

**LE CHEF EXÉCUTIF
GREG LLOYD**

Le Diplomate

**DIRECTEUR GÉNÉRAL
PHILLIP CHRISTENSEN-AMES**

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

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

Diner

LES PLATS DU JOUR



MONDAY

Dorade Royale en Papillote 31

TUESDAY

Lobster Risotto 36

WEDNESDAY

Porc Milanese 30

THURSDAY

Dover Sole Meunière 52

FRIDAY

Bouillabaisse 31

SATURDAY

Filet de Boeuf Rossini 48

SUNDAY

Poulet Feuilleté 32

CARAFES

12 ounces \$16
25 ounces \$28

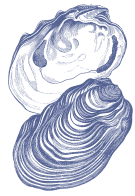
VENTOUX ROUGE

(Carignan, Cinsault Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache Blanc, Ugni Blanc Vermentino)

LE DIPLOMATE FROMAGES



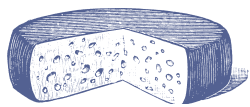
A SELECTION OF CHEESES.

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

BELON OYSTERS* 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

1/2 CHILLED LOBSTER 22

SHRIMP COCKTAIL 20

HAMACHI CRUDO* cider reduction, black radish, honeycrisp 17

HORS D'OEUVRES

GOUGÈRES. 10
gruyère, pate a choux, fleur de sel

PEA SOUP. 14
blue crab, lemon, crème fraîche, mint

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

WHITE ASPARAGUS MIMOSA 16
hazelnut, egg, leek vinaigrette

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
huckleberry moutarde, pain d'epice

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

SALADE LYONNAISE 17
frisée, lardons, poached egg

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. 32
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 AU LENTILS* 27
lentils du puy, mirepoix, beurre rouge

ROASTED SCALLOPS 31
olive oil crushed yukons, toasted almonds, San Marzano tomatoes

LOBSTER OMELETTE 23
sauce Mornay, fines herbes
Add shaved Perigord truffle +16

Les Boissons Froides, Chaudes, Gazewses et Alcoolisées

COCKTAILS

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

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

ROMARIN
Rocktown Vodka, St. Germain,
Rosemary, Grapefruit
13

DU MARCHÉ
Pear Infused Plantation Rum,
Cotton & Reed Allspice Dram, Pear
Brandy, Vanilla, Lemon, Cinnamon,
Clove
13

PETIT RUSÉ
Cimarrón Reposado Tequila, Ginger,
Pomegranate, Cardamom, Lime,
Luxardo Maraschino
12

CIDRE ÉPICÉ
Warm spiced cider, your choice of
Bourbon, Cognac, or Rum
13

**POMME SAUVAGE (SANS
ALCOOL)**
Martinelli's Sparkling cider, ginger,
lemon, pomegranate, cardamom
9

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

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

FUMÉ ROYALE
Ardbeg 10 yr Scotch, Blended Scotch,
La Quintinye Royal Blanc Ver-
mouth, Suze Liqueur
16

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

CAVALIER
Old Overholt Rye, Caffo Vecchio
Amaro, Gran Classico Bitter,
Sweet Vermouth
14

LE DIP SPRITZ
Lillet blanc, sparkling wine, sour
orange, rhubarb root (on draft)
13

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, hot chocolate,
marshmallow
14

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs, Brut .12
N.V. Alsace, France

CHAMPAGNE
Laurent – Perrier,
'La Cuvée', Brut22
N.V. Tours – Sur – Maine, France

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

MÉTHODE TRADITIONELLE ROSÉ
François Montand, Brut Rosé .14
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé.....28
N.V. Reims, France

LES VINS

RIESLING
Milbrandt13
2018 Columbia Valley Washington

SAUVIGNON BLANC
Benoit & Mathieu Fleuriet ... 17
2018 Loire Valley, France

CHENIN BLANC
Alain De La Treille, Vouvray ... 10
2018 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils 12
2018 Burgundy, France

CHARDONNAY
Newton, 'Skyside' 15
2017 Sonoma County, California

BORDEAUX BLANC
Château Les Arromans.....13
2018 Entre-Deux-Mers, France

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

CHARDONNAY
Marchand – Tawse14
2015 Burgundy, France

PINOT GRIS
Pierre Sparr13
2017 Alsace, France

ROSE

**ROSÉ OF SYRAH AND
CINSAULT**
Domaine de Triennes13
2018 Provence, France

**ROSÉ OF GRENACHE
AND CLAIRETTE**
Château d'Aqueria 16
2018 Tavel, France

ROUGE

PINOT NOIR
Lyric by Etude 14
2018 Sta. Barbara, California

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

PINOT NOIR
Pascal Clément'17
2017 Burgundy, France

GAMAY
Laurence and Remi Dufaitre . 15
2018 Beaujolais Villages, France

CABERNET FRANC
Château du Hureau, 'Tuffe'16
2017 Saumur – Champigny, France

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

SAINT – JULIEN
Château Peymartin25
2014 Bordeaux, France

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

CÔTES DE BLAYE
Château Le Braulterie
de Peyraud 13
2008 Bordeaux, France

CABERNET SAUVIGNON
Simi15
2017 Alexander Valley, California

CABERNET SAUVIGNON
Light Horse 10
2016 California

MALBEC
Château du Cèdre,
'Héritage'11
2016 Cahors, France

BIÈRES PRESSION

RAR Nanticoke Nectar..... 8
India Pale Pale
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 Penn Quarter Porter ... 8
Robuſt Porter
Washington, DC 5.5%

Allagash White 8
Belgian Style Wit
Portland, ME 5.2%

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%

Sam Adams, Seasonal Selection... 8
Boston, MA

3 Stars Southern Belle..... 9
Imperial Brown Ale
Washington, DC 8.7%

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

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

Coffee4
Cold-Brewed Iced Coffee4
Eſpresso4.50
Café Gibraltar..... 5
Café Vietnamese..... 5.50
Café au Lait..... 5
Café Latte4.50
Cappuccino..... 5
Cidre Chaud Épicé..... 7

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