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

Le Diplomate

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

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

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

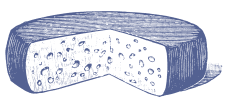
A SELECTION

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

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*
cavatellli, 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 *46*
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

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

Francophile
Calvados, Red Wine, Lemon, Cinnamon
15

Cidre Épicé
Bacardi Spiced Rum, Mulled Cider
14

Kir 75
Sparkling Wine, Bombay Dry Gin, Combier Créme 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

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-alcoholic) 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

PASTIS & ABSINTHE

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

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 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

Pinot Gris
Pierre Sparr. 17
2022 Alsace, France

Sancerre
Henri Bourgeois 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 Cinsault
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
2024 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
Espirit de Chateau Pavie 23
2019 Bordeaux, France

Cabernet Sauvignon
Robert Craig 'Le Fleur Craig'. 22
2023 Napa Valley, California

Bourgogne
Régnard.. 20
2024 Burgundy, France

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

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
Épicé Cidre 6
Délice au Chocolat. 6
Selection 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

11/18/26

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