

# Le Diplomate

ALL DAY BRUNCH DINNER  
 Mon - Fri: 12pm-11:30pm Sat-Sun: 9:30am-4pm Sat - Sun: 5pm-11:30pm  
 MID-DAY  
 Sat & Sun: 4pm-5pm

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

## Brunch

### LES OEUFS



EGGS BENEDICT\*  
 ham off the bone,  
 sauce hollandaise  
 16

EGGS NORWEGIAN\*  
 smoked salmon,  
 sauce hollandaise  
 17

POACHED EGGS BASQUAISE\*  
 prosciutto, creamy  
 polenta  
 16

LOBSTER OMELETTE  
 sauce Mornay, fines  
 herbes  
 23

GRUYÈRE OMELETTE  
 Saunders Farm eggs,  
 gruyère, fines herbes  
 16

AVOCADO TOAST\*  
 Poached eggs, Espelette,  
 country toast  
 15

EGGS ANY STYLE\*  
 15

### FRUITS DE MER

½ CHILLED LOBSTER  
 22

JUMBO LUMP CRAB  
 COCKTAIL  
 20

SALMON TARTARE  
 18

SHRIMP COCKTAIL  
 22

PETIT PLATEAU\*  
 serves 1 - 3 persons  
 85

GRAND PLATEAU\*  
 serves 4 - 6 persons  
 165

KING CRAB  
 COCKTAIL  
 25

TOP NECK CLAMS\*  
 (half dozen)  
 12

ASSORTED OYSTERS\*  
 (half dozen)  
 18.50

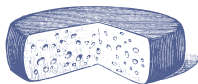
### Blankets



\$20

### LE DIPLOMATE FROMAGES

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



### VIENNOISERIE

CROISSANT  
 5

CHOCOLATE  
 CROISSANT  
 6

### SIDES

POMMES FRITES 8  
 POMMES

LYONNAISES 5  
 BAGEL & CREAM  
 CHEESE 5

PORK SAUSAGE 7  
 TURKEY SAUSAGE 7  
 BOUDIN NOIR 8  
 NUESKE BACON 8

### HORS D'OEUVRES

CHARCUTERIE . . . . . 23

GOUGÈRES . . . . . 10  
 gruyère, pâte à choux, fleur de sel

FOIE GRAS PARFAIT . . . . . 18  
 wine gelée, brioche

MACARONI AU GRATIN . . . . . 14

YOGURT PARFAIT . . . . . 10  
 strawberry jam, house granola

MUSHROOM SOUP . . . . . 12  
 cremini, miatake, pioppini

SALMON CARPACCIO\* . . . 17.50  
 cured norwegian salmon, eggs  
 mimosa, whipped crème fraîche

ESCARGOTS À LA  
 BOURGUIGNONNE . . . . . 16  
 garlic-parsley butter, baguette

STEAK TARTARE DU PARC\* 17  
 hand chopped steak, capers,  
 quail egg

TUNA CARPACCIO\* . . . . . 22  
 leek vinaigrette

MUSHROOM TART . . . . . 15  
 pioppini mushrooms, truffle pecorino

ONION SOUP GRATINÉE . 14

RICOTTA RAVIOLI . . . . . 14  
 plum tomato, basil

### LES SALADES

COUNTRY CHICKEN CLUB . . . . . 16  
 avocado, bacon, rosemary aioli

BURGER AMÉRICAIN . . . 20  
 cheeseburger, pommes frites

SALADE NIÇOISE . . . . . 19.5  
 confit tuna, red bliss potatoes,  
 haricots verts

WARM SHRIMP SALAD . . . . . 22  
 lemon beurre blanc, avocado

SALADE VERTE . . . . . 12  
 haricots verts, radishes, red wine  
 vinaigrette

### ENTRÉES

CROQUE-MADAME . . . . . 14.5  
 grilled ham, fried egg, sauce mornay

CHICKEN PAILLARD . . . . . 20  
 picholine olive tapenade, almonds, frisée

TROUT AMANDINE . . . . . 31  
 toasted almonds, haricots verts,  
 lemon brown butter

STEAK FRITES\* . . . . . 32  
 herb roasted, maître d' butter, pommes frites

BUTTERMILK PANCAKES . . . . . 12  
 maple syrup

QUICHE FLORENTINE . . . . . 15  
 spinach, gruyère

MOULES FRITES . . . . . 21  
 marinière style mussels, pommes frites,  
 sauce mayonnaise

BEEF BOURGUIGNON . . . . . 35  
 crimini mushrooms, lardons, red wine sauce

\*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.

