

**LE CHEF EXÉCUTIF**  
**GREG LLOYD**

**DIRECTRICE GÉNÉRALE**  
**EVA TORRES**

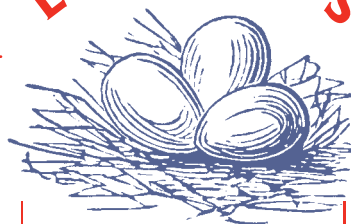
# Le Diplomate

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

**BRUNCH** Sat & Sun: 9:30am-3pm  
**DINNER** Sun-Thu: 5-11pm  
**LUNCH** Fri: 12-4pm  
**APRÈS MIDI** Fri-Sat: 5pm-12am  
**L'APERÔ** Mon-Fri: 4-6pm  
**MIDI** Sat & Sun: 3-5pm

## 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  
Add shaved Perigord truffle +16

**BAKED EGGS**  
smoked salmon,  
Valençay, leeks  
16

**GRUYÈRE OMELETTE**  
Saunders Farm eggs,  
gruyère, fines herbes  
16  
Add shaved Perigord truffle +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.

### LE DIPLOMATE FROMAGES

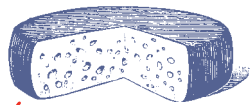
A SELECTION

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

**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

**ADD OSETRA CAVIAR**  
+30

**ALASKAN KING CRAB LEG**  
24

**½ CHILLED LOBSTER**  
22

**SHRIMP COCKTAIL**  
20

**HAMACHI CRUDO\***  
cider reduction, black  
radish, honeycrisp  
17

### HORS D'OEUVRES

**CHARCUTERIE** ..... 23

**GOUGÈRES** ..... 10  
gruyère, pâte à choux, fleur de sel

**GRANOLA** ..... 9  
hazelnuts, dried & fresh fruits,  
piñachio milk

**FOIE GRAS PARFAIT** ..... 16  
huckleberry moutarde, pain d'épice

**MACARONI AU GRATIN** ..... 14

**YOGURT PARFAIT** ..... 10  
lingonberry jam, house granola

**MUSHROOM SOUP** ..... 12  
maitake, pioppini, crimini

**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

**BOUEF ROTI** . . . . . 18  
horseradish cream,  
salted caraway baguette

**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

**PETIT DÉJEUNER GOUGÈRE** . . 13  
ham off the bone, raclette, egg

**SALADE VERTE** . . . . . 11.50  
haricots verts, radishes, red wine vinaigrette

### ENTRÉES

**STEAK FRITES\*** . . . . . 29.50  
herb roasted, maître d'butler,  
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  
brandied apples, Chantilly crème,  
toasted walnuts

**BEEF BOURGUIGNON** . . . . . 33  
crimini mushrooms, lardons,  
red wine sauce

# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

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

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

**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

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

**LES VACANCES**  
Green Chartreuse, Banhez 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

**LE DIP SPRITZ**  
Lillet Blanc, Sparkling Wine,  
Sour Orange, Rhubarb Root  
(on draft)  
13

**BRILLANT**  
Hard Cider, Lemon, Ginger, Amaro  
12

**CHARTREUSE CHOCOLAT CHAUD**  
Green Chartreuse, Hot Chocolate,  
Marshmallow  
14

## EFFERVESCENTS

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

**CHAMPAGNE**  
Laurent – Perrier,  
'La Cuvée', Brut . . . . . 22  
N.V. Tours – Sur – Maine, 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**  
Veuve Clicquot Ponsardin,  
Brut Rosé . . . . . 28  
N.V. Reims, France

## LES VINS

### BLANC

**RIESLING**  
Milbrandt . . . . . 13  
2018 Columbia Valley Washington

**SAUVIGNON BLANC**  
Benoit & Mathieu Fleuriet . . . 16  
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 – Tawse . . . . . 14  
2015 Burgundy, France

**PINOT GRIS**  
Pierre Sparr . . . . . 13  
2017 Alsace, France

### ROSÉ

**ROSÉ OF SYRAH  
AND CINSULT**  
Domaine de Triennes . . . . . 13  
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

**CÔTES DE BLAYE**  
Château La Braulterie de  
Peyraud . . . . . 13  
2008 Bordeaux, France

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

**BORDEAUX SUPÉRIEUR**  
Saint – Julien  
Château Peymartin . . . . . 25  
2014 Bordeaux, France

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

**CABERNET SAUVIGNON**  
Simi . . . . . 15  
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 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 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

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  
Cidre Chaud Épicé . . . . . 7

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