

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

Diner

LES PLATS DU JOUR



MONDAY

Dorade Royale
 en Papillote

31

TUESDAY

Lobster
 Risotto

36

WEDNESDAY

Cassoulet

33

THURSDAY

Dover Sole
 Meunière

52

FRIDAY

Bouillabaisse

31

SATURDAY

Prime Rib
 à la Provençale*

40

SUNDAY

Coq au Riesling

27

CARAFES

12 ounces \$16

25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
 Grenache, Syrah)

LUBÉRON BLANC

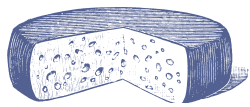
(Bourboulenc, Grenache
 Blanc, Ugni Blanc
 Vermentino)

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



SIDES

POMMES
 FRITES
 8

BRUSSELS
 SPROUTS
 pomegranate
 8

HARICOTS
 VERTS
 7

POMMES PURÉE
 7

PANISSE
 saffron aioli
 8

GARLIC SPINACH
 7

*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.

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

GOUGÈRES. 9
 gruyère, pate a choux, fleur de sel

CELERIAC POTAGE. 12
 bayonne, croutes

TUNA CARPACCIO* 21
 leek vinaigrette

PÂTÉ DE CAMPAGNE. 14
 pistachios, pickled cipollini onions,
 cassis mustard

ONION SOUP GRATINÉE. . . 12.50

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

BRANDADE DE MORUE. . . . 14
 salt cod, Yukon gold potatoes, olive oil

MACARONI AU GRATIN. . . . 14

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

SARDINES EN CROÛTE. . . . 14
 piperade, piment d'Espelette

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

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

MUSHROOM TART. 15
 pioppini mushrooms, truffle pecorino

RICOTTA RAVIOLI. 13
 plum tomato, basil

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

LES SALADES

SALADE LYONNAISE* 16
 frisée, lardons, poached egg

WARM SHRIMP SALAD 20
 lemon beurre blanc, avocado

SALADE VERTE. 11.50
 haricots verts, radishes, red wine vinaigrette

ROASTED BABY BEETS 14
 cloumage, Sicilian pistachios,
 ice wine vinaigrette

ENTRÉES

STEAK FRITES* 29.50
 herb roasted, maître d'butter,
 pommes frites

GRILLED LOUP DE MER . . . 31
 Mediterranean sea bass, tapenade,
 roasted peppers, Gigante beans

LAMB NAVARIN 29
 lamb stew, fennel, oranges

TROUT AMANDINE 28
 toasted almonds, haricots verts,
 lemon brown butter

HALF ROAST CHICKEN. . . . 25
 rosemary, pommes purées, jus de poulet

BEEF BOURGUIGNON. 31
 crimini mushrooms, lardons,
 red wine sauce

DUCK LEG CONFIT 30
 candied kumquats, Tuscan kale,
 sauce Bigarade

VEGETABLE TAGINE 20
 Moroccan couscous, harissa, chickpeas

BURGER AMÉRICAIN 17
 cheeseburger, pommes frites,
 sauce mayonnaise

MOULES FRITES. 19.50
 marinière style mussels, pommes frites

VEAL ESCALOPE. 31
 hedgehog mushrooms, charred onions,
 mushroom cream

NORWEGIAN SALMON* . . . 27
 cous cous, watermelon radish, citrus

STEAK AU POIVRE* 38
 black pepper crusted New York strip,
 garlic spinach, cognac demi-glace

ROASTED SEA SCALLOPS. . . 31
 olive oil crushed yukons, toasted almonds,
 San Marzano tomatoes

SKATE GRENOBLOISE. . . . 26
 lemon, capers, beurre noisette

LOBSTER OMELETTE 23
 sauce Mornay, fines herbes
 Add shaved Périgord truffle +16

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