

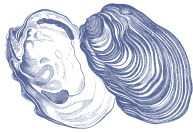
LE CHEF EXÉCUTIF
GREG LLOYD

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

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

LUNCH
Mon-Fri:
12-3pm

APRÈS
MIDI
3-5pm



VIENNOISERIE

BREAKFAST
PASTRIES
selection of pastries
by our pastry chef
22

FLAN PARISIEN
12



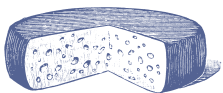
LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6.5 each)



Le Diplomate

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

FRUITS DE MER

½ CHILLED LOBSTER
24

SALMON TARTARE*
19

JUMBO CRAB
COCKTAIL
31

SCALLOP CRUDO*
25

PETIT
PLATEAU*
serves 1 – 3 persons
125

GRAND
PLATEAU*
serves 4 – 6 persons
195

SHRIMP COCKTAIL
23

ASSORTED OYSTERS*
(half dozen)
25

TOP NECK CLAMS*
(half dozen)
13

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

HORS D'OEUVRES

STEAK TARTARE DU PARC* 24
hand-chopped steak, capers,
quail egg

TUNA CARPACCIO* 27
leek vinaigrette

RICOTTA RAVIOLI 16
plum tomato, basil

MACARONI AU GRATIN 17
cavatelli, gruyère, thyme breadcrumbs

ESCARGOTS À LA
BOURGUIGNONNE 24
garlic-parsley butter, baguette

MUSHROOM TART 20
pioppino mushrooms,
truffle pecorino, chive

ONION SOUP GRATINÉE ... 21
crostini, sherry, gruyère

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

CHARCUTERIE 25

LES SALADES

SALADE
VERTE
haricots verts,
radishes,
red wine vinaigrette

17

WARM
SHRIMP
SALAD
lemon beurre
blanc, avocado

31

SALADE
NIÇOISE
confit tuna,
red bliss potatoes,
haricots verts

31

CHICKEN
PAILLARD
picholine olive
tapenade,
almonds, frisée

24

ENTRÉES

BUTTERMILK PANCAKES..... 19
maple syrup

GRUYÈRE OMELETTE 19
saunders farm eggs, gruyère, fines herbes

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

QUICHE FLORENTINE 16
spinach, gruyère

GRILLED BRANZINO 43
tapenade, roasted peppers, gigante beans

BURGER AMÉRICAIN* 29
cheeseburger, pommes frites

MOROCCAN COUSCOUS 23
roasted vegetable

MOULES FRITES..... 29
marinière-style mussels, pommes frites,
sauce mayonnaise

ROASTED SALMON 34
DuPuy lentils, beurre rouge, mirepoix

STEAK FRITES* 41
herb roasted, maître d'butter, pommes frites

TROUT AMANDINE..... 36
toasted almonds, haricots verts, lemon brown butter

BEEF BOURGUIGNON..... 45
cremini mushrooms, lardons, red wine sauce

DUCK CONFIT*..... 39
frisée, pommes tapées, duck jus

SIDES

POMMES
FRITES
10

HARICOTS
VERTS
10

POMMES
PURÉE
10

GARLIC
SPINACH
10

MOROCCAN
GLAZED CARROTS
9

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

All Day

THANKSGIVING



Available at 12pm

APPETIZER
(choose one)

Mushroom Soup
roasted maitake
mushrooms, truffle oil

Winter Green Salad
cider vinaigrette

DINNER

Roasted
Turkey Breast
&
Confit Leg

SIDES

Stuffing

Candied Yams

Mashed Potatoes

Cranberry Sauce

Crispy
Brussels Sprouts

DESSERT

(choose one)

Pumpkin Pie
vanilla whipped cream

Pecan Tart
vanilla ice cream

PRIX FIXE
\$80

(price does not include
tax or gratuity)

*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

CIDRE ÉPICÉ
Bacardi Spiced Rum, Mulled Cider
14

KIR 75
Sparkling Wine, Bombay Dry Gin, Combiér Crème de Cassis,
Lemon, Lavender
16

