

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

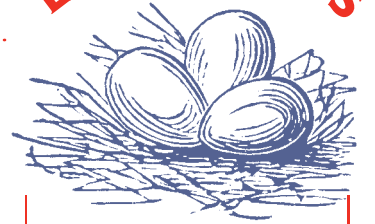
Le Diplomate

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

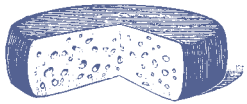
EGGS AS YOU WISH*
 13

*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 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
13

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
14

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
TRADITIONNELLE 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
2014 Columbia Valley Washington

PINOT GRIS
Trimbach, 'Reserve' 12
2012 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
2013 Burgundy, France

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages 13
2013 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
2015 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: 10
2015 Colchagua Valley, Chile

CROZES - HERMITAGE
Ferraton, La Matinière 13
2014 Rhône Valley, France

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

CHÂTEAUNEUF-DU-PAPE
Château Simian
'Le Traversier' 17
2012 Rhône Valley, France

BORDEAUX SUPÉRIEUR
Château de Parenchère 12
2014 Bordeaux, France

BORDEAUX SUPÉRIEUR
Le Diplomate 14
2012 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

CARIGNAN
Paul Mas
'Vieilles Vignes' 10
2015 Languedoc-Roussillon, 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%

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%

Estellera 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