. Reims

LES VINS

BLANC

CHARDONNAY
Secret Cellars 14
2021 Central Coast, California

MONTAGNY
Bavencoff 22
2020 Côte Chalonnaise, France

PERNAND-VERGELESSES
JB Boudier 27
2019 Côte de Beaune, France

GEWURZTRAMINER
Hugel 18
2018 Alsace, France

SANCERRE
Domaine Girault,
'Le Grand Moulin' 24
2022 Loire Vally, France

RIESLING
Hexamer, 'Quarzit' 17
2020 Nahe, Germany

MUSCADET SÈVRE-ET-MAINE
Domaine Gadais, 'Navineaux
Amphibolite Sur Lie' 13
2022 Loire Valley, France

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

BORDEAUX BLANC
Château Les Arromans 15
2022 Entre-Deux-Mers, France

PINOT GRIS
Pierr Sparr 16
2021 Alsace, France

ROSÉ

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

ROSÉ OF GRENACHE
AND MOURVEDRE
Mirabeau, 'Belle Année' 14
2021 Provence, France

ROUGE

CÔTES DU RHÔNE
Saint Cosme 13
2022 Southern Rhône, France

MALBEC
Château du Cèdre,
'Héritage' 14
2019 Cabors, France

MERCUREY
Domaine Chanzy,
'Les Bussieres' 29
2021 Côte Chalonnaise, France

CABERNET FRANC
Château du Hureau, 'Tuffe' ... 15
2020 Saumur-Champigny, France

BORDEAUX BLEND
Château Ducasse 18
2019 Graves, France

BOURGOGNE
Olivier Merlin 17
2019 Burgundy, France

SAINT-ÉMILION GRAND CRU
Château Haut Rocher 25
2019 Bordeaux, France

PINOT NOIR
Starr Wines by Brooks 22
2022 Willamette Valley, Oregon

GAMAY
Domaine Dupeuble 19
2022 Beaujolais, France

BOISSONS

Coffee 4.50	Délice au Chocolat 5.50
Cold-Brewed Iced Coffee ... 4.50	Selection of Hot Teas 4.50
Espresso 5	Soda 4
Café Gibraltar 5.50	Iced Tea 4
Café Vietnamiense 6	Acqua Panna / S. Pellegrino 9
Café au Lait 5.50	Citron Pressé de la Maison 4
Café Latte 5	Fever Tree Ginger Beer 6
Cappuccino 5.50	Fever Tree Sparkling Pink Grapefruit 6
Mocha Hazelnut 6.50	