

LE CHEF EXÉCUTIF
GREG LLOYD

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	BELON OYSTERS* (half dozen)	30
ROYAL SEABREAM CRUDO*	25	ROYAL BAIKA CAVIAR* (30g) blini, sour cream, egg mimosa	105
SHRIMP COCKTAIL	23		

LA TRUFFE

Black Burgundy
+25

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)

HORS D'OEUVRES

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

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
14

WARM
SHRIMP SALAD
lemon beurre blanc,
avocado
28

ENTRÉES

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

SIDES

POMMES
FRITES
10

SAUTÉED
SPINACH
10

HARICOTS
VERTS
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, Giffard Bañana Du Brésil, Honey Syrup, Lemon 16
BELLE ÉPOQUE Chateau Plassons VSOP Cognac, Grand Marnier VSOP, Lemon 20
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, Chile Liqueur, Bonal, Demerara 18
CIDRE ÉPICÉ Spiced Rum 14

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD..... 9	Manor Hill Porter Ellicott City, MD 9
Kronenbourg 1664 Lager Strasbourg, France 9	Crooked Crab 'Haze for Days' India Pale Ale Odenton, MD 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 N.V. Loire Valley, France	MÉTHODE TRADITIONELLE ROSÉ François Montand, Brut Rosé..... 16 N.V. Jura, France
CHAMPAGNE Laurent - Perrier, 'La Cuvée', Brut 26 N.V. Tours-Sur-Marne	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé..... 33 N.V. Reims
CHAMPAGNE Aubry, Premier Cru, Brut N.V. Jouy-Les-Reims 47/212	

BLANC

CHARDONNAY Secret Cellars 15 2021 Central Coast, California	MUSCADET SÈVRE-ET-MAINE Château la Noë, Sur Lie 14 2022 Loire Valley, France
BOURGOGNE Jean Arthaud 23 2022 Burgundy, France	VIIGNIER Jean-Luc Colombo, 'La Violette 16 2020 Vins Pays D'OC, France
PERNAND-VERGELESSES JB Boudier..... 28 2020 Côte de Beaune, France	GEWÜRZTRAMINER Hugel 19 2018 Alsace, France
CÔTES DE GASCOGNE Domaine Seailles, 'Presto' 15 2023 Sud-Ouest, France	PINOT GRIS Pierre Sparr..... 17 2021 Alsace, France
SANCERRE Barc & Vallée, 'Terre Minérale' 25 2023 Loire Valley, France	RIESLING Hexamer, 'Quarzit' 18 2023 Nabe, Germany

ROSÉ

ROSÉ OF GRENACHE AND CINSULT Domaine Saint Aix 18 2023 Coteaux d'Aix-en-Provence, France	ROSÉ OF GRENACHE AND MOURVÈDRE Château Gassier, 'Esprit Gassier'. 14 2022 Provence, France
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ROUGE

PINOT NOIR Starr Wines by Brooks..... 23 2023 Willamette Valley, Oregon	BORDEAUX BLEND Espirite de Chateau Pavie..... 25 2018 Bordeaux, France
BOURGOGNE Olivier Merlin 18 2022 Burgundy, France	CABERNET SAUVIGNON Fidelitas, 'M100' 22 2022 Columbia Valley, Washington
MERCUREY Domaine Michel Briday, 'Les Vaux'..... 30 2020 Côte Chalonnaise, France	CABERNET FRANC Château du Hureau, 'Tuffe'... 16 2020 Saumur-Champigny, France
GAMAY M. & C. Lapierre, 'Raisins Gaulois'..... 19 2023 Vin de France	MALBEC Château du Cèdre, 'Héritage' 15 2020 Cahors, France
BORDEAUX BLEND Château Ducasse 19 2019 Graves, France	CÔTES DU RHÔNE Saint Cosme 15 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 Vietnamese 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 6
	Sparkling Pink Grapefruit