

LE CHEF EXÉCUTIF
GREG LLOYD

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

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

DIRECTRICE GÉNÉRALE
EVA TORRES

Diner

LES PLATS DU JOUR



MONDAY

Dorade Royale
en Papillote

31

TUESDAY

Lobster Risotto

36

WEDNESDAY

Cassoulet

34

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

(Cairignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)



ADD
OSETRA CAVIAR
+30

LE DIPLOMATE FROMAGES

A SELECTION

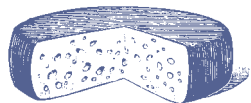
OF CHEESES.

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

½ CHILLED
LOBSTER
22

SHRIMP
COCKTAIL
20

HAMACHI CRUDO*
cider reduction, black
radish, honeycrisp
17

HORS D'OEUVRES

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

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

CHARCUTERIE..... 23

TUNA CARPACCIO*..... 22
leek vinaigrette

PÂTÉ DE CAMPAGNE..... 14
piñachos, 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

RADISH CRUDITÉ..... 11
sea salt & butter

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

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

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

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

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

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

LES VACANCES
Green Chartreuse, Banbez 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 Vermouth,
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

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs, Brut .10
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 .12
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 ... 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 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

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

SAINT – JULIEN
Château Peymartin ...25
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 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