

**LES CHEFS EXÉCUTIFS**  
**MICHAEL ABT**  
**GREG LLOYD**

**BRUNCH**  
 Sat & Sun:  
 9:30am-3pm

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

**APRÈS MIDI**  
 Sat & Sun: 3-5pm

**L'APERO**  
 Mon-Fri: 4-5pm

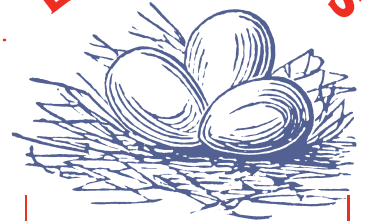
# Le Diplomate

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

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

## Brunch

### LES OEUFS



EGGS  
 BENEDICT\*  
 sauce hollandaise  
 16

EGGS  
 NORWEGIAN\*  
 smoked salmon,  
 sauce hollandaise  
 17

EGGS  
 VOL-AU-VENT  
 soft scrambled eggs,  
 chanterelle mushrooms,  
 cipollini onions  
 16

STEAK  
 AND EGGS\*  
 teres major, sauce mornay,  
 sunny side eggs  
 24

POACHED EGGS  
 BASQUAISE\*  
 prosciutto, creamy polenta  
 15

ZUCCHINI  
 FRITTATA  
 zucchini blossoms, ricotta,  
 fines herbs  
 15

BAKED EGGS  
 ratatouille, harissa,  
 ricotta salata  
 15

GRUYÈRE  
 OMELETTE  
 Saunders Farm eggs,  
 gruyère, fines herbes  
 14

HAM & EGGS\*  
 Bayonne ham, almond  
 pistou, aged goat cheese,  
 country toast  
 14

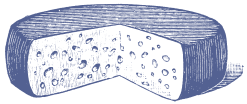
EGGS AS  
 YOU WISH\*  
 13

\*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 REGIONAL  
 FRENCH CHEESES.  
 C'EST DÉLICIEUX.  
 SELECT 3, 5 OR 7  
 (\$6 each)



### 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  
 5

TURKEY SAUSAGE  
 5

BOUDIN NOIR  
 8

NUESKE BACON  
 8

### FRUITS DE MER

ASSORTED  
 OYSTERS\*  
 half dozen  
 18.50

TOP NECK  
 CLAMS\*  
 half dozen  
 12

SHRIMP  
 COCKTAIL  
 18

#### PETIT PLATEAU\*

serves 1 – 3 persons  
 85

#### GRAND PLATEAU\*

serves 4 – 6 persons  
 155

½ CHILLED  
 LOBSTER  
 19

ALASKAN KING  
 CRAB LEG  
 24

FLUKE  
 CEVICHE\*  
 passion fruit  
 15

### HORS D'OEUVRES

BREAKFAST PASTRIES . . . . 12  
*a basket of our pastry chef's selection*

GOUGÈRES . . . . . 9  
*gruyère, pâte à choux, fleur de sel*

HOME-MADE GRANOLA . . . . 9  
*hazelnuts, dried & fresh fruits,  
 pistachio milk*

STEEL CUT IRISH  
 OATMEAL . . . . . 9  
*fresh fruit, pistachio, buttermilk*

MACARONI AU GRATIN . . . . 14

SALADE NIÇOISE . . . . . 18.50  
*confit tuna, red bliss potatoes, green beans*

WARM SHRIMP SALAD . . . . 20  
*lemon beurre blanc, avocado*

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

PEQUEA VALLEY YOGURT  
 PARFAIT . . . . . 8  
*strawberry confiture, hazelnuts*

PLUM GAZPACHO . . . . . 13  
*dark plums, French breakfast radish,  
 heirloom tomatoes*

FRESH FARMER'S CHEESE . . 12  
*honeycomb, hazelnuts, mint*

FOIE GRAS PARFAIT . . . . . 16  
*almond streusel, strawberry-rhubarb  
 marmalade*

ONION SOUP GRATINÉE 12.50

RICOTTA RAVIOLI . . . . . 13  
*plum tomato, basil*

SALADE LYONNAISE . . . . 14.50  
*frisée, lardons, poached egg*

STEAK TARTARE  
 DU PARC\* . . . . . 16.50  
*hand chopped steak, capers,  
 quail egg*

TUNA CARPACCIO\* . . . . . 21  
*leek vinaigrette*

MUSHROOM TART . . . . . 15  
*pioppini mushrooms, truffle pecorino*

SALMON CARPACCIO . . . 17.50  
*house-cured Norwegian salmon,  
 eggs mimosa, whipped crème fraîche*

### LES SANDWICHS ET TARTINES

TARTINE AU SAUMON\* . . 16.50  
*smoked salmon, horseradish, capers*

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 . . . . 17  
*cheeseburger, pommes frites*

JAMBON BEURRE  
 BAGUETTE . . . . . 13  
*Parisian ham, Comté, cornichons*

### 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 . . 10  
*maple syrup*

QUICHE FLORENTINE . . . . 14  
*spinach, gruyère*

MOULES FRITES . . . . . 19.50  
*marinière style mussels, pommes frites,  
 sauce mayonnaise*

TROUT AMANDINE . . . . . 28  
*toasted almonds, haricots verts,  
 lemon brown butter*

