

LE CHEF EXÉCUTIF
GREG LLOYD

Le Diplomate

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

BRUNCH
Sat & Sun:
9:30am-3pm

DINNER
Sun-Thu:
5-11pm
Fri-Sat:
5pm-12am

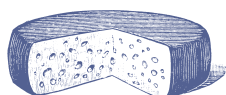
LUNCH
Mon-Fri:
11:30am-3pm

APRÈS
MIDI
3-5pm

Brunch

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
C'EST DÉLICIEUX.
SELECT 3, 5 OR 7
(\$6.5 each)



LA TRUFFE

Black Burgundy
+25

VIENNOISERIE

HOT CROSS BUNS
12

PASTRY BASKET
assorted mini pastries
22

CROISSANT
6

PAIN AU
CHOCOLAT
7

KOIGN AMANN
6



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

FRUITS DE MER

½ CHILLED LOBSTER
24

SALMON TARTARE*
19

JUMBO CRAB
COCKTAIL
31

ROYAL SEABREAM
CRUDO*
25

PETIT
PLATEAU*
serves 1 – 3 persons
125

GRAND
PLATEAU*
serves 4 – 6 persons
195

SHRIMP COCKTAIL
23

ASSORTED OYSTERS*
(half dozen)
24

TOP NECK CLAMS*
(half dozen)
13

ROYAL BAIKA CAVIAR*
(30g)
blini, sour cream, egg mimosa
105

HORS D'OEUVRES

SALMON CARPACCIO*18
cured norwegian salmon,
eggs mimosa, whipped crème fraîche

ESCARGOTS À LA
BOURGUIGNON.....18
garlic-parsley butter, baguette

CELERIAC SOUP 14
truffle, brioche

RICOTTA RAVIOLI.....16
plum tomato, basil

TUNA CARPACCIO*27
leek vinaigrette, chive

CHARCUTERIE..... 25
gem salad, mustard vinaigrette,
cornichons

GOUGÈRES.....12
gruyère, pâte à choux, fleur de sel

YOGURT PARFAIT13
strawberry jam, house granola

STEAK TARTARE DU PARC* .19
hand-chopped steak, capers, quail egg

SALADE VERTE 14
haricots verts, radishes,
red wine vinaigrette

ONION SOUP GRATINÉE...16
crostini, sherry, gruyère

FOIE GRAS PARFAIT19
red wine gelée, brioche

MACARONI AU GRATIN15
cavatelli, gruyère, thyme breadcrumbs

MUSHROOM TART..... 20
pioppino mushrooms, truffle pecorino,
chive

JOYEUSES PÂQUES

EGGS
VOL-AU-VENT
morel mushrooms,
creamed cippolinis,
crème fraîche
14
add lobster
+15

EGGS BENEDICT*
ham off the bone,
sauce hollandaise
19

EGGS
NORWEGIAN*
smoked salmon,
sauce hollandaise
24

POACHED EGGS
BASQUAISE*
prosciutto,
creamy polenta
17

EGG WHITE
OMELETTE
ratatouille,
goat cheese
19

GRUYÈRE
OMELETTE
farm fresh eggs, gruyère,
fines herbes
19

AVOCADO TOAST*
poached eggs, espelette,
multigrain toast
18

EGGS ANY
STYLE*
16

ENTRÉES

COUNTRY CHICKEN CLUB 25
avocado, bacon, rosemary aioli

DUCK SARLADAISE*..... 23
duck confit, sunny side up egg, potatoes, sauce foyot

WARM SHRIMP SALAD 28
lemon beurre blanc, avocado, parmesan

FRENCH TOAST..... 17
brandied apples, vanilla chantilly cream, walnuts

CHICKEN PAILLARD..... 22
picholine olive tapenade, almonds, frisée

STEAK FRITES*..... 39
maitre d' butter, pommes frites

TROUT AMANDINE..... 35
toasted almonds, lemon brown butter, haricots verts

SALADE NIÇOISE 29
confit tuna, red bliss potatoes, haricots verts

MOULES FRITES 25
marinière-style mussels, pommes frites, sauce mayonnaise

BURGER AMÉRICAIN*..... 27
cheeseburger, pommes frites

BUTTERMILK PANCAKES 18
maple syrup

CROQUE MADAME* 24
cotto ham, comté, béchamel, fried egg

QUICHE FLORENTINE 16
spinach, gruyère

BEEF BOURGUIGNON..... 41
cremini mushrooms, lardons, red wine sauce

SIDES

POMMES
FRITES
10

POMMES
LYONNAISES
8

BAGEL &
CREAM
CHEESE
5

PORK
SAUSAGE
8

TURKEY
SAUSAGE
8

BACON
Vande Rose Farm
9

ROASTED
CAULIFLOWER
9

*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, Gazewuses et Alcoolisées

COCKTAILS

JARDIN DES PLANTES
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda,
Lavender Bitters
15

ROMARIN
One Vodka, St. Germain, Rosemary, Grapefruit
15

LA PÊCHE
Earl Grey Tea infused Tito's Vodka, Peach Liqueur,
Lemon Honey Cordial, Orange Bitters
15

