

**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

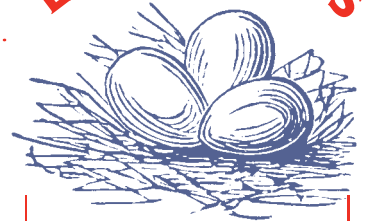
# Le Diplomate

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

**DIRECTRICE GÉNÉRALE  
EVA TORRES**

## Brunch

### LES OEUF



**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

**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  
Burgundian 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.



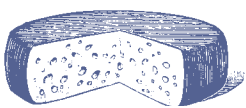
### LE DIPLOMATE FROMAGES

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 Cabors, 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  
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