

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

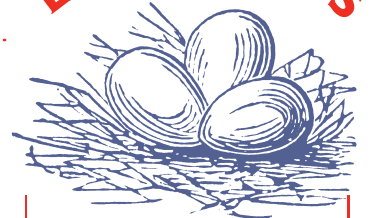
Le Diplomate

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
piñon, aged goat cheese,
country toast
14

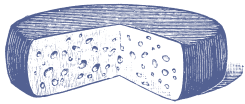
**EGGS AS
YOU WISH***
13

*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,
piñachio milk

STEEL CUT IRISH
OATMEAL 9
fresh fruit, piñachio, buttermilk

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, honey-lavender peaches

ONION SOUP GRATINÉE 12.50

RICOTTA RAVIOLI 13
plum tomato, basil

SALADE LYONNAISE 14.50
frisée, lardons, poached egg

MACARONI AU GRATIN 14

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 SANDWICHES 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
2015 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