

LE CHEF EXÉCUTIF
GREG LLOYD

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

Le Diplomate

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

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

Dîner
JOYEUSES PÂQUES



HORS D'OEUVRE
WHITE ASPARAGUS MIMOSA
cara cara orange,
chopped egg, leek vinaigrette

20

ENTRÉE
HERB ROASTED LEG OF LAMB
spice glazed carrots,
minted chick peas,
rosemary jus

45

DESSERT
BABA AU CHOCOLAT
chocolate syrup, brandy,
chocolate crème chantilly,
poached pear

14

CARAFES

12 ounces \$21
25 ounces \$39

PAYS D'OC ROUGE

(Grenache, Syrah, Mourvèdre)

CÔTES DE GASCOGNE BLANC

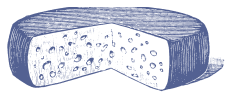
(Colombard, Sauvignon Blanc)

LA TRUFFE

Black Burgundy
+25

LE DIPLOMATE FROMAGES

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



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

FARMER'S CHEESE 18
honeycomb, hazelnut, mint

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

VICHYSOISE 14
crème fraîche, chive

TUNA CARPACCIO* 27
leek vinaigrette

RICOTTA RAVIOLI 16
plum tomato, basil

MACARONI AU GRATIN ... 15
cavatelli, gruyère,
thyme breadcrumbs

CRISPY ARTICHOKEs 19
garlic aioli, lemon

CHARCUTERIE 25
gem salad, mustard vinaigrette,
cornichons

GOUGÈRES 12
gruyère, pâte à choux, fleur de sel

ESCARGOTS À LA
BOURGUIGNON 18
garlic-parsley butter, baguette

MUSHROOM TART 20
pioppino mushrooms,
truffle pecorino, chive

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

FOIE GRAS PARFAIT 19
red wine gelée, brioche

PÂTÉ DE CAMPAGNE 15
pistachios, pickled cipollini onions,
cassis moutarde

PARISIAN HAM 19
cornichon, beurre noisette, baguette

LES SALADES

SALADE VERTE
haricots verts, radishes,
red wine vinaigrette
14

WARM SHRIMP SALAD
lemon beurre blanc,
avocado
28

ENTRÉES

GRILLED BRANZINO 40
tapenade, roasted peppers, gigante beans

HALF ROAST CHICKEN 33
rosemary, pommes purée, jus de poulet

RABBIT PAPPARDELLE 29
riesling, tomato

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

BURGER AMÉRICAIN* 27
cheeseburger, pommes frites

ROASTED SALMON 34
braised du puy lentils, beurre rouge

STEAK FRITES* 39
herb roasted, maître d' butter, pommes frites

STEAK AU POIVRE* 47
black pepper crusted new york strip, garlic spinach,
cognac demi-glace

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

SPAGHETTI 30
périgord truffle, parmesan

BEEF BOURGUIGNON 41
cremini mushrooms, lardons, red wine sauce

DUCK CONFIT 40
crispy yukon potatoes, frisee, banyuls honey gastrique

SCALLOPS PROVENÇAL* 39
yukon gold potatoes, almond, roasted tomato, caper butter

VEAL ESCALOPE 40
spring onions, mushrooms, cream

GRUYÈRE OMELETTE 19
saunders farm eggs, gruyère, fines herbes

BRAISED LAMB SHANK 45
couscous, citrus yogurt, harissa vinaigrette

SIDES

POMMES
FRITES
10

HARICOTS
VERTS
10

POMMES
PURÉE
10

GARLIC
SPINACH
10

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, Gazeuses 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

MARGUERITE DES CHAMPS
Sauza Blanco Tequila, Crème de Framboise,
Ginger Liqueur, Aperol, 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, Cbile Liqueur, Bonal, Demerara
18

PRINTEMPS À PARIS
Bombay Dry, Lillet Blanc, St. Germain, Sparkling Grapefruit, Lemon
15

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
Bretagne, 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
2020 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

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 CINSAULT
Château 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
2022 Burgundy, France

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

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

BORDEAUX SUPÉRIEUR
Château Lauduc 'Le Babbler'. 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
2020 Cabors, France

CÔTES DU RHÔNE
Saint Cosme 14
2023 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 Vietnamiense 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