POIRE D'AUTOMNE
Hornitos Reposado, Spiced Pear Liqueur, Averna, Lemon
16

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
16

CITRON FUMÉ
Glenmorangie X Scotch, Monkey Shoulder Scotch,
Tempus Fugit Crème de Banane, Honey Syrup, Lemon
16

BELLE ÉPOQUE
Maison Rouge VSOP Cognac, Grand Marnier VSOP, Lemon
20

ESPRESSO MARTINI
Wheatley Vodka, Café Amaro, Don Ciccio Walnut Liqueur
16

GRANDE DAME
Jim Beam Bourbon, Gran Classico, Dolin Rouge, Punt E Mes
17

OLD FASHIONED DE NORMANDIE
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara
18

CIDRE ÉPICÉ
Spiced Rum
14

MIMOSA SERVICE

bottle of sparkling wine and carafe of orange juice for the table

66

BIÈRES PRESSION

Alewerks Brewing Company
Tavern Brown Ale
Williamsburg, VA 9

RAR 'Nanticoke Nectar'
India Pale Ale
Cambridge, MD 9

Kronenbourg 1664
Lager
Strasbourg, France 9

Cuvee des Trolls
Blond Ale
Pipaix, Belgium 11

Manor Hill Porter
Ellicott City, MD 9

Crooked Crab 'Haze for Days'
India Pale Ale
Odenton, MD 9

BIÈRES EN BOUTEILLE

Aslin, 'Orange Starfish'
India Pale Ale
Alexandria, VA 11

Lucky Seven Porter
American Porter
Salisbury, MD 7

Bitburger
(Non-alcoholic) Pilsner Style
Bitburg, Germany 7

St. Bernardus
Belgian Tripel
Poperinge, Belgium 19

Saison Dupont
Farmhouse Ale
Tourpes, Belgium 12

Meteor Pils
Czech Pilsner
Hochfelden, France 9

Etienne Dupont
Cider Brut
Normandy, France 16

Steigl, 'Radler'
Grapefruit Juice with Lager
Salzburg, Austria 7

Aval
Cider Brut
Britagne, France 7

PASTIS & ABSINTHE

Pernod 20 St. George Absinthe 23
Pernod Absinthe 26 La Muse Absinthe 24
Ricard 19 Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 14
N.V. Loire Valley, France

CHAMPAGNE
Laurent - Perrier, 'La Cuvée,'
Brut 26
N.V. Tours-Sur-Marne

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 47/212

MÉTHODE TRADITIONELLE ROSÉ
François Montand
Brut Rosé 16
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 33
N.V. Reims

LES VINS

BLANC

CHARDONNAY
Secret Cellars 15
2021 Central Coast, California

BOURGOGNE
Jean Arthaud 23
2022 Burgundy, France

PERNAND-VERGELESSES
JB Boudier 28
2019 Côte de Beaune, France

BORDEAUX BLANC
Château Les Arromans 15
2023 Entre-Deux-Mers, France

SANCERRE
Domaine Girault,
'Le Grand Moulin' 25
2023 Loire Vally, France

MUSCADET SÈVRE-ET-MAINE
Château la Noë, Sur Lie. 14
2022 Loire Valley, France

VIIGNIER
Jean-Luc Colombo,
'La Violette' 16
2020 Vins Pays D'Oc, France

GEWÜRZTRAMINER
Hugel 19
2018 Alsace, France

PINOT GRIS
Pierre Sparr 17
2021 Alsace, France

RIESLING
Hexamer, 'Quarzit' 18
2023 Nabe, Germany

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
Minuty 'Prestige' 20
2023 Provence, France

ROSÉ OF GRENACHE
AND MOURVÈDRE
Château Gassier, 'Esprit Gassier' 14
2022 Provence, France

ROUGE

PINOT NOIR
Starr Wines by Brooks 23
2023 Willamette Valley, Oregon

BOURGOGNE
Olivier Merlin 18
2020 Burgundy, France

MERCUREY
Domaine Michel Briday,
'Les Vaux' 30
2020 Côte Chalonnaise, France

GAMAY
M. & C. Lapierre,
'Raisins Gaulois' 19
2023 Vin de France

BORDEAUX BLEND
Le Babbler 'Bordeaux
Supérieur' 19
2020 Bordeaux, France

BORDEAUX BLEND
Esprit de Chateau Pavie 25
2018 Bordeaux, France

CABERNET SAUVIGNON
Fidelatas, 'M100' 22
2022 Columbia Valley, Washington

CABERNET FRANC
Château du Hureau, 'Tuffe' 16
2020 Saumur-Champigny, France

MALBEC
Château du Cèdre,
'Héritage' 15
2019 Cahors, France

CÔTES DU RHÔNE
Saint Cosme 14
2022 Southern Rhône, France

BOISSONS

Coffee 5 Délice au Chocolat 6
Cold-Brewed Iced Coffee 5 Selection of Hot Teas 5
Espresso 5 Soda 4
Café Gibraltar 6 Iced Tea 4
Café Vietnamese 6 Acqua Panna / S. Pellegrino 9
Café au Lait 6 Citron Pressé de la Maison 4
Café Latte 5 Fever Tree Ginger Beer 6
Cappuccino 6 Fever Tree
Sparkling Pink Grapefruit 6
Mocha Hazelnut 7