

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'APERÔ
 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
 Porc Milanese

31

THURSDAY
 Dover Sole
 Meunière

49

FRIDAY
 Bouillabaisse

31

SATURDAY
 Entrecôte
 de Boeuf*

36

SUNDAY
 Prawns Flambé

32

CARAFES

12 ounces \$16
 25 ounces \$28

VENTOUX ROUGE
 (Carignan, Cinsault
 Grenache, Syrah)

LUBÉRON BLANC
 (Bourboulenc, Grenache
 Blanc, Ugni Blanc
 Vermentino)

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

GOUGÈRES 9
gruyère, pate a choux, fleur de sel

PLUM GAZPACHO 13
*dark plums, French breakfast radish,
 heirloom tomatoes*

TUNA CARPACCIO* 21
leek vinaigrette

PÂTÉ DE CAMPAGNE 14
pickled cipollini onions, cassis mustard

MUSHROOM TART 15
pioppini mushrooms, truffle pecorino

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

SARDINES EN CROÛTE 14
piperade, piment d'Espelette

MACARONI AU GRATIN 14

ONION SOUP GRATINÉE. . . 12.50

ESCARGOTS 14
*parsley- garlic butter, puff pastry,
 champignon de Paris*

RICOTTA RAVIOLI 13
plum tomato, basil

FOIE GRAS PARFAIT 16
*almond streusel, strawberry-rhubarb
 marmalade*

FROG LEGS PROVENÇALE . 17
*petit San Marzano tomatoes,
 garlic, lemon*

ASSORTIMENT DE
 CHARCUTERIE 23

LES SALADES

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

HEIRLOOM
 TOMATO SALAD 14
chevre, pickled ramps, cucumber

ENTRÉES

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

LAMB NAVARIN 29
lamb stew, fennel, oranges

GRILLED LOUP DE MER ... 31
tabbouleh, baby fennel

VEAL ESCALOPE 31
*chanterelles, charred onions,
 mushroom cream*

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

MOULES FRITES. 19.50
marinière style mussels, pommes frites

ROASTED DUCK BREAST. . . 32
Tuscan kale, baby turnips, cherry jus

PASTA PRIMAVERA 21
*basil pesto, Sun Gold tomatoes,
 toasted pine nuts, broccoli*

VEGETABLE TAGINE 20
Moroccan couscous, harissa, chickpeas

BURGER AMÉRICAIN 17
*cheeseburger, pommes frites
 sauce mayonnaise*

SALMON À LA FRANÇAISE* 27
*baby peas, confit cipollini onions,
 bacon lardons*

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

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

LE DIPLOMATE FROMAGES

A SELECTION

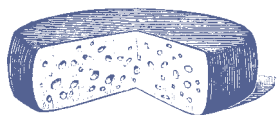
OF REGIONAL

FRENCH CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6 each)



SIDES

POMMES
 FRITES
 8

RATATOUILLE
 harissa, ricotta salata
 8

HARICOTS
 VERTS
 7

POMMES PURÉE
 7

PANISSE
 saffron aioli
 8

ASPARAGUS
 GRILLADE
 béarnaise vinaigrette
 8

*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.

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%

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