

LE CHEF EXÉCUTIF  
GREG LLOYD

# Le Diplomate

DIRECTEUR GÉNÉRAL  
CHARLIE SMEDILE

BRUNCH Sat & Sun: 9:30am-3pm  
DINNER Sun-Thu: 5-11pm  
LUNCH Mon-Fri: 11:30am-3pm  
APRÈS MIDI Fri-Sat: 5pm-12am  
3-5pm

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

Diner  
LES PLATS DU JOUR



**MONDAY**  
Dorade Royale  
en Papillote  
41

**TUESDAY**  
Lobster Risotto  
47

**WEDNESDAY**  
Porc Milanese  
44

**THURSDAY**  
Dover Sole  
Meunière  
59

**FRIDAY**  
Bouillabaisse  
38

**SATURDAY**  
Rack of Lamb  
62

**SUNDAY**  
Linguine alle Vongole  
27

## CARAFES

12 ounces ..... \$21  
25 ounces ..... \$39

**PAYS D'OC ROUGE**  
(Grenache, Syrah, Mouvedre)

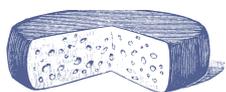
**CÔTES DE GASCogne BLANC**  
(Colombard, Sauvignon Blanc)

## LA TRUFFE

Black Burgundy  
25

## LE DIPLOMATE FROMAGES

A SELECTION  
OF CHEESES.  
C'EST DÉLICIEUX.  
SELECT 3, 5 OR 7  
(\$6.5 each)



## FRUITS DE MER

½ CHILLED LOBSTER  
24

SALMON TARTARE\*  
19

JUMBO CRAB  
COCKTAIL  
31

ROYAL SEABREAM  
CRUDO\*  
25

**PETIT PLATEAU\***  
serves 1 - 3 persons  
125

**GRAND PLATEAU\***  
serves 4 - 6 persons  
195

ASSORTED OYSTERS\*  
(half dozen)  
24

TOP NECK CLAMS\*  
(half dozen)  
13

SHRIMP COCKTAIL  
23

BELON OYSTERS  
30

## HORS D'OEUVRES

FARMER'S CHEESE ..... 18  
honeycomb, hazelnut, mint

STEAK TARTARE DU PARC\* 19  
hand-chopped steak, capers,  
quail egg

CELERIAC SOUP ..... 14  
truffle, brioche

TUNA CARPACCIO\* ..... 27  
leek vinaigrette

RICOTTA RAVIOLI ..... 16  
plum tomato, basil

MACARONI AU GRATIN .... 15  
cavatelli, gruyère,  
thyme breadcrumbs

CRISPY ARTICHOKEs ..... 19  
garlic aioli, lemon

CHARCUTERIE ..... 25

GOUGÈRES ..... 12  
gruyère, pate a choux, fleur de sel

ESCARGOTS À LA  
BOURGUIGNONNE ..... 18  
garlic-parsley butter, baguette

MUSHROOM TART ..... 20  
pioppino mushrooms,  
truffle pecorino, chive

ONION SOUP GRATINÉE ... 16  
crostini, sherry, gruyère

FOIE GRAS PARFAIT ..... 19  
wine gelée, brioche

PÂTÉ DE CAMPAGNE ..... 15  
pistachios, pickled cipollini onions,  
cassis mustard

PARISIAN HAM ..... 19  
cornichon, beurre noisette, baguette

## LES SALADES

SALADE VERTE  
haricots verts, radishes,  
red wine vinaigrette  
14

WARM SHRIMP  
SALAD  
lemon beurre blanc,  
avocado  
28

ROASTED BABY  
BEETS  
za'taar yogurt,  
mizuna, pistachio  
18

## ENTRÉES

GRILLED BRANZINO ..... 40  
tapenade, roasted peppers, gigante beans

HALF ROAST CHICKEN ..... 33  
rosemary, pommes purées, jus de poulet

RABBIT PAPPARDELLE ..... 29  
riesling, tomato

MOULES FRITES ..... 25  
marinière-style mussels, pommes frites, sauce mayonnaise

