

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTRICE GÉNÉRALE
EVA TORRES

Le Diplomate

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

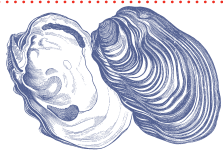
Brunch

BRUNCH
Sat & Sun:
9.30am-4pm

DINNER
Sun-Thu: 5-11pm
Fri-Sat: 5pm-12am

APRÈS MIDI
Sat & Sun: 4-5pm

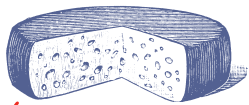
L'APERO
Mon-Fri: 4-6pm



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

ALASKAN KING CRAB LEG
24

PETIT PLATEAU*

serves 1 - 3 persons
85

GRAND PLATEAU*

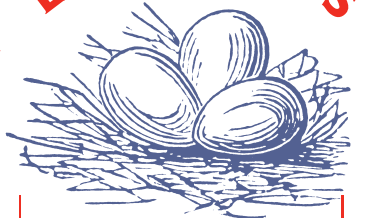
serves 4 - 6 persons
160

½ CHILLED LOBSTER
22

SHRIMP COCKTAIL
20

LIVE SCALLOP*
passionfruit honey,
hazelnut oil
16

LES OEUF



EGGS BENEDICT*
ham off the bone,
sauce hollandaise
16

EGGS NORWEGIAN*
smoked salmon,
sauce hollandaise
17

EGGS VOL-AU-VENT
chanterelle 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.

HORS D'OEUVRES

CHARCUTERIE 23

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

GRANOLA 9
hazelnuts, dried & fresh fruits,
piñon milk

FOIE GRAS PARFAIT 16
huckleberry moutarde, and pain d'épice

MACARONI AU GRATIN..... 14

YOGURT PARFAIT 10
concord grape jelly, 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 SANDWICHS 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

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

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

ENTRÉES

STEAK FRITES* 29.50
herb roasted, maître d'butter,
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..... 31
crimini mushrooms, lardons,
red wine sauce

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

FLEURS POSÉES
Dolin Dry Vermouth, Benedictine,
Pernod Absinthe
15

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

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

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

LE BONHEUR
Rinquin, Tanqueray Ten,
Giffard Ginger, Cotton & Reed
Allspice Dram, Apricot
15

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, Hot Chocolate, Marshmallow
14

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

LE FONTAINE
Illegal Mezcal, Cold Brew Coffee,
Amer, Honey, Cardamom
15

VIVE LA RÉVOLUTION
Bluecoat Gin, de Montal
Armagnac, Sparkling Wine,
Lemon, Tarragon
15

LE FROU – FROU
Old Overholt Rye, Maurin Quina,
Fernet Branca, Lemon
17

EFFERVESCENTS

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

CHAMPAGNE
Veuve Clicquot Ponsardin
'Yellow Label', Brut22
N.V. Reims, 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
Lombard, Brut Rosé
Premier Cru28
N.V. Épernay, France

LES VINS

BLANC

RIESLING
Eroica13
2016 Columbia Valley Washington

SAUVIGNON BLANC
Christian Lauerjat
Sancerre.16
2017 Loire Valley, France

CHENIN BLANC
Benoit Gautier, Vouvray 9
2017 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages13
2016 Burgundy, France

CHARDONNAY
Newton15
2016 Sonoma County, California

RHÔNE BLEND
Domaine Berthet-Rayne. . .13
2016 Côtes du Rhône, France

VIIGNIER
Jean Luc Colombo
'Le Violette'11
2015 Vins de Pays D'Oc, France

CHARDONNAY
Domaine Daniel
Rion & Fils14
2014 Burgundy, France

PINOT GRIS
Trimbach 'Reserve'12
2013 Alsace, France

ROSÉ

ROSÉ OF SYRAH AND CINSULT
Domaine de Triennes13
2017 Provence, France

ROSÉ OF CINSULT AND GRENACHE
Vie Vité16
2017 Provence, France

ROUGE

PINOT NOIR
Lyric by Etude.14
2015 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse'18
2014 Sonoma Coast, California

GAMAY
Château Moulin – à – Vent
Moulin – à – Vent 'Couvent
Des Thorins.15
2016 Beaujolais, France

SYRAH AND GRENACHE
Sarl Lafage 'Bastide Miraflores'.13
2015 Côtes du Roussillon, France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme. . .11
2017 Rhône Valley, France

RHÔNE BLEND
Massaya 'Le Colombier' . . .12
2016 Bekaa Valley, Lebanon

BORDEAUX SUPÉRIEUR
Château de Parenchère . . .12
2016 Bordeaux, France

CÔTES DE BLAYE
Château Le Braulterie
de Payraud14
2010 Bordeaux, France

CABERNET SAUVIGNON
Roblar11
2016 California

BORDEAUX BLEND
Pahlmeyer, 'Jayson'26
2015 Napa County, California

MALBEC
Haut-Monplaisir, 'Tradition' 11
2015 Cabors, France

MALBEC
Diseño, 'Old Vine'9
2017 Mendoza, Argentina

CHÂTEAUNEUF-DU-PAPE
Château Simian, 'Le Tra-
versier' 17
2013 Rhône Valley, France

BIÈRES PRESSION

Goose Island.7
English India Pale Ale
Chicago, Illinois 5.9%

Right Proper
Selection du Jour9
Washington, D.C.

Atlas Brew Works
'District Common'7
Washington, DC 5.1%

DC Brau, 'Public'8
Pale Ale
Washington, DC 6%

Allagash, 'Tripel'7
Belgian Style Golden Ale
Portland, Maine 9.0%

Deschutes8
Black Butte Porter
Bend, Oregon 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%

Ommegang Hennepin.9
Farmhouse Saison
12 oz Cooperstown, New York 7.7%

Duchesse de Bourgogne.14
Flanders Red Ale
Vichte, Belgium 6.2%

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

Port City Porter7
American Porter
12 oz Alexandria, Virginia 7.5%

Domaine Lesuffleur
'La Folletière'49
Apple Cider
750 ml Normandy, France 7.1%

Kronenbourg 1664 Blanc6
Belgian Style Witbier
11.2 oz Strasbourg, France 5%

Leffe, 'Brune'8
Belgian Abbey Brown Ale
11.2 oz Diant, Belgium 6.5%

Schneider-Weisse, 'Aventinus' . .13
Wheat Doppelbock
16.9 oz Kelheim, Germany 8.2%

Amstel, 'Light'6
Light Lager
12 oz Amsterdam, Netherlands 3.5%

Estrella Damm, 'Daura'
(Gluten Free)7
Euro Pale Lager
12 oz Barcelona, Spain 5.4%

Einbecker, 'Brauherren'
(Non-alcoholic)6
Pilsner Style
12 oz Einbeck, Germany N/A

Right Proper
'Ornithology'32
Wild Ale aged in Ginavit Barrels
500ml Washington, DC 3.9%

PASTIS & ABSINTHE

Kubler Absinthe12
Pernod9
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 Épicé6

Mocha Hazelnut6
Délice au Chocolat5.50
Selection of Hot Teas4.50
Soda.3.50
Iced Tea.3.50
Acqua Panna / Perrier.8
Orangina4
Sparkling Apple Cider.5
Citron Pressé de la Maison . . .4