

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRALE
PHILIP CHRISTENSEN-AMES

Le Diplomate

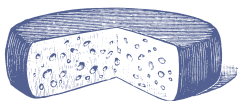
BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

Brunch

BRUNCH DINNER LUNCH
Sat & Sun: 9:30am-4pm Sun-Thu: 5-11pm Fri: 12-5pm
APRÈS MIDI
Fri-Sat: 5pm-12am Sa & Sun: 4-5pm

LE DIPLOMATE FROMAGES

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



VIENNOISERIE

CROISSANT
5

PAIN AU CHOCOLAT
6

PAIN AU RAISIN
5.50

BREAKFAST PASTRIES
Selection of pastries by our pastry chef
14

SIDES

POMMES FRITES 8
POMMES LYONNAISES 5
BAGEL & CREAM CHEESE 5
PORK SAUSAGE 7
TURKEY SAUSAGE 7
BOUDIN NOIR 8
NUESKE BACON 8
BAKED RATATOUILLE 8

FRUITS DE MER

½ CHILLED LOBSTER
22

KING CRAB COCKTAIL
35

SALMON TARTARE*
18

SCALLOP CRUDO*
18

SHRIMP COCKTAIL
22

PETIT PLATEAU*

serves 1 – 3 persons
95

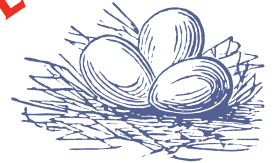
GRAND PLATEAU*

serves 4 – 6 persons
175

TOP NECK CLAMS*
(half dozen)
12

ASSORTED OYSTERS*
(half dozen)
18.50

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

RATATOUILLE OMELETTE
egg whites, chevre, fines herbs
14

GRUYÈRE OMELETTE
Saunders Farm eggs, gruyère, fines herbes
16

AVOCADO TOAST*
Poached eggs, Espelette, country toast
15

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.

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

GAZPACHO 12
heirloom tomato, cucumber, baguette

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 SANDWICHES ET SALADES

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

BURGER AMÉRICAIN 20
cheeseburger, pommes frites

WARM SHRIMP SALAD 22
lemon beurre blanc, avocado

SALADE VERTE 12
haricots verts, radishes, red wine vinaigrette

SALADE NIÇOISE 19.50
confit tuna, red bliss potatoes, haricots verts

ENTRÉES

CROQUE-MADAME 14.50
grilled ham, fried egg, sauce mornay

FRENCH TOAST 14
strawberry rosé compote, chantilly cream, mint

CHICKEN PAILLARD 20
picholine olive tapenade, almonds, frisée

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

STEAK FRITES* 34
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

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

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

PAMPLEMOUSSE PRESSE
Combiar Pamplemousse,
Sparkling Wine,
Lemon, Orange Bitters
12

LE FONTAINE
Banhez Mezcal,
Amer, Cold Brew Coffee,
Cardamom, Honey
15

LE PAPETIER
Jim Beam Bourbon,
Aperol, Suze, lemon
14

S'EPANOUIT
One Vodka, Lillet Rose, Luxardo
Maraschino, elderflower,
blueberry, pomegranate
15

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

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

MONDRAGÓN
Banhez Mezcal,
Hornitos Blanco Tequila,
Benedictine, Velvet Falernum,
Strawberry, Rhubarb
15

FROZEN NEGRONI
Bombay Gin, Campari,
Cñia Mata Sweet Vermouth
14

FROSÉ
St. Germain, Ginger –
Lime Cordial
14

EFFERVESCENTS

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

CHAMPAGNE
Laurent-Perrier
'La Cuvée', Brut 22
N.V. Reims, France

MÉTHODE TRADITIONELLE ROSÉ
François Montand
Brut Rosé 14
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 29
N.V. Reims, France

CHAMPAGNE
Pierre Peters, 'Cuvée de Réserve', Blanc de Blancs, Brut N.V.
Le Mesnil – Sur – Oger, France 45