ROMARIN
Vodka, St. Germain, Grapefruit, Rosemary
15

LE JARDIN
Bombay Dry Gin, Lillet Blanc, Herbs de Provence,
Lime, Sparkling Water
15

LE DIRTY
Wheatley Vodka, Olive Brine, Olives
15

CLOUSEAU
Fig Infused Jim Beam Bourbon, Lime, Plum Bitters
16

MARGUERITE DES CHAMPS
Sauza Blanco Tequila, Aperol, Crème de Framboise,
Ginger, Lemon
16

L'OMBRE ROYALE
Courvoisier VS Cognac, Dolin Dry, Allspice Dram, Crème de Cacao
19

L'ESPRESSO
Vodka, Borghetti Coffee Liqueur, Cynar, Frangelico, Espresso
16

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 15
N.V. Alsace, France

CHAMPAGNE
Laurent - Perrier, 'La Cuvée,'
Brut 29
N.V. Tours-Sur-Marne

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

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

LES VINS

BLANC

PINOT GRIS
Pierre Sparr..... 17
2022 Alsace, France

SANCERRE
Acamas..... 25
2025 Loire Vally, France

ENTRE-DEUX-MERS
Château Les Arromans..... 15
2024 Bordeaux, France

RIESLING
Hugel 19
2024 Alsace, France

CHABLIS
Domaine Laroche,
'Saint Martin'..... 25
2023 Burgundy, France

MÂCON-VILLAGE
Pierre Boisson 21
2022 Burgundy, France

CHARDONNAY
Flowers..... 24
2023 Sonoma Coast, California

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
Château Minuty 'Prestige' .. 22
2025 Provence, France

ROSÉ OF GRENACHE
AND MOURVÈDRE
Château Gassier, 'Esprit Gassier'. 14
2025 Provence, France

ROUGE

BEAUJOLAIS
Domaine Michel Tete
Julienas 'Cuvee Tradition' 19
2022 Beaujolais, France

PINOT NOIR
Starr Wines by Brooks 23
2024 Willamette Valley, Oregon

CÔTES DU RHÔNE
Saint Cosme..... 15
2024 Rhône Valley, France

SAUMUR-CHAMPIGNY
Château du Hureau,
'Tuffe'..... 16
2022 Loire Valley, France

SAINT-ÉMILION
Espirito de Chateau Pavie..... 23
2019 Bordeaux, France

CABERNET SAUVIGNON
Maldonado. 22
2020 Napa Valley, California

BOURGOGNE
Régnerd..... 20
2024 Burgundy, France

MALBEC
Château du Cèdre,
'Héritage' 16
2021 Cahors, France

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 11

Cuvee des Trolls
Blond Ale
Pipaix, Belgium 12

Bluejacket 'La Marianne'
Lager
Washington, DC 9

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

BIÈRES EN BOUTEILLE

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

Bitburger
(Non-alcobolic) Pilsner Style
Bitburg, Germany 8

St. Bernardus
Belgian Tripel
Poperinge, Belgium..... 19

Saison Dupont
Farmhouse Ale
Tourpes, Belgium. 12

Meteor Pils
Czech Pilsner
Hochfelden, France..... 10

Etienne Dupont
Cider Brut
Normandy, France..... 16

Aval
Cider Brut
Bretagne, France. 7

Lucky Seven Porter
American Porter
Salisbury, MD 7

PASTIS & ABSINTHE

Pernod..... 22
Pernod Absinthe 26
Ricard 22

St. George Absinthe..... 23
La Muse Absinthe 24
Vieux Pontarlier Absinthe ... 23

BOISSONS

Coffee 6
Cold-Brewed Iced Coffee 6
Espresso 5
Café Gibraltar 6
Café Vietnamese..... 6
Café au Lait 6
Café Latte..... 5
Cappuccino 6.5
Mocha Hazelnut..... 7

Délice au Chocolat..... 6
Sélection of Hot Teas..... 5
Soda..... 5
Iced Tea..... 6
Acqua Panna / Perrier..... 10
Citron Pressé de la Maison 4
Fever Tree Ginger Beer 6
Fever Tree
Sparkling Pink Grapefruit 6