

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRALE
PETER KOLL

Le Diplomate

Après-midi

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

FRUITS DE MER

½ CHILLED LOBSTER	23	SHRIMP COCKTAIL	22
SALMON TARTARE*	18	TOP NECK CLAMS* (half dozen)	12
SCALLOP CRUDO*	18	ASSORTED OYSTERS* (half dozen)	20
JUMBO CRAB COCKTAIL	30		

PETIT PLATEAU*
serves 1 – 3 persons
95

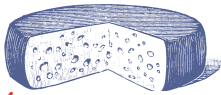
GRAND PLATEAU*
serves 4 – 6 persons
175

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6 each)



HORS D'OEUVRES

STEAK TARTARE DU PARC*	18	GOUGÈRES	11
<i>hand chopped steak, capers, quail egg</i>		<i>gruyère, pate a choux, fleur de sel</i>	
TOMATO GAZPACHO	14	ESCARGOTS À LA BOURGUIGNONNE	17
<i>cucumber, basil, toasted breadcrumb</i>		<i>garlic-parsley butter, baguette</i>	
TUNA CARPACCIO*	23	MUSHROOM TART	16
<i>leek vinaigrette</i>		<i>pioppini mushrooms, truffe pecorino</i>	
ONION SOUP GRATINÉE	14.5	FOIE GRAS PARFAIT	18
		<i>port wine gelée, brioche</i>	

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
12.5

WARM SHRIMP SALAD
lemon beurre blanc,
avocado
23

ENTRÉES

GRUYÈRE OMELETTE	17	PASTA PRIMAVERA	21
<i>Saunders Farm eggs, gruyère, fines herbes</i>		<i>garden vegetables, parmesan cream, pine nuts</i>	
CURRY CHICKEN SALAD SANDWICH	16	MOULES FRITES	22
<i>cranberry walnut, curry mayonnaise, almond</i>		<i>marinière style mussels, pommes frites, sauce mayonnaise</i>	
BEEF BOURGUIGNON	36	TROUT AMANDINE	31.5
<i>crimini mushrooms, lardons, red wine sauce</i>		<i>toasted almonds, haricots verts, lemon brown butter</i>	
BURGER AMÉRICAIN*	21	STEAK FRITES*	34.5
<i>cheeseburger, pommes frites</i>		<i>herb roasted, maître d' butter, pommes frites</i>	
HALF ROAST CHICKEN	29		
<i>rosemary, pommes purées, jus de poulet</i>			

SIDES

POMMES FRITES	8	SAUTÉED SPINACH	8	HARICOTS VERTS	8	ASPARAGUS	8
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*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

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

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

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

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	Anxo Cider Blanc Washington, DC 9
DC Brau, 'El Hefe Speaks' German Style Hefeweizen Washington, DC 8	Rar Nanticoke Nectar India Pale Ale Cambridge, DC 9
Atlas Brew Works, Blood Orange Gose Sour Ale Washington, DC 8	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	Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6
Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10	Aval Cider Blanc Bretagne, France 10
Port City Porter American Porter Alexandria, VA 7	Saison Dupont Farmhouse Ale Hainaut, Belgium 9
Brassiere des Pothiers, 'Raymonde' Blonde Ale Roanne, France 14	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7

PASTIS & ABSINTHE

Pernod 9	St. George Absinthe 15
Pernod Absinthe 15	Kubler Absinthe 12
Ricard 10	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 Gimonnet 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

CHAMPAGNE

Pierre Gimonnet Premier Cru, Blanc de Blancs, Brut
N.V. Cuis 45/171

BLANC

MACON LA ROCHE VINEUSE
Oliver Merlin 17
2019 Mâconnaise, France

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

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

CHARDONNAY
Bacchus 2020 California 13

SAUVIGNON BLANC
Domaine Cordiallat 19
2020 Loire Valley, France

ALSATIAN BLEND
Jezebel, 'Blanc' 16
2019 Oregon

VOUVRAY
Alain de la Treille 11
2020 Loire Valley, France

RIESLING
Hexamer, 'Quarzit' 18
2019 Nabe, Germany

VIIGNIER
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 Cahors, 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	Mocha Hazelnut 6.50
Cold-Brewed Iced Coffee 4.50	Délice au Chocolat 5.50
Espresso 5	Selection of Hot Teas 4.50
Café Gibraltar 5.50	Soda 4
Café Vietnamese 6	Iced Tea 4
Café au Lait 5.50	Acqua Panna/Perrier. 8
Café Latte 5	Citron Pressé de la Maison .4
Cappuccino 5.50	