

LES CHEFS EXÉCUTIFS

**MICHAEL ABT
GREG LLOYD**

DIRECTRICE GÉNÉRALE

EVA TORRES

Le Diplