

**LE CHEF EXÉCUTIF**  
**GREG LLOYD**

**DIRECTEUR GÉNÉRALE**  
**PETER KOLL**

# Le Diplomate

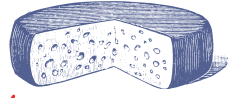
## Brunch

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

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

### LE DIPLOMATE FROMAGES

A SELECTION OF CHEESES.  
C'EST DÉLICIEUX.  
SELECT 3, 5 OR 7  
(\$6 each)



### FRUITS DE MER

- ½ CHILLED LOBSTER 23
- SALMON TARTARE\* 18
- SCALLOP CRUDO\* 18
- JUMBO CRAB COCKTAIL 30

**PETIT PLATEAU\***  
serves 1 – 3 persons  
95

**GRAND PLATEAU\***  
serves 4 – 6 persons  
175

- SHRIMP COCKTAIL 22
- TOP NECK CLAMS\* (half dozen) 12
- ASSORTED OYSTERS\* (half dozen) 20

### LES OEUF S



add fresh black summer truffle +10

**EGGS BENEDICT\***  
ham off the bone, sauce hollandaise  
17

**EGGS NORWEGIAN\***  
smoked salmon, sauce hollandaise  
18

**POACHED EGGS BASQUAISE\***  
prosciutto, creamy polenta  
17

**EGG WHITE OMELETTE**  
chevre, chanterelles, spinach  
18

**GRUYÈRE OMELETTE**  
Saunders Farm eggs, gruyère, fines herbes  
17

**AVOCADO TOAST\***  
poached eggs, espelette, multigrain toast  
17

**EGGS ANY STYLE\***  
15

\*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.

### VIENNOISERIE

- CROISSANT 5
- PAIN AU CHOCOLAT 6
- BREAKFAST PASTRIES  
selection of pastries by our pastry chef  
16

### HORS D'OEUVRES

- CHARCUTERIE . . . . . 23.5
- GOUGÈRES . . . . . 11  
gruyère, pâte à choux, fleur de sel
- TOMATO GAZPACHO . . . . . 14  
cucumber, basil, toasted breadcrumb
- FOIE GRAS PARFAIT . . . . . 18  
wine gelée, brioche
- MACARONI AU GRATIN . . . 14.5
- YOGURT PARFAIT . . . . . 10  
strawberry jam, house granola
- SALMON CARPACCIO\* . . . . . 18  
cured norwegian salmon, eggs mimosa, whipped crème fraîche

- ONION SOUP GRATINÉE . . . 14.5
- RICOTTA RAVIOLI . . . . . 15  
plum tomato, basil
- ESCARGOTS À LA BOURGUIGNONNE . . . . . 17  
garlic-parsley butter, baguette
- STEAK TARTARE DU PARC\* . 18  
hand chopped steak, capers, quail egg
- TUNA CARPACCIO\* . . . . . 23  
leek vinaigrette
- MUSHROOM TART . . . . . 16  
pioppini mushrooms, truffle pecorino

### SIDES

- POMMES FRITES 8
- POMMES LYONNAISES 8
- BAGEL & CREAM CHEESE 5
- PORK SAUSAGE 7
- TURKEY SAUSAGE 7
- NUESKE BACON 8
- ASPARAGUS 8

### LES SANDWICHS ET SALADES

- COUNTRY CHICKEN CLUB . . 17  
avocado, bacon, rosemary aioli
- BURGER AMÉRICAIN . . . . . 21  
cheeseburger, pommes frites
- WARM SHRIMP SALAD . . . . 23  
lemon beurre blanc, avocado

- SALADE VERTE . . . . . 12.5  
haricots verts, radishes, red wine vinaigrette
- SALADE NIÇOISE . . . . . 20  
confit tuna, red bliss potatoes, haricots verts

### ENTRÉES

- CROQUE-MADAME\* . . . . . 15  
grilled ham, fried egg, sauce mornay
- FRENCH TOAST . . . . . 14  
strawberry compote, lime chantilly creme, almonds
- DUCK SARLADAISE\* . . . . . 17  
duck leg confit, sunny side up egg, potato, sauce foyot
- CHICKEN PAILLARD . . . . . 20  
picholine olive tapenade, almonds, frisée
- TROUT AMANDINE . . . . . 31.5  
toasted almonds, haricots verts, lemon brown butter

- STEAK FRITES\* . . . . . 34.5  
herb roasted, maître d' butter, pommes frites
- BUTTERMILK PANCAKES . . . . 14  
maple syrup
- QUICHE FLORENTINE . . . . . 15  
spinach, gruyère
- MOULES FRITES . . . . . 22  
marinière style mussels, pommes frites, sauce mayonnaise
- BEEF BOURGUIGNON . . . . . 36  
crimini mushrooms, lardons, red wine sauce

