

LE CHEF EXÉCUTIF  
GREG LLOYD

DIRECTRICE GÉNÉRALE  
EVA TORRES

# Le Diplomate

Après-midi

BRUNCH DINNER LUNCH  
Sat & Sun: 9:30am-3pm Sun-Tbu: 5-11pm Fri: 12-4pm  
L'APERO Fri-Sat: 4-6pm APRES MIDI Sat & Sun: 3-5pm

## FRUITS DE MER

- ALASKAN KING CRAB LEG . . . .24
- HAMACHI CRUDO\* 17  
*cider reduction, black radish, honeycrisp*
- SHRIMP COCKTAIL .20
- TOP NECK CLAMS\* .12  
*half dozen*
- ASSORTED OYSTERS\* 18.50  
*half dozen*

- BELON OYSTERS\* . . . .20  
*half dozen*
- 1/2 CHILLED LOBSTER . . . . .22

**ADD  
OSETRA CAVIAR**

**+30**

**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
- MUSHROOM SOUP . . 12  
*maitake, pioppini, crimini*
- PÂTÉ DE CAMPAGNE . 14  
*piñstachios, pickled cipollini onions, cassis mustard*
- FOIE GRAS PARFAIT 16  
*buckleberry moutarde, pain d'epice*
- 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*
- CHARCUTERIE . . . . . 23

## LES SALADES

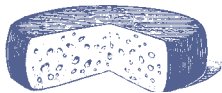
- WARM SHRIMP SALAD  
*lemon beurre blanc, avocado*  
21
- SALADE VERTE  
*haricots verts, radishes, red wine vinaigrette*  
11.50
- SALADE NIÇOISE  
*confit tuna, red bliss potatoes, haricots verts*  
18.50
- SALADE LYONNAISE  
*frisée, lardons, poached egg*  
17

## 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*  
*Add shaved Burgundian truffle +16*
- COUNTRY CHICKEN CLUB . . 15.50  
*avocado, bacon, rosemary aioli*
- BURGER AMÉRICAIN . 18  
*cheeseburger, pommes frites*

- BOUEF 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*

## 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**  
Bombay Gin, Camus VS Cognac,  
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**  
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

**CIDRE ÉPICÉ**  
Warm Spiced cider, your choice of:  
Bourbon, Cognac, or Rum  
13

**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 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

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

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

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

## BIÈRES PRESSION

Rar Nanticoke Nečtar ..... 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 Penn Quarter Porter .... 8  
Robuř 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

## 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

**MÉTHODE**  
**TRADITIONNELLE ROSÉ**  
François Montand  
Brut Rosé ..... 12  
N.V. Jura, France  
**CHAMPAGNE ROSÉ**  
Veuve Clicquot Ponsardin,  
Brut Rosé ..... 28  
N.V. Reims, France

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

## BLANC

**RIESLING**  
Milbrandt ..... 13  
2018 Columbia Valley, Washington  
**PINOT GRIS**  
Pierre Sparr. .... 13  
2017 Alsace, France  
**SAUVIGNON BLANC**  
Benoit & Mathieu Fleuriet... 16  
2018 Loire Valley, France  
**CHARDONNAY**  
Marchand – Tawse ..... 14  
2014 Burgundy, France  
**CHENIN BLANC**  
Alain De La Treille, Vouvray . . 10  
2018 Loire Valley, France

**VIIGNIER**  
Jean Luc Colombo  
'Le Violette' ..... 11  
2018 Vins de Pays D'Oc, France  
**CHARDONNAY**  
Bouchard Aîné & Fils ..... 12  
2018 Burgundy, France  
**CHARDONNAY**  
Newton, 'Skyside' ..... 15  
2017 Napa County, California  
**BORDEAUX BLANC**  
Château Les Arromans . . . 13  
2018 Entre-Deux-Mers, 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

**CHATEAUNEUF-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

**CABERNET SAUVIGNON**  
Simi ..... 15  
2017 Alexander Valley, California

**CABERNET SAUVIGNON**  
Light Horse ..... 10  
2016 California

**MALBEC**  
Château du Cèdre,  
'Héritage' ..... 11  
2016 Cabors, 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  
Cidre Chaud Épicé ..... 7

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