FRENCH TOAST . . . . . 14  
*rosé-strawberries, Chantilly cream, lime*

BEEF BOURGUIGNON . . . . 31  
*crimini mushrooms, lardons,  
 red wine sauce*

# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

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

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

**COCHONNET**  
Pig's Nose Scotch  
Giffard Vanilla, Earl Grey  
Cardamom Bitters  
10

**VIVE LA RÉVOLUTION**  
Bluecoat Gin, Tariquet Armagnac  
Sparkling Wine, Lemon  
Tarragon  
14

**ROSÉ TOUTE LA JOURNÉE**  
Rosé Wine, St. Germain  
Lemon, Lavender Syrup  
48 carafe / 10 glasse

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

**CHARLENE**  
Atlas Brew Works District  
Common, Pomegranate, Lemon  
10

**LA PÊCHE MODE**  
Bombay Dry Gin  
Salers Gentian Aperitif  
White Peach, Lemon  
12

**MARTINIQUE**  
RHUM PUNCH  
Clement Rhum Agricole  
Giffard Banane, Passionfruit  
Pineapple, Nutmeg  
13

## EFFERVESCENTS

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

**CHAMPAGNE**  
Veuve Clicquot Ponsardin  
'Yellow Label', Brut . . . . . 18  
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**  
Lanson, Brut Rosé . . . . . 25  
N.V. Reims, France

## LES VINS

### BLANC

**RIESLING**  
Eroica . . . . . 11  
2015 Columbia Valley Washington

**PINOT GRIS**  
Trimbach, 'Reserve' . . . . . 12  
2013 Alsace, France

**SAUVIGNON BLANC**  
Christian Lauerjat  
Sancerre . . . . . 14  
2016 Loire Valley, France

**BORDEAUX BLANC**  
Le Diplomate . . . . . 11  
2015 Bordeaux, France

**CHENIN BLANC**  
Benoit Gautier, Vouvray . . . . 9  
2015 Loire Valley, France

**CHARDONNAY**  
Château Beauregard  
St. Véran . . . . . 11  
2014 Burgundy, France

**CHARDONNAY**  
Bouchard Aîné & Fils  
Mâcon-Villages . . . . . 13  
2014 Burgundy, France

**CHARDONNAY**  
Newton . . . . . 13  
2015 Sonoma County, California

**WHITE BLEND**  
Domaine de Pouy 9  
2014 Côtes de Gascogne, France

### ROSÉ

**ROSÉ OF SYRAH AND CINSULT**  
Domaine de Triennes  
2016 Provence, France  
13

**ROSÉ OF PINOT NOIR**  
Joseph Mellot, 'Sincérité'  
2016 Loire Valley, France  
10

### ROUGE

**PINOT NOIR**  
Byron, 'Nielson' . . . . . 11  
2014 Santa Barbara, California

**PINOT NOIR**  
Solište 'Narcisse' . . . . . 16  
2014 Sonoma Coast, California

**PINOT NOIR**  
Olivier Merlin  
Bourgogne Rouge . . . . . 14  
2012 Burgundy, France

**CARMENERE**  
Root: 1 . . . . . 10  
2015 Colchagua Valley, Chile

**CROZES - HERMITAGE**  
Ferraton, La Matinière . . . . . 13  
2015 Rhône Valley, France

**CÔTES DU RHÔNE VILLAGES**  
Château de Saint Cosme . . . 11  
2015 Rhône Valley, France

**BORDEAUX SUPÉRIEUR**  
Château de Parenchère . . . 12  
2014 Bordeaux, France

**BORDEAUX SUPÉRIEUR**  
Le Diplomate . . . . . 14  
2014 Bordeaux, France

**CABERNET SAUVIGNON**  
Roblar . . . . . 11  
2014 California

**BORDEAUX BLEND**  
Pahlmeyer, 'Jayson' . . . . . 26  
2014 Napa County, California

**MALBEC**  
Diseño . . . . . 9  
2014 Mendoza, Argentina

**MALBEC**  
Haut-Monplaisir  
'Tradition' . . . . . 11  
2014 Cahors, France

**CHÂTEAUNEUF-DU-PAPE**  
Château Simian, 'Le Traversier' 17  
2013 Rhône Valley, France

## BIÈRES PRESSION

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

Right Proper Brewing Company . . 9  
Sélection du Jour  
Washington, D.C.

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

DC Brau 'Public' . . . . . 7  
Pale Ale  
Washington, DC 6%

New Belgium 'Trippel' . . . . . 7  
Belgian Style Trippel  
Fort Collins, Colorado 7.8%

Flying Dog . . . . . 7  
Oyster Stout  
Frederick, Maryland 5.5%

Kronenbourg '1664' . . . . . 7  
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 Porter . . . . . 7  
American Porter  
12 oz Alexandria, Virginia 7.5%

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

Kronenbourg 1664 Blanc . . . . . 6  
Belgian Style Witbier  
11.2 oz Strasbourg, France 5%

Leffe 'Brune' . . . . . 8  
Belgian Abbey Brown Ale  
11.2 oz Dinant, 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

## PASTIS & ABSINTHE

Kubler Absinthe . . . . . 12  
Pernod . . . . . 9  
Pernod Absinthe . . . . . 15

Ricard . . . . . 10  
St. George Absinthe . . . . 15  
Vieux Carré Absinthe . . . 12

## BOISSONS

Coffee . . . . . 4  
Espresso . . . . . 4.50  
Café Gibraltar . . . . . 5  
Café Vietnamese . . . . . 5.50  
Café au Lait . . . . . 5  
Café Latte . . . . . 4.50  
Cappuccino . . . . . 5  
Mocha Hazelnut . . . . . 6

Délice au Chocolat . . . . . 5.50  
Selection of Hot Teas . . . . . 4.50  
Soda . . . . . 3.50  
Iced Tea . . . . . 3.50  
Evian/Badoit . . . . . 6  
Orangina . . . . . 4  
Sparkling Apple Cider . . . . . 5  
Citron Pressé de la Maison . . . 4