

**LE CHEF EXÉCUTIF**  
**GREG LLOYD**

**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
SCALLOP CRUDO* . . . . .	18	ASSORTED OYSTERS* (half dozen) . . . . .	20
JUMBO CRAB COCKTAIL . . . . .	30		

### PETIT PLATEAU\*

serves 1 – 3 persons  
95

### GRAND PLATEAU\*

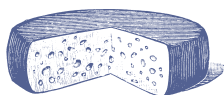
serves 4 – 6 persons  
175

## 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

## CARAFES

12 ounces . . . . . \$16  
25 ounces . . . . . \$28

## VENTOUX ROUGE

(Carignan, Cinsault  
Grenache, Syrah)

## LUBÉRON BLANC

(Bourboulenc, Grenache  
Blanc, Ugni Blanc  
Vermentino)

## ENTRÉES

GRUYÈRE OMELETTE . . . . .	17	MOULES FRITES . . . . .	22
<i>Saunders Farm eggs, gruyère, fines herbes</i>		<i>marinière style mussels, pommes frites, sauce mayonnaise</i>	
YOGURT PARFAIT . . . . .	10	HALF ROAST CHICKEN . . . . .	29
<i>strawberry jam, house made granola</i>		<i>rosemary, pommes purées, jus de poulet</i>	
BUTTERMILK PANCAKES . . . . .	14	PASTA PRIMAVERA . . . . .	21
<i>maple syrup</i>		<i>garden vegetables, parmesan cream, pine nuts</i>	
BURGER AMÉRICAIN* . . . . .	21	STEAK FRITES* . . . . .	34.5
<i>cheeseburger, pommes frites</i>		<i>herb roasted, maître d'buttre, pommes frites</i>	
BEEF BOURGUIGNON . . . . .	36		
<i>crimini mushrooms, lardons, red wine sauce</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
Brasserie 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 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

## BLANC

MACON LA ROCHE VINEUSE  
Olivier 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

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

CHATEAUNEUF - 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	