

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

Le Diplomate

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

DINNER
Sun-Thu:
5-11pm

LUNCH
Mon-Fri:
11:30am-3pm

Fri-Sat:
5pm-12am

APRÈS MIDI
3-5pm

Après-midi

FRUITS DE MER

½ CHILLED LOBSTER 24	TOP NECK CLAMS* (half dozen) 13
SALMON TARTARE* 19	ASSORTED OYSTERS* (half dozen) . . 24
JUMBO CRAB COCKTAIL 31	ROYAL SEABREAM CRUDO* 25
SHRIMP COCKTAIL 23	BELON OYSTERS (half dozen) 30

PETIT PLATEAU*
serves 1 – 3 persons
125

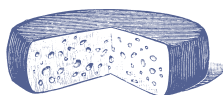
GRAND PLATEAU*
serves 4 – 6 persons
195

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

CHARCUTERIE 25	GOUGÈRES 12 <i>gruyère, pate a choux, fleur de sel</i>
STEAK TARTARE DU PARC* 19 <i>hand-chopped steak, capers, quail egg</i>	ESCARGOTS À LA BOURGUIGNONNE . . . 18 <i>garlic-parsley butter, baguette</i>
CELERIAC SOUP 14 <i>truffle, brioche</i>	MUSHROOM TART . . . 20 <i>pioppino mushrooms, truffle pecorino, chive</i>
TUNA CARPACCIO* . . 27 <i>leek vinaigrette</i>	FOIE GRAS PARFAIT . . 19 <i>wine gelée, brioche</i>
ONION SOUP GRATINÉE 16 <i>crostini, sherry, gruyère</i>	

LES SALADES

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
14

WARM
SHRIMP SALAD
*lemon beurre blanc,
avocado*
28

CARAFES

12 ounces	\$21
25 ounces	\$39

PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)

ENTRÉES

GRUYÈRE OMELETTE 19 <i>saunders farm eggs, gruyère, fines herbes</i>	MOULES FRITES 25 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
YOGURT PARFAIT 13 <i>strawberry jam, house made granola</i>	HALF ROAST CHICKEN 33 <i>rosemary, pommes purées, jus de poulet</i>
BUTTERMILK PANCAKES 19 <i>maple syrup</i>	SPAGHETTI 30 <i>fresh summer truffle, parmesan</i>
BURGER AMÉRICAIN* 27 <i>cheeseburger, pommes frites</i>	STEAK FRITES* 39 <i>herb roasted, maître d'butter, pommes frites</i>
BEEF BOURGUIGNON 41 <i>cremini mushrooms, lardons, red wine sauce</i>	

*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 10	SAUTÉED SPINACH 10	HARICOTS VERTS 10	ROASTED CAULIFLOWER 9
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Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

FROSÉ	
Rosé wine, St. Germain, Lillet Rose, Ginger, Lime Juice 15	
JARDIN DES PLANTES	
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters 15	
LE CHAVASSE	
Monnet VS Cognac, Dolin Génépy, Caffo Maraschino, Lemon, Laurent Perrier 21	
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	
MARGUERITE DES CHAMPS	
Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon 17	
CLOUSEAU	
Fig Infused Bourbon, Lime, Plum Bitters 16	
CITRON FUMÉ	
Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Banana Du Brésil, Honey Syrup, Lemon 16	
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, Châte Liqueur, Bonal, Demerara 18	

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Manor Hill Grisetee Farmhouse Ale Ellicott City, MD 9
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
Kronenbourg 1664 Lager Strasbourg, France 9	Lost Generation 'Drift into Paris' Pale Ale Washington, DC 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 11	Meteor Pils Czech Pilsner Hochfelden, France 9
Port City Porter American Porter Alexandria, VA 7	Etienne Dupont Cider Brut Normandy, France 16
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Aval Cider Brut Bretagne, France 7
Saison Dupont Farmhouse Ale Tourpes, Belgium 12	

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	MÉTHODE TRADITIONNELLE ROSÉ François Montand, Brut Rosé 16
N.V. Loire Valley, France	
CHAMPAGNE	
Laurent - Perrier, 'La Cuvée', Brut 26	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé 33
N.V. Tours-Sur-Marne	
CHAMPAGNE	
Aubry, Premier Cru, Brut	
N.V. Jouy-Les-Reims 47/212	

BLANC

BOURGOGNE	
Jean Arthaud 23	RIESLING
2022 Burgundy, France	
PERNAND-VERGELESSES	
JB Boudier 28	Hexamer, 'Quarzit' 18
2019 Côte de Beaune, France	
CHARDONNAY	
Secret Cellars 15	MUSCADET SÈVRE-ET-MAINE Domaine Gadais, 'Navineaux' 14
2021 Central Coast, California	
SANCERRE	
Domaine Girault, 'Le Grand Moulin' 25	Amphibolite Sur Lie' 2022 Loire Valley, France
2022 Loire Valley, France	
GEWURZTRAMINER	
Hugel 19	VIIGNIER
2018 Alsace, France	
CÔTES DE GASCOGNE	
Domaine Seailles, 'Presto' 15	
2023 Sud-Ouest, France	
PINOT GRIS	
Pierre Spart 17	
2021 Alsace, France	

ROSÉ

ROSÉ OF GRENACHE AND CINSULT	
Domaine Saint Aix 18	ROSÉ OF GRENACHE AND MOURVEDRE
2021 Coteaux d'Aix en Provence, France	
Château Gassier, 'Esprit Gassier' 14	
2022 Provence, France	

ROUGE

CÔTES DU RHÔNE	
Saint Cosme 14	BORDEAUX BLEND
2022 Southern Rhône, France	
MALBEC	
Château du Cèdre, 'Héritage' 15	Château Ducasse 19
2019 Cahors, France	
MERCUREY	
Domaine Chanzy 30	BORDEAUX BLEND
2021 Côte Chalonnaise, France	
CABERNET FRANC	
Château du Hureau, 'Tuffe'... 16	Espirit de Chateau Pavie 25
2020 Saumur-Champigny, France	
CABERNET SAUVIGNON	
Fidelitas, 'M100' 22	PINOT NOIR
2022 Columbia Valley, Washington	
GAMAY	
Domaine Dupeuble 19	
2022 Beaujolais, France	

BOISSONS

Coffee 5	Délice au Chocolat 6
Cold-Brewed Iced Coffee 5	Selection of Hot Teas 5
Espresso 5	Soda 4
Café Gibraltar 6	Iced Tea 4
Café Vietnamese 6	Acqua Panna/S. Pellegrino . 9
Café au Lait 6	Citron Pressé de la Maison . 4
Café Latte 5	Fever Tree Ginger Beer . . . 6
Cappuccino 6	Fever Tree 6
Mocha Hazelnut 7	Sparkling Pink Grapefruit