

Le Diplomate

Après-midi

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FRUITS DE MER

- ALASKAN KING CRAB LEG24
- LIVE SCALLOP*16
cucumber water, serrano, lime
- SHRIMP COCKTAIL .20
- TOP NECK CLAMS* .12
half dozen

- BELON OYSTERS*20
half dozen
- ASSORTED OYSTERS*18.50
half dozen
- ½ CHILLED LOBSTER22

PETIT PLATEAU*

serves 1 – 3 persons
85

GRAND PLATEAU*

serves 4 – 6 persons
160

CARAFES

- 12 ounces \$16
- 25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)

HORS D'OEUVRES

- ONION SOUP GRATINÉE 13
- PEA SOUP 14
jumbo lump crab, mint, crème fraîche
- PÂTÉ DE CAMPAGNE . 14
piñachios, pickled cipollini onions, cassis mustard
- FOIE GRAS PARFAIT 16
strawberry, pink peppercorn, almond streusel
- GOUGÈRES 10
gruyère, pâte à choux, fleur de sel
- TUNA CARPACCIO* 21
leek vinaigrette

- MUSHROOM TART . . 15
pioppini mushrooms, truffle pecorino
- MACARONI AU GRATIN 14
- STEAK TARTARE DU PARC* 17
hand-chopped steak, capers, quail egg
- ESCARGOTS À LA BOURGUIGNONNE . . 16
garlic-parsley butter, demi baguette
- RADISH CRUDITÉ . . 11
sea salt & butter

LES SALADES

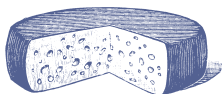
WARM SHRIMP SALAD
lemon beurre blanc, avocado
21

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
11.50

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

LE DIPLOMATE FROMAGES

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



ENTRÉES

- STEAK FRITES*29.50
herb roasted, maître d'butter, pommes frites
- TROUT AMANDINE . .29
toasted almonds, haricots verts, lemon brown butter
- OMELETTE 16
Saunders Farm eggs, gruyère, fines herbes
- COUNTRY CHICKEN CLUB . .15.50
avocado, bacon, rosemary aioli
- BURGER AMÉRICAIN . 18
cheeseburger, pommes frites

- BEOUF ROTI 18
horseradish cream, salted caraway baguette
- BAGUETTE PROVENÇALE13.50
french salami, camembert, cornichon, mustard vinaigrette
- CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée
- QUICHE FLORENTINE15
spinach, gruyère
- MOULES FRITES 21
marinière style mussels, pommes frites, sauce mayonnaise

SIDES

POMMES FRITES
8

SAUTÉED SPINACH
8

ROASTED CARROTS
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.

COCKTAILS

VIVE LA RÉVOLUTION
Modagor Gin,
de Montal Armagnac,
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, Straw-
berry, Peppercorn, Lime, Soda

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

FROSÉ

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

13

BIÈRES PRESSION

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

Right Proper
Raised by Wolves 8
Pale Ale
Washington, DC 5%

Straffe Hendrik 12
Golden Tripel
Bruges, Belgium 9%

DC Brau Pilsner 7
German style pilsner
Washington, DC 5.0%

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%

Leffe, 'Brune' 8
Belgian Abbey Brown Ale
11.2 oz Diant, Belgium 6.5%

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

Port City Porter 7
American Porter
12 oz Alexandria, Virginia 7.5%

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

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

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

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

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

BLANC

RIESLING
Eroica 13
2016 Columbia Valley,
Washington

PINOT GRIS
Trimbach, 'Reserve' 14
2013 Alsace, France

SAUVIGNON BLANC
Christian Lauerjat Sancerre . 16
2018 Loire Valley, France

CHARDONNAY
Domaine Daniel
Rion & Fils 14
2017 Burgundy, France

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

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages. 12
2016 Burgundy, France

CHARDONNAY
Newton 13
2016 Napa County, California

RHÔNE BLEND
Domaine Berthet-Rayne. 13
2016 Côtes du Rhône, France

ROSÉ

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

ROSÉ OF SYRAH
AND
CINSAULT
Domaine de
Triennes 13
2017 Provence,
France

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

ROUGE

PINOT NOIR
Lytic by Etude 14
2015 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse' 19
2014 Sonoma Coast, California

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

GAMAY
Château Moulin – à – Vent
Moulin – à – Vent
'Couvent Des Thorins' 15
2016 Beaujolais, France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme. 11
2017 Rhône Valley, France

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

RHÔNE BLEND
Massaya 'Le Colombier' 12
2016 Bekaa Valley, Lebanon

CÔTES DE BLAYE
Château Le Braulterie
de Payraud 14
2010 Bordeaux, France

CABERNET SAUVIGNON
Roblar 11
2016 California

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

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

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

SYRAH AND GRENACHE
Sarl Lafage 'Bastide Miraflores' 13
2015 Côtes du Roussillon, France

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

Délice au Chocolat ... 5.50

Selection of Hot Teas ... 4.50

Soda 3.50

Iced Tea 3.50

Acqua Panna/Perrier 8

Sparkling
Apple Cider 5

Orangina 4

Citron Pressé

de la Maison 4