

LES CHEFS EXÉCUTIF
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

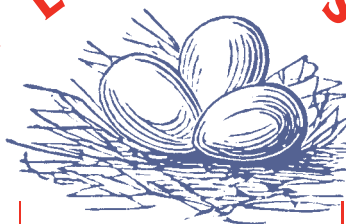
Le Diplomate

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

**ASSISTANT
 DIRECTEUR GÉNÉRAL**
MATTHIAS BOENKE

Brunch

LES OEUFS



**EGGS
 BENEDICT***
 sauce hollandaise
 16

**EGGS
 NORWEGIAN***
 smoked salmon,
 sauce hollandaise
 17

**EGGS
 VOL-AU-VENT**
 soft scrambled eggs,
 morel 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

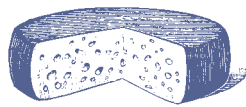
**EGGS AS
 YOU WISH***
 13

*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.

05/27/17

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
 75

GRAND PLATEAU*

serves 4 – 6 persons
 140

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

ONION SOUP GRATINÉE 12.50

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

SPRING PEA SOUP 13
 blue crab, petit pois, crème fraîche

FOIE GRAS PARFAIT 16
 almond streusel, strawberry-rhubarb
 marmalade

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

RICOTTA RAVIOLI 13
 plum tomato, basil

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

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* 28.50
 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 27
 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
New Belgium Trippel Ale
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: 1 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

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

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

Stella Artois 'Cidre' 7
Hard Apple Cider
Leuven, Belgium 4.5%

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

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

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%

Hoegaarden 6
Belgian Wheat Ale
12 oz Hoegaarden, Belgium 4.9%

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

Port City Porter 7
American Porter
12 oz Alexandria, Virginia 7.5%

Lefte '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 dam '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