BURGER AMÉRICAIN\* ..... 27  
cheeseburger, pommes frites

ROASTED SALMON ..... 34  
braised du Puy lentils, beurre rouge

STEAK FRITES\* ..... 39  
herb roasted, maître d' butter, pommes frites

STEAK AU POIVRE\* ..... 47  
black pepper crusted new york strip, garlic spinach,  
cognac demi-glace

TROUT AMANDINE ..... 35  
toasted almonds, haricots verts, lemon brown butter

SPAGHETTI ..... 30  
fresh summer truffle, parmesan

BEEF BOURGUIGNON ..... 41  
cremini mushrooms, lardons, red wine sauce

DUCK A L'ORANGE\* ..... 40  
braised belgium endive, sauce bigarade

SCALLOPS PROVENÇAL\* ..... 39  
yukon gold potato, almond, roasted tomato, caper butter

VEAL ESCALOPE ..... 40  
spring onions, mushrooms, cream

GRUYÈRE OMELETTE ..... 19  
saunders farm eggs, gruyère, fines herbes

LAMB TAGINE ..... 32  
moroccan spiced couscous, lemon yogurt, apricot lamb jus

## SIDES

POMMES  
FRITES  
10

HARICOTS  
VERTS  
10

POMMES  
PURÉE  
10

GARLIC  
SPINACH  
10

ROASTED  
CAULIFLOWER  
9

\*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.

# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

**JARDIN DES PLANTES**  
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda,  
Lavender Bitters  
15

**ROMARIN**  
One Vodka, St. Germain, Rosemary, Grapefruit  
15

**LA PÊCHE**  
Earl Grey Tea infused Tito's Vodka, Peach Liqueur, Lemon Honey Cordial,  
Orange Bitters  
15

**POIRE D'AUTOMNE**  
Hornitos Reposado, Spiced Pear Liqueur, Averna, Lemon  
16

**CLOUSEAU**  
Fig Infused Bourbon, Lime, Plum Bitters  
16

**CITRON FUMÉ**  
Glenmorangie X Scotch, Monkey Shoulder Scotch,  
Giffard Banana Du Brésil, Honey Syrup, Lemon  
16

**BELLE ÉPOQUE**  
Chateau Plassons VSOP Cognac, Grand Marnier VSOP, Lemon  
20

**ESPRESSO MARTINI**  
Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur  
16

**GRANDE DAME**  
Jim Beam Bourbon, Gran Classico, Martini & Rossi Rosso, Punt E Mes  
17

**OLD FASHIONED DE NORMANDIE**  
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara  
18

## BIÈRES PRESSION

Alewerks Brewing Company  
Tavern Brown Ale  
Williamsburg, VA ..... 9

RAR 'Nanticoke Nectar'  
India Pale Ale  
Cambridge, MD ..... 9

Kronenbourg 1664  
Lager  
Strasbourg, France ..... 9

Cuvee des Trolls  
Blond Ale  
Pipaix, Belgium ..... 11

Manor Hill Festbier  
Vienna Lager  
Ellicott City, MD ..... 9

Crooked Crab 'Haze for Days'  
India Pale Ale  
Odenton, MD ..... 9

## BIÈRES EN BOUTEILLE

Aslin, 'Power Moves'  
India Pale Ale (16oz)  
Alexandria, VA ..... 11

Port City Porter  
American Porter  
Alexandria, VA ..... 7

Bitburger  
(Non-alcoholic) Pilsner Style  
Bitburg, Germany ..... 7

St. Bernardus  
Belgian Tripel  
Poperinge, Belgium ..... 19

Saison Dupont  
Farmhouse Ale  
Tourpes, Belgium ..... 12

Meteor Pils  
Czech Pilsner  
Hochfelden, France ..... 9

Etienne Dupont  
Cider Brut  
Normandy, France ..... 16

Steigl, 'Radler'  
Grapefruit Juice with Lager  
Salzburg, Austria ..... 7

Aval  
Cider Brut  
Bretagne, France ..... 7

## PASTIS & ABSINTHE

Pernod ..... 20 St. George Absinthe ..... 23

Pernod Absinthe ..... 26 La Muse Absinthe ..... 24

Ricard ..... 19 Vieux Pontarlier Absinthe ..... 22

## EFFERVESCENTS

'VIN MOUSSEUX'  
Pol Clement, Blanc de Blancs,  
Brut ..... 14  
N.V. Loire Valley, France