## COCKTAILS

LE DIP SPRITZ  
Lillet blanc, sparkling wine,  
sour orange, rhubarb root  
14

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

CAVALIER  
Knob Creek Rye, Caffo  
Vecchio Amaro, Gran Classico  
Bitter, Sweet Vermouth  
15

SOPI  
Bevledere Vodka, Solerno  
Blood Orange, Tiber  
Aperitivo, Pomegranate,  
Sparkling Rose  
15

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

PETIT RUSÉ  
Arette Reposado Tequila,  
Ginger, Pomegranate,  
Cardamom, Lime, Luxardo  
Maraschino  
14

BLOODY MARY  
Rocktown Vodka,  
House Mix  
11

MIMOSA  
Orange Juice or Grapefruit  
12

LES VACANCES  
Green Chartreuse, Banhez  
Mezcal, Velvet Falernum,  
Pineapple, Lime  
14

CIDRE ÉPICÉ  
Warm spiced cider, your  
choice of Bourbon, Cognac,  
or Rum  
13

HOT TODDY  
Jim Beam, Honey, Lemon,  
Star Anise, Orange  
12

CHARTREUSE  
CHOCOLAT CHAUD  
Green Chartreuse,  
Hot Chocolate  
14

## CARAFES

12 OUNCES ..... \$16  
25 OUNCES ..... \$28

**VENTOUX ROUGE**  
(Carignan, Cinsault  
Grenache, Syrah)

**LUBÉRON BLANC**  
(Bourboulenc, Grenache  
Blanc, Ugni Blanc  
Vermentino)

## SPARKLING

VIN MOUSSEUX' SIMONET, Blanc de Blancs, Brut. .... 12  
N.V. Alsace, France

CHAMPAGNE, Laurent-Perrier, 'La Cuvée', Brut. .... 22  
N.V. Tours-Sur-Maine, France

MÉTHODE TRADITIONELLE ROSÉ FRANÇOIS MONTAND,  
Brut Rosé. .... 14  
N.V. Jura, France

## LES VINS BLANCS

VOUVRAY Château Gaudrelle, 'Clos Le Vigneau' ..... 10  
2017 Loire Valley, France

SANCERRE Benoit Et Mathieu, 'Renaissance' ..... 18  
2018 Loire Valley, France

CHARDONNAY Jean – Yves Devevey ..... 16  
2014 Bourgogne, France

CHARDONNAY Newton, 'Skyside' ..... 15  
2017 Sonoma County, California

BORDEAUX BLANC Château Les Arromans ..... 13  
2019 Entre-Deux-Mers, France

## LES VINS ROSÉ

ROSÉ OF GRENACHE AND CINSULT MIRABEAU,  
'BELLE ANNÉE'. .... 13  
2019 Provence, France

## LES VINS ROUGES

CHÂTEAUNEUF – DU – PAPE Domaine Des Pères de l'Eglise .... 19  
2018 Southern Rhône, France

BORDEAUX BLEND Château la Fleur Plaisance ..... 15  
2016 Montagne-Saint-Émilion, France

SYRAH Château de Saint Cosme ..... 11  
2018 Côtes du Rhône, France

CABERNET FRANC Château du Hureau, 'Tuffe' ..... 14  
2017 Saumur – Champigny, France

BOURGOGNE Pascal Clément ..... 17  
2018 Burgundy, France

## DRAFT

RIGHT PROPER,  
'RAISED BY WOLVES'  
Pale Ale, Washington, DC ..... 8

KRONENBOURG 1664  
Lager, Strasbourg, France ..... 8

DC BRAU, 'PENN QUARTER'  
Porter, Washington, DC ..... 8

ATLAS BREW WORKS, 'GIANT  
FLAMING ZOMBIE POLAR BEAR'  
Imperial IPA, Washington, DC .... 10

ANXO  
Cider Blanc, Washington, DC .... 9

## BOTTLE

SAISON DUPONT  
Farmhouse Ale, Hainaut, Belgium 9

AVAL  
Cider, Bretagne, France ..... 10