LES VINS

BLANC

VOUVRAY
Château Gaudrelle,
'Clos Le Vigneau' 10
2018 Loire Valley, France

PROVENCE BLANC
Domaine d'Eole 14
2018 Coteaux d'Aix-en-Provence,
France

BOURGOGNE
Marchand-Tawse 16
2015 Burgundy, France

PERNAND-VERGELESSES
JB Boudier 23
2015 Côte de Beaune, France

CHARDONNAY
Bacchus 2017 California ... 12

PINOT GRIS
Pierre Sparr,
'Grande Réserve' 13
2018 Alsace, France

SANCERRE
Benoit et Mathieu Fleuriet,
'Pur Jus' 18
2018 Loire Valley, France

RIESLING
Dönnhoff, 'Trocken' 17
2019 Nabe, Germany

ALSATIAN BLEND
Jezebel, 'Blanc' 15
2019 Oregon

VIIGNIER
Jean Luc Colombo,
'La Violette' 12
2018 Vins de Pay d'Oc, France

ROSÉ

**ROSÉ OF GRENACHE AND
CINSAULT**
Domaine Saint Aix 16
2020 Coteaux d'Aix en Provence,
France

**ROSÉ OF GRENACHE AND
CINSAULT**
Mirabeau, 'Belle Année' 13
2019 Provence, France

ROUGE

CHÂTEAUNEUF – DU – PAPE
Domaine Barville 24
2017 Southern Rhône, France

SYRAH
Château de Saint Cosme ... 11
2020 Côtes du Rhône, France

MALBEC
Château du Cèdre,
'Héritage' 13
2016 Cahors, France

PINOT NOIR
Lyric be Etude 14
2016 Santa Barbara, California

PINOT NOIR
Evesham Wood 20
2019 Willamette Valley, Oregon

CABERNET FRANC
Nau Frères, 'Les Blottières' . 14
2015 Bourgueil, France

CABERNET SAUVIGNON
Johnson Family 15
2018 North Coast, California

BORDEAUX BLEND
Achaval Ferrer, 'Quimera' . 19
2017 Mendoza, Argentina

BORDEAUX BLEND
Château Ducasse 16
2018 Graves, France

BOURGOGNE
Pascal Clément 17
2018 Burgundy, France

GAMAY
Laurence & Remi Dufaitre . 16
2018 Juliéna, France

BIÈRES PRESSION

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

DC Brau, 'El Hefe Speaks'
German Style Wit
Washington, DC 8

**Atlas Brew Works,
'Blood Orange Gose'**
Citrus Sour
Washington, DC 8

Straffe Hendrik
Golden Tripel
Bruges, Belgium 12

Anxo
Cider Blanc
Washington, DC 9

Rar Nanticoke Nectar
India Pale Ale
Cambridge, DC 9

Kronenbourg 1664
Lager
Strasbourg, France 8

BIÈRES EN BOUTEILLE

Aval
Cider
Bretagne, France 10

Duchesse de Bourgogne
Flanders Red Ale
Vichte, Belgium 14

Aslin, 'Power Moves'
India Pale Ale (16oz)
Alexandria, VA 10

Stiegl Radler
Grapefruit Lager
Austria 6

Brassiere des Pothiers, 'Lucienne'
Ale with Gamay Grape Juice
Roanne, France 14

Saison Dupont
Farmhouse Ale
Hainaut, Belgium 9

PASTIS & ABSINTHE

Pernod 9 Ricard 10

Pernod Absinthe 15 St. George Absinthe 15

Kubler Absinthe 12

BOISSONS

Coffee 4 Mocha Hazelnut 6

Cold-Brewed Iced Coffee 4 Délice au Chocolat 5.50

Espresso 4.50 Selection of Hot Teas 4.50

Café Gibraltar 5 Soda 4

Café Vietnamese 5.50 Iced Tea 4

Café au Lait 5 Acqua Panna / Perrier 8

Café Latte 4.50 Citron Pressé de la Maison ... 4

Cappuccino 5