

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

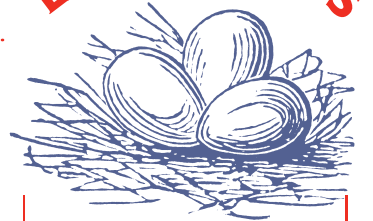
BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

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,
hedgehog mushrooms,
cipollini onions
16

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

**POACHED EGGS
BASQUAISE***
prosciutto, creamy polenta
15

**LOBSTER
OMELETTE**
sauce Mornay,
fines herbes
23

Add shaved
Périgord truffle +16

BAKED EGGS
smoked salmon,
Valençay, leeks
16

**GRUYÈRE
OMELETTE**
Saunders Farm eggs,
gruyère, fines herbes
14

Add shaved
Périgord truffle +16

**AVOCADO
TOAST***
poached eggs, Espelette,
country toast
13

**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.

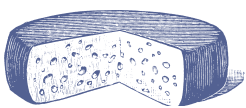
LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7
(\$6 each)

GÂTEAU FOURME D'AMBERT AUX TRUFFES

layered blue cheese
with mascarpone, truffles
& walnuts. . . 13



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

BELON OYSTERS*
half dozen
24

TOP NECK
CLAMS*
half dozen
12

PETIT PLATEAU*

serves 1 – 3 persons
85

GRAND PLATEAU*

serves 4 – 6 persons
155

ALASKAN KING
CRAB LEG
24

½ CHILLED
LOBSTER
19

SHRIMP
COCKTAIL
18

COBIA CRUDO*
honeycrisp, black radish
14

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

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

SALADE LYONNAISE* 16
frisée, lardons, poached egg

PEQUEA VALLEY
YOGURT PARFAIT 8
Concord grape jelly, hazelnut streusel

CELERIAC POTAGE. 12
bayonne, croutes

FRESH FARMER'S CHEESE. . 12
pomegranates, hazelnuts, burnt bread

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

ONION SOUP GRATINÉE 12.50

RICOTTA RAVIOLI 13
plum tomato, basil

ESCARGOTS À LA
BOURGUIGNONNE 15
garlic-parsley butter, demi baguette

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

TUNA CARPACCIO* 21
leek vinaigrette

LE GRANDE AIOLI 18
chilled shrimp, smoked salmon,
mussels, assorted vegetables

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
brandied Gala apples, walnuts

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

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

SAZERAC PREMIÈRE
Paul Giraud Napoleon
Apple Turbinado Syrup
Pernod Absinthe, Peychaud
20

VIN CHAUD
Red Wine, Château du Breuil
Calvados Simmered With Spices
Served Warm
10

DUBO, DUBON
Monkey Shoulder Blended Scotch
Dubonnet Rouge, Vanilla
AllSpice Dram
Barrel Aged Bitters
16

CLOUSEAU
Jim Beam Bourbon
Fig, Lime, Plum Bitters
11

MELANGE À TROIS
Neisson Rhum Agricole
El Dorado 8 yr, Smith & Cross
Maurin Quina, Almond Orgeat
14

**L'ORAGE DE
LA BASTILLE**
Bastille Whiskey, Ginger
Liqueur, Pear, Lemon
15

BELLE RIVIÈRE
Bombay Dry Gin
Pineau de Charentes
Dolin Blanc, Lemon
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
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
2015 Columbia Valley Washington

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

SAUVIGNON BLANC
Christian Lauverjat
Sancerre 14
2016 Loire Valley, France

BORDEAUX BLANC
Le Diplomate 11
2015 Bordeaux, France

CHENIN BLANC
Benoit Gautier, Vouvray . . . 9
2016 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages 13
2015 Burgundy, France

CHARDONNAY
Newton 15
2016 Sonoma County, California

CHARDONNAY
Jean Michel Guillon & Fils 18
2015 Burgundy, France

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

ROSÉ

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

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

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

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme . . 11
2016 Rhône Valley, France

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

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

BORDEAUX SUPÉRIEUR
Le Diplomate 14
2014 Bordeaux, France

CABERNET SAUVIGNON
Roblar 11
2016 California

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

RHÔNE BLEND
Massaya
'Le Colombier' 12
2015 Bekaa Valley, Lebanon

MALBEC
Haut-Monplaisir, 'Tradition' 11
2016 Cahors, France

MALBEC
Diseño, 'Old Vine' 9
2016 Mendoza, Argentina

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 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

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
Sélection of Hot Teas 4-50
Soda 3-50
Iced Tea 3-50
Acqua Panna / Perrier 6
Orangina 4
Sparkling Apple Cider 5
Citron Pressé de la Maison . . 4