

LE CHEF EXÉCUTIF
GREG LLOYD

BRUNCH Sat & Sun: 9:30am-3pm
DINNER Sun-Thu: 5-11pm
Fri-Sat: 5pm-12am
LUNCH Fri: 12-4pm
APRÈS MIDI Sat & Sun: 3-5pm

Le Diplomate

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

DIRECTRICE GÉNÉRALE
EVA TORRES

Diner

LES PLATS DU JOUR



MONDAY

Dorade Royale
en Papillote 31

TUESDAY

Lobster Risotto 36

WEDNESDAY

Porc Milanese 29

THURSDAY

Dover Sole
Meunière 52

FRIDAY

Bouillabaisse 31

SATURDAY

Filet de Boeuf
Rossini 48

SUNDAY

Soft Shell Crab
sauce gribiche 35

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)

LE DIPLOMATE FROMAGES

A SELECTION

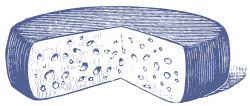
OF CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6 each)

FARMER'S CHEESE
honeycomb, hazelnuts,
mint 12



SIDES

POMMES
FRITES 8

ROASTED CARROTS 8

HARICOTS
VERTS 8

POMMES PURÉE 8

GARLIC SPINACH 8

***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.**

FRUITS DE MER

ASSORTED
OYSTERS*
half dozen 18.50

BEAU SOLEIL*
half dozen 20

TOP NECK
CLAMS*
half dozen 12

PETIT PLATEAU*

serves 1 - 3 persons 85

GRAND PLATEAU*

serves 4 - 6 persons 160

ALASKAN KING
CRAB LEG 24

½ CHILLED
LOBSTER 22

SHRIMP
COCKTAIL 20

LIVE SCALLOP*
cucumber water,
serrano, lime 16

HORS D'OEUVRES

GOUGÈRES 10
gruyère, pate a choux, fleur de sel

TOMATO GAZPACHO 11
cucumber, basil, baguette

CHARCUTERIE 23

TUNA CARPACCIO* 22
leek vinaigrette

PÂTÉ DE CAMPAGNE 14
*piñachios, pickled cipollini onions,
cassis mustard*

ONION SOUP GRATINÉE 13

RICOTTA RAVIOLI 13
plum tomato, basil

STEAK TARTARE
DU PARC* 17
hand chopped steak, capers, quail egg

RADISH CRUDITÉ 11
sea salt & butter

MACARONI AU GRATIN 14

ESCARGOTS À LA
BOURGUIGNONNE 16
garlic-parsley butter, demi baguette

MUSHROOM TART 15
pioppini mushrooms, truffle pecorino

FOIE GRAS PARFAIT 16
*strawberry, pink peppercorn,
almond streusal*

LES SALADES

SALADE NIÇOISE* 18.50
confit tuna, red bliss potatoes, haricots verts

SALADE VERTE 11.50
haricots verts, radishes, red wine vinaigrette

WARM SHRIMP SALAD 21
lemon beurre blanc, avocado

HEIRLOOM TOMATO SALAD 15
chèvre, pickled ramps, cucumber

ENTRÉES

TROUT AMANDINE 29
*toasted almonds, haricots verts,
lemon brown butter*

BEEF BOURGUIGNON 33
*crimini mushrooms, lardons,
red wine sauce*

HALF ROAST CHICKEN 25
rosemary, pommes purées, jus de poulet

STEAK FRITES* 29.50
*herb roasted, maître d'butrer,
pommes frites*

VEGETABLE TAGINE 20
Moroccan couscous, harissa, chickpeas

GRILLED LOUP DE MER 31
*Mediterranean sea bass, tapenade,
roasted peppers, Gigante beans*

DUCK À L'ORANGE 36
confit leg, pan roasted breast, spinach

MOROCCAN BRAISED LAMB 32
lamb neck, harissa, couscous

SKATE GRENOBLOISE 26
lemon, capers, beurre noisette

MOULES FRITES 21
*marinière style mussels, pommes frites,
sauce mayonnaise*

VEAL ESCALOPE 33
*spring onions, chanterelles, mushroom
cream*

STEAK AU POIVRE* 38
*black pepper crusted New York strip,
garlic spinach, cognac demi-glace*

BURGER AMÉRICAIN 18
cheeseburger, pommes frites

SAUMON GRILLÉ 27
citrus, bulgur, sorrel

SCALLOPS PROVENÇAL 31
*artichoke puree, basil pistou, tomato
niçoise*

LOBSTER OMELETTE 23
sauce Mornay, fines herbes