CHAMPAGNE  
Laurent - Perrier, 'La Cuvée,'  
Brut ..... 26  
N.V. Tours-Sur-Marne

CHAMPAGNE  
Aubry, Premier Cru, Brut  
N.V. Jouy-Les-Reims ..... 47/212

MÉTHODE TRADITIONELLE ROSÉ  
François Montand  
Brut Rosé ..... 16  
N.V. Jura, France

CHAMPAGNE ROSÉ  
Veuve Clicquot Ponsardin,  
Brut Rosé ..... 33  
N.V. Reims

## LES VINS

### BLANC

CHARDONNAY  
Secret Cellars ..... 15  
2021 Central Coast, California

BOURGOGNE  
Jean Arthaud ..... 23  
2022 Burgundy, France

PERNAND-VERGELESSES  
JB Boudier ..... 28  
2019 Côte de Beaune, France

GEWURZTRAMINER  
Hugel ..... 19  
2018 Alsace, France

SANCERRE  
Domaine Girault,  
'Le Grand Moulin' ..... 25  
2023 Loire Valley, France

MUSCADET SÈVRE-ET-MAINE  
Château la Noë, Sur Lie. .... 14  
2022 Loire Valley, France

VIIGNIER  
Jean-Luc Colombo,  
'La Violette' ..... 16  
2020 Vins Pays D'Oc, France

CÔTES DE GASCogne  
Domaine Seailles, 'Presto' ..... 15  
2023 Sud-Ouest, France

PINOT GRIS  
Pierre Sparr ..... 17  
2021 Alsace, France

### ROSÉ

ROSÉ OF GRENACHE  
AND CINSULT  
Domaine Saint Aix ..... 18  
2021 Coteaux d'Aix en Provence,  
France

ROSÉ OF GRENACHE  
AND MOURVEDRE  
Château Gassier, 'Esprit Gassier'. 14  
2022 Provence, France

### ROUGE

CÔTES DU RHÔNE  
Saint Cosme ..... 14  
2022 Southern Rhône, France

MALBEC  
Château du Cèdre,  
'Héritage' ..... 15  
2019 Cabors, France

MERCUREY  
Domaine Michel Briday,  
'Les Vaux' ..... 30  
2020 Côte Chalonnaise, France

CABERNET FRANC  
Château du Hureau, 'Tuffe' . . . 16  
2020 Saumur-Champigny, France

CABERNET SAUVIGNON  
Fidelitas, 'M100' ..... 22  
2022 Columbia Valley, Washington

BORDEAUX BLEND  
Château Ducasse ..... 19  
2019 Graves, France

BOURGOGNE  
Olivier Merlin ..... 18  
2020 Burgundy, France

BORDEAUX BLEND  
Esprit de Chateau Pavie. .... 25  
2018 Bordeaux, France

PINOT NOIR  
Starr Wines by Brooks ..... 23  
2023 Willamette Valley, Oregon

GAMAY  
Domaine Dupeuble ..... 19  
2022 Beaujolais, France

## BOISSONS

Coffee ..... 5

Cold-Brewed Iced Coffee ..... 5

Espresso ..... 5

Café Gibraltar ..... 6

Café Vietnamiense ..... 6

Café au Lait ..... 6

Café Latte ..... 5

Cappuccino ..... 6

Mocha Hazelnut ..... 7

Délice au Chocolat ..... 6

Selection of Hot Teas ..... 5

Soda ..... 4

Iced Tea ..... 4

Acqua Panna / S. Pellegrino ..... 9

Citron Pressé de la Maison ..... 4

Fever Tree Ginger Beer ..... 6

Fever Tree

Sparkling Pink Grapefruit ..... 6