

LE CHEF EXÉCUTIF
GREG LLOYD

Le Diplomate

DIRECTRICE GÉNÉRALE
EVA TORRES

déjeuner

BRUNCH Sat & Sun: 9.30am-3pm
DINNER Sun-Thu: 5-11pm
L'APERO Mon-Fri: 4-6pm
LUNCH Fri: 12-4pm
APRÈS MIDI Sat & Sun: 3-5pm

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

FRUITS DE MER
ASSORTED OYSTERS* 18.50
half dozen
BEAU SOLEIL*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)

LE DIPLOMATE FROMAGES

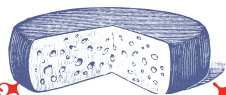
A SELECTION OF CHEESES.

SELECT 3, 5 OR 7

(\$6 each)

FARMER'S CHEESE
honeycomb, hazelnuts, mint

12



*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.

HORS D'OEUVRES

ONION SOUP GRATINÉE 13
PÂTÉ DE CAMPAGNE .14
piñachios, pickled cipollini onions, cassis mustard
FOIE GRAS PARFAIT 16
strawberry, pink peppercorn, almond streusel
TOMATO GAZPACHO .11
cucumber, basil, baguette
GOUGÈRES 10
gruyère, pâte à choux, fleur de sel
TUNA CARPACCIO* 21
leek vinaigrette
CHARCUTERIE 23

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

ENTRÉES

STEAK FRITES* . . . 29.50
herb roasted, maître d'butrer, 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
CURRY CHICKEN SALAD SANDWICH 15
cranberry walnut, curry mayonnaise, almonds
BURGER AMÉRICAIN . 18
cheeseburger, pommes frites

TARTINE AUX TOMATES 13
cloumage, local tomatoes
BEOUF ROTI 18
horseradish cream, salted caraway baguette
BAGUETTE PROVENÇALE 13.50
french salami, camembert, cornichon, mustard vinaigrette
CHICKEN PAILLARD .16
Picholine olive tapenade, almonds, frisée
QUICHE FLORENTINE 15
spinach, gruyère
MOULES FRITES 21
marinière style mussels, pommes frites, sauce mayonnaise

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

HEIRLOOM TOMATO SALAD
chevre, cucumber, pickled ramps
15

SIDES

POMMES FRITES 8
SAUTÉÉD SPINACH 8
HARICOTS VERTS 8

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', Brut22
N.V. Reims, France

CHAMPAGNE
Krug, 'Grande Cuvée', Brut45
N.V. Reims, France

MÉTHODE TRADITIONELLE ROSÉ
François Montand, Brut Rosé
12

N.V. Jura, France

CHAMPAGNE ROSÉ
Lombard, Brut Rosé
Premier Cru28
N.V. Épernay, France

BLANC

RIESLING
Eroica 13
2017 Columbia Valley, Washington

PINOT GRIS
Trimbach, 'Reserve' 14
2015 Alsace, France

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

CHARDONNAY
Marchand – Tawse ... 14
2014 Burgundy, France

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

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

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

CHARDONNAY
Newton. 13
2017 Napa County, California

RHÔNE BLEND
Domaine Berthet-Rayne. 13
2017 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
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' 15
2016 Beaujolais, France

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

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

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

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

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

CABERNET FRANC
Château du Hureau, 'Tuffé' ... 14
2015 Saumur – Champigny,
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%

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 Peppercorn 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
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