

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)

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 27
lentils du puy, mirepoix, beurre rouge

ROASTED SCALLOPS 32
*olive oil crushed yukons, toasted almonds,
San Marzano tomatoes*

LOBSTER OMELETTE 23
sauce Mornay, fines herbes

LE DIPLOMATE FROMAGES

A SELECTION

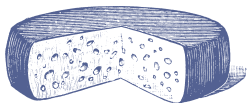
OF CHEESES.

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.**

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

VIVE LA RÉVOLUTION
Modagor Gin, Camus VS Cognac,
Sparkling Wine, Lemon, Tarragon
15

SoPi
Belvedere Vodka, Solerno Blood
Orange, Tiber Aperitivo,
Pomegranate, Sparkling Rosé
15

ROMARIN
Rocktown Vodka, St. Germain,
Rosemary, Grapefruit
12

DU MARCHÉ
Bombay Sapphire Gin, Strawberry,
Peppercorn, Lime, Soda
13

FROSÉ
Rosé, St. Germain, Ginger – Lime Cordial, Cherry Blossom Syrup
13

LES VACANCES
Green Chartreuse, Vida Mezcal,
Velvet Falernum, Pineapple,
Serrano Chili, Lime
14

LA DAHLIA
Milagro Anejo Tequila, Amaro
Montenegro, Dolin Dry, Maple
17

CLOUSEAU
Jim Beam Bourbon, Fig,
Lime, Plum Bitters
11

GRANDE DAME
Barrel Aged:
Bulleit Bourbon, Campari
Dolin Rouge, Punt E Mes
16

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs, Brut .10
N.V. Alsace, France

CHAMPAGNE
Veuve Clicquot Ponsardin
'Yellow Label', Brut 22
N.V. Reims, France

CHAMPAGNE
Krug, 'Grande Cuvée', Brut. 45
N.V. Reims, France

MÉTHODE TRADITIONELLE ROSÉ
François Montand, Brut Rosé . .12
N.V. Jura, France

CHAMPAGNE ROSÉ
Lombard, Brut Rosé
Premier Cru 28
N.V. Épernay, France

LES VINS

BLANC

RIESLING
Eroica 13
2016 Columbia Valley Washington

SAUVIGNON BLANC
Domaine Bernard Fleuriet
Sancerre 16
2018 Loire Valley, France

CHENIN BLANC
Benoit Gautier, Vouvray . . . 10
2017 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages 12
2017 Burgundy, France

CHARDONNAY
Newton 15
2017 Sonoma County, California

RHÔNE BLEND
Domaine Berthet-Rayne. . . . 13
2017 Côtes du Rhône, France

VIOGNIER
Jean Luc Colombo
'Le Violette' 11
2017 Vins de Pays D'Oc, France

CHARDONNAY
Marchand – Tawse 14
2012 Burgundy, France

PINOT GRIS
Trimbach 'Reserve' 14
2015 Alsace, France

ROSÉ

ROSÉ OF CINSAULT
Mont Gravet . . . 10
2018 Vins Pays
D'Oc, France

ROSÉ OF SYRAH AND CINSAULT
Domaine de
Triennes. 13
2018 Provence, France

ROSÉ OF CINSAULT AND GRENACHE
Vie Vité 16
2017 Provence,
France

ROUGE

PINOT NOIR
Lyric by Etude 14
2016 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse' 19
2015 Sonoma Coast, California

PINOT NOIR
Jean – Michel
Guillon 'Graviers' 26
2016 Burgundy, France

GAMAY
Château Moulin – à – Vent
Moulin – à – Vent 'Couvent
Des Thorins. 16
2016 Beaujolais, France

CABERNET FRANC
Château du Hureau, 'Tuffe' . . 14
2015 Saumur – Champigny,
France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme. . . 11
2018 Rhône Valley, France

RHÔNE BLEND
Massaya 'Le Colombier' . . . 12
2017 Bekaa Valley, Lebanon

BORDEAUX SUPÉRIEUR
Château de Parenchère . . . 12
2016 Bordeaux, France

CÔTES DE BLAYE
Château Le Braulterie
de Payraud 13
2010 Bordeaux, France

CABERNET SAUVIGNON
Roblar 11
2017 California

MALBEC
Haut-Monplaisir, 'Tradition' 11
2016 Cabors, France

MALBEC
Diseño, 'Old Vine' 9
2017 Mendoza, Argentina

CHÂTEAUNEUF-DU-PAPE
Château Simian,
'Le Traversier' 18
2014 Rhône Valley, France

BIÈRES PRESSION

Rar Nanticoke Nectar 8
India Pale Ale
Cambridge, MD 7.4%

Right Proper
Raised by Wolves 8
Pale Ale
Washington, DC 5.0%

Straffe Hendrik 12
Golden Tripel
Bruges, Belgium 9%

DC Brau Pils 7
German Style Pilsner
Washington, DC 4.6%

Allagash White 8
Belgian Style Wit
Portland, ME 5.2%

Oliver's 'Creator Destroyer' 8
Espresso Brown Ale
Baltimore, MD 6.0%

Kronenbourg, '1664' 8
Euro Pale Lager
Strasbourg, France 5.5%

Eric Bordelet, Sidre
'Nouvelle Vague' 10
Hard Apple Cider
Normandy, France 6%

BIÈRES EN BOUTEILLE

Brasserie Meteor
'Meteor Pils' 7
Czech Pilsner
12 oz Alsace, France 5%

Kronenbourg 1664 Blanc 6
Belgian Style Witbier
11.2 oz Strasbourg, France 5%

AmStel, 'Light' 6
Light Lager
12 oz Amsterdam, Netherlands 3.5%

Saison Dupoint 9
Farmhouse Saison
Hainaut, Belgium 6.5%

Duchesse de Bourgogne 14
Flanders Red Ale
Vichte, Belgium 6.2%

3 Stars Peppercon Saison 7
Belgian Farmhouse Ale
Washington, DC 6.5%

Lindemans, 'Pêche' 13
Peach Lambic
12 oz Vlezenbeek, Belgium 2.5%

Stiegl Radler 6
Grapefruit Lager
Austria 3.2%

Anxo Rosé Cider' 14
Red Flesh Apple Cider
Washington, DC 6.9%

Domaine Lesuffleur
'La Folletière' 49
Apple Cider
750 ml Normandy, France 7.1%

Einbecker, 'Brauherren'
(Non-alcoholic) 6
Pilsner Style
12 oz Einbeck, Germany N/A

PASTIS & ABSINTHE

Kubler Absinthe 12
Pernod 9
Pernod Absinthe 15

Ricard. 10
St. George Absinthe. 15
Vieux Carré Absinthe. 12

BOISSONS

Coffee 4
Cold-Brewed Iced Coffee 4
Espresso 4.50
Café Gibraltar. 5
Café Vietnamese. 5.50
Café au Lait. 5
Café Latte 4.50
Cappuccino. 5

Mocha Hazelnut 6
Délice au Chocolat 5.50
Selection of Hot Teas 4.50
Soda. 3.50
Iced Tea. 3.50
Acqua Panna / Perrier. 8
Orangina 4
Sparkling Apple Cider. 5
Citron Pressé de la Maison 4