# Les Boissons Froides, Chaudes, Gazéuses et Alcoolisées

## COCKTAILS

**VIVE LA RÉVOLUTION**  
Bombay Gin, Monnet VS Cognac,  
Sparkling Wine, Lemon, Tarragon  
15

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

**S'ÉPANOUIT**  
Belvedere Vodka, Lillet Rose, Luxardo Maraschino,  
elderflower, Pimm's, blueberry, pomegranate  
15

**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

**TONIQUE ESPAGNOL**  
Bombay Dry Gin, St. Germain, tonic, lime, cucumber  
15

**FROSÉ**  
Rosé wine, St. Germain, Lillet Rose, ginger, lime juice  
14

## BIÈRES PRESSION

Right Proper,  
'Raised By Wolves'  
Pale Ale  
Washington, DC..... 8

DC Brau, 'El Hefe Speaks'  
German Style Hefeweizen  
Washington, DC..... 8

Atlas Brew Works,  
Blood Orange Gose  
Sour Ale  
Washington, DC..... 8

Anxo  
Cider Blanc  
Washington, DC..... 9

Rar Nanticoke Nectar  
India Pale Ale  
Cambridge, DC ..... 9

Kronenbourg 1664  
Lager  
Strasbourg, France ..... 8

Straffe Hendrik  
Belgian Tripel  
Brugge, Belgium ..... 14

## BIÈRES 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

Brassiere des Pothiers,  
'Raymonde'  
Blonde Ale  
Roanne, France ..... 14

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

## PASTIS & ABSINTHE

Pernod ..... 9  
Pernod Absinthe..... 15  
Ricard..... 10

St. George Absinthe ..... 15  
Kubler Absinthe ..... 12  
La Muse Absinthe ..... 15

## EFFERVESCENTS

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

CHAMPAGNE  
Laurent - Perrier, 'La Cuvée',  
Brut ..... 23  
N.V. Tours-Sur-Marne

CHAMPAGNE  
Pierre Gimonet Premier Cru, Blanc de Blancs, Brut  
N.V. Cuis..... 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

## LES VINS

### BLANC

CHARDONNAY  
Bacchus 2020 California ..... 13

MACON LA ROCHE VINEUSE  
Oliver Merlin ..... 17  
2019 Mâconnaise, France

PERNAND-VERGELESSES  
JB Boudier ..... 24  
2015 Côte de Beaune, France

ALSATIAN BLEND  
Jezebel, 'Blanc'..... 16  
2019 Oregon

SAUVIGNON BLANC  
Domaine Cordiallat..... 19  
2020 Loire Valley, France

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

VOUVRAY  
Alain de la Treille ..... 11  
2020 Loire Valley, France

RIESLING  
Hexamer, 'Quarzit' ..... 18  
2019 Nabe, Germany

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

PINOT GRIS  
Pierre Sparr ..... 14  
2021 Alsace, France

### ROSÉ

ROSÉ OF GRENACHE  
AND CINSULT  
Domaine Saint Aix ..... 17  
2020 Coteaux d'Aix en Provence,  
France

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

### ROUGE

CHÂTEAUNEUF - DU - PAPE  
Domaine des Pères de l'Eglise.. 25  
2020 Southern Rhône, France

CÔTES DU RHÔNE  
Les Clefs du Caladas ..... 12  
2020 Southern Rhône, France

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

PINOT NOIR  
Presqu'île..... 15  
2020 Santa Barbara, California

PINOT NOIR  
Belle Pente ..... 21  
2019 Willamette Valley, Oregon

CABERNET FRANC  
Château de Hureau, 'Tuffe'.... 15  
2018 Saumur Champigny, France

CABERNET SAUVIGNON  
Johnson Family ..... 16  
2018 North Coast, California

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

BORDEAUX BLEND  
Château Ducasse ..... 17  
2018 Graves, France

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

BOURGOGNE  
Olivier Merlin ..... 18  
2016 Burgundy, France

GAMAY  
Domaine de Cornillac ..... 17  
2019 Beaujolais, France

## BOISSONS

Coffee ..... 4.50

Cold-Brewed Iced Coffee ... 4.50

Espresso ..... 5

Café Gibraltar..... 5.50

Café Vietnamese..... 6

Café au Lait..... 5.50

Café Latte ..... 5

Cappuccino..... 5.50

Mocha Hazelnut ..... 6.50

Délice au Chocolat ..... 5.50

Selection of Hot Teas ..... 4.50

Soda..... 4

Iced Tea..... 4

Acqua Panna / Perrier..... 8

Citron Pressé de la Maison ... 4