

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTRICE GÉNÉRALE
EVA TORRES

Le Diplomate

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

Brunch

LES OEUFS



EGGS
BENEDICT*
ham off the bone,
sauce hollandaise
16

EGGS
NORWEGIAN*
smoked salmon,
sauce hollandaise
17

EGGS
VOL-AU-VENT
hedgehog mushrooms,
creamed cippolinis,
crème fraîche
16

STEAK
AND EGGS*
teres major, sauce Mornay,
sunny side eggs
24

POACHED EGGS
BASQUAISE*
prosciutto, creamy polenta
16

LOBSTER
OMELETTE
sauce Mornay, fines herbes
23

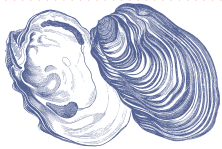
BAKED EGGS
smoked salmon,
Valençay, leeks
16

GRUYÈRE
OMELETTE
Saunders Farm eggs,
gruyère, fines herbes
16

EGGS AS
YOU WISH*
13

*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.

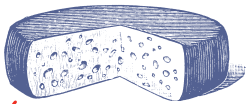
BRUNCH Sat & Sun: 9:30am-3pm
DINNER Sun-Thu: 5-11pm
Fri-Sat: 5pm-12am
LUNCH Fri: 12-4pm
APRÈS MIDI Sat & Sun: 3-5pm



LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
SELECT 3, 5 OR 7
(\$6 each)

FARMER'S CHEESE
honeycomb, hazelnuts, mint
12



VIENNOISERIE

BREAKFAST PASTRIES
a basket of our
pastry chef's selection
12

CANELÉ BORDELAIS
3

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc, Vermentino)

SIDES

POMMES FRITES
8

POMMES
LYONNAISES
5

CROISSANT
4

BAGEL &
CREAM CHEESE
5

PORK SAUSAGE
7

TURKEY SAUSAGE
7

BOUDIN NOIR
8

NUESKE BACON
8

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
17

HORS D'OEUVRES

CHARCUTERIE 23

GOUGÈRES 10
gruyère, pâte à choux, fleur de sel

GRANOLA 9
hazelnuts, dried & fresh fruits,
piñon milk

FOIE GRAS PARFAIT 16
strawberry, pink peppercorn, almond
streusel

MACARONI AU GRATIN 14

YOGURT PARFAIT 10
lingonberry jam, house granola

TOMATO GAZPACHO 11
cucumber, basil, baguette

ONION SOUP GRATINÉE . . . 13

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

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

TUNA CARPACCIO* 21
leek vinaigrette

RADISH CRUDITÉ 11
sea salt & butter

MUSHROOM TART 15
pioppini mushrooms, truffle pecorino

SALMON CARPACCIO* . . . 17.50
house-cured Norwegian salmon,
eggs mimosa, whipped crème fraîche

LES SANDWICHES ET SALADES

BAGUETTE PROVENÇALE 13.50
French salami, camembert, cornichon,
mustard vinaigrette

CROQUE-MADAME 14.50
grilled ham, fried egg, sauce mornay

COUNTRY CHICKEN CLUB 15.50
avocado, bacon, rosemary aioli

BURGER AMÉRICAIN 18
cheeseburger, pommes frites

BEOUF ROTI 18
horseradish cream,
salted caraway baguette

AVOCADO TOAST* 15
poached eggs, Espelette, country toast

JAMBON BEURRE
BAGUETTE 13
Parisian ham, Comté, cornichons

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

WARM SHRIMP SALAD 21
lemon beurre blanc, avocado

SALADE VERTE 11.50
haricots verts, radishes, red wine vinaigrette

ENTRÉES

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

DUCK SARLADAISE* 16
confit, sunny side up egg,
roasted potatoes

CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée

BUTTERMILK PANCAKES . . . 12
maple syrup

QUICHE FLORENTINE 15
spinach, gruyère

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

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

FRENCH TOAST 14
macerated strawberries, lime chantilly, mint

BEEF BOURGUIGNON 33
crimini mushrooms, lardons,
red wine sauce

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

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

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

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

BELLE
Sparkling wine, peach liqueur,
peach juice, orange bitters
12

MIMOSA
OJ or Grapefruit
10

BLOODY MARY
Rocktown Vodka, house mix
11

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

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

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

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

BRILLANT
Hard Cider, Lemon, Ginger,
Amaro
12

APEROL SPRITZ
Aperol, sparkling wine, Orange
11

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
2017 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

VIIGNIER
Jean Luc Colombo
'Le Violette' 11
2018 Vins de Pays D'Oc, France

CHARDONNAY
Marchand – Tawse 14
2012 Burgundy, France

PINOT GRIS
Trimbach 'Reserve' 14
2015 Alsace, France

ROSÉ

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

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

ROSÉ OF CINSULT 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
Château du Cèdre 'Héritage' . . 11
2016 Cabors, France

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

CHATEAUNEUF-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 Dupont 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