

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
PETER KOLL

Le Diplomate

BRUNCH
Sat & Sun:
9:30am-3pm

DINNER
Sun-Thu:
5-11pm
Fri-Sat: 5pm-
12am

LUNCH
Mon-Fri:
12-3pm

**APRÈS
MIDI**
3-5pm

Après-midi

FRUITS DE MER

| | | | |
|-------------------------------|----|--|----|
| ½ CHILLED LOBSTER | 23 | SHRIMP COCKTAIL | 22 |
| SALMON TARTARE* | 18 | TOP NECK CLAMS* (half dozen) | 12 |
| JUMBO CRAB COCKTAIL | 30 | ASSORTED OYSTERS* (half dozen) | 23 |
| | | ROYAL SEABREAM CRUDO | 24 |

PETIT PLATEAU*

serves 1 – 3 persons
115

GRAND PLATEAU*

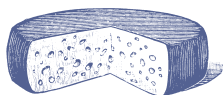
serves 4 – 6 persons
185

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

| | | | |
|--|----|---|----|
| CHARCUTERIE | 24 | GOUGÈRES | 11 |
| STEAK TARTARE DU PARC* | 18 | gruyère, pate a choux, fleur de sel | |
| hand chopped steak, capers, quail egg | | ESCARGOTS À LA BOURGUIGNONNE | 17 |
| SPRING PEA SOUP | 17 | garlic-parsley butter, baguette | |
| crème fraîche, lump crab | | MUSHROOM TART | 19 |
| TUNA CARPACCIO* | 24 | pioppini mushrooms, truffle pecorino | |
| leek vinaigrette | | FOIE GRAS PARFAIT | 18 |
| ONION SOUP GRATINÉE | 15 | port wine gelée, brioche | |

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
13

WARM
SHRIMP SALAD
lemon beurre blanc,
avocado
27

ENTRÉES

| | | | |
|--|----|---|----|
| GRUYÈRE OMELETTE | 17 | PASTA PRIMAVERA | 21 |
| saunders farm eggs, gruyère, fines herbes | | garden vegetables, parmesan cream, pine nuts | |
| CURRY CHICKEN SALAD SANDWICH | 16 | MOULES FRITES | 23 |
| cranberry walnut, curry mayonnaise, almond | | marinière style mussels, pommes frites, sauce mayonnaise | |
| BEEF BOURGUIGNON | 38 | TROUT AMANDINE | 32 |
| crimini mushrooms, lardons, red wine sauce | | toasted almonds, haricots verts, lemon brown butter | |
| BURGER AMÉRICAIN* | 24 | STEAK FRITES* | 36 |
| cheeseburger, pommes frites | | herb roasted, maître d'butter, pommes frites | |
| HALF ROAST CHICKEN | 29 | | |
| rosemary, pommes purées, jus de poulet | | | |

CARAFES

12 ounces \$18
25 ounces \$32

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)

*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.

SIDES

POMMES
FRITES
9

SAUTÉED SPINACH
9

HARICOTS VERTS
9

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

FROSÉ
Rosé wine, St. Germain, Lillet Rose, Ginger, Lime Juice
14

LE CHAVESSE
Monnet VS Cognac, Dolin G n p , Caffo Maraschino,
Lemon, Laurent Perrier
21

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

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

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

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
15

CITRON FUM 
Glenmorangie X Scotch Monkey Shoulder Scotch,
Giffard Banana du Br sil, Honey Syrup, Lemon
15

PICOTIN
Banbez Mezcal, Suze, Dolin G n p , Benedictine, Lime, Pineapple
17

RUE CLER
Gordon's Gin, Aperol, Lillet Blanc, Benedictine, Lime, Eqq White
16

TONIQUE TROPEZ
Gordon's Gin, Suze, Lemon, Cucumber, Tonic
14

BI RES PRESSION

Right Proper, 'Raised By Wolves'
Pale Ale
Washington, DC 9

DC Brau, 'El Hefe Speaks'
German Style Witbier
Washington, DC 9

Atlas Brew Works,
'Blood Orange Gose'
Citrus Sour
Washington, DC 9

Anxo
Cider Blanc
Washington, DC 9

Rar Nanticoke Nectar
India Pale Ale
Cambridge, MD 9

Kronenbourg 1664
Lager
Strasbourg, France 9

Scaldis
Belgian Tripel
Bornem, Belgium 14

BI RES EN BOUTEILLE

Duchesse de Bourgogne
Flanders Red Ale
Vichte, Belgium 14

Aslin, 'Power Moves'
India Pale Ale (16oz)
Alexandria, VA 10

Port City Porter
American Porter
Alexandria, VA 7

Bitburger
(Non-alcoholic) Pilsner Style
Bitburg, Germany 6

Aval
Cider Blanc
Bretagne, France 10

Saison Dupont
Farmhouse Ale
Hainaut, Belgium 9

Steigl, 'Radler'
Grapefruit Juice with Lager
Salzburg, Austria 7

St. Bernardus
Belgian Tripel
Poperinge, Belgium 19

Hellbender 'Southern Torrent'
Farmhouse Saison
Washington, DC 8

PASTIS & ABSINTHE

Pernod 17

Pernod Absinthe 23

Ricard 15

St. George Absinthe 17

Kubler Absinthe 19

La Muse Absinthe 21

EFFERVESCENTS

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

CHAMPAGNE
Laurent - Perrier, 'La Cuv e',
Brut 25
N.V. Tours-Sur-Marne

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

M THODE TRADITIONELLE ROS 
Fran ois Montand,
Brut Ros  15
N.V. Jura, France

CHAMPAGNE ROS 
Veuve Clicquot Ponsardin,
Brut Ros  32
N.V. Reims

BLANC

MACON LA ROCHE VINEUSE
Oliver Merlin 17
2019 M connaise, France

PERNAND-VERGELESSES
JB Boudier 24
2016 C te de Beaune, France

CHARDONNAY
Secret Cellars 13
2021 Central Coast, California

SAUVIGNON BLANC
Domaine Cordiallat 19
2021 Loire Valley, France

GEWURZTRAMINER
Hugel 16
2018 Alsace, France

RIESLING
Hexamer, 'Quarzit' 18
2020 Nabe, Germany

PINOT GRIS
Pierre Sparr 14
2021 Alsace, France

VOUVRAY
Clos Palet 11
2021 Loire Valley, France

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

BORDEAUX BLANC
Ch teau Les Arromans 15
2022 Entre-Deux-Mers, France

ROS 

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

**ROS  OF GRENACHE
AND MOURVEDRE**
Mirabeau, 'Belle Ann e' 14
2021 Provence, France

ROUGE

C TES DU RH NE
Domaine des Gravennes 12
2021 Southern Rh ne, France

MALBEC
Ch teau du C dre, 'H ritage'... 14
2019 Cahors, France

PINOT NOIR
Presqu'ile 15
2021 Santa Barbara, California

PINOT NOIR
Sass 21
2021 Willamette Valley, Oregon

CABERNET FRANC
Gaspard 15
2021 Touraine, France

CABERNET SAUVIGNON
Johnson Family 16
2019 Alexander Valley, California

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

BORDEAUX BLEND
Ch teau Ducasse 17
2019 Graves, France

BORDEAUX BLEND
Ch teau Haut-Piquat 13
2016 Lussac-Saint- milion, France

IRANCY
Franck Givaudin 18
2020 Burgundy, France

GAMAY
Domaine de Cornillac 17
2021 Beaujolais, France

CH TEAUNEUF - DU - PAPE
Domaine Barville 25
2019 Southern Rh ne, France

BOISSONS

Coffee 4.50

Cold-Brewed Iced Coffee... 4.50

E spresso 5

Caf  Gibraltar 5.50

Caf  Vietnamese..... 6

Caf  au Lait..... 5.50

Caf  Latte 5

Cappuccino..... 5.50

Mocha Hazelnut 6.50

D lice au Chocolat 5.50

Selection of Hot Teas..... 4.50

Soda 4

Iced Tea 4

Acqua Panna/S. Pellegrino.. 9

Citron Press  de la Maison... 4

Fever Tree Ginger Beer..... 6

Fever Tree..... 6

Sparkling Pink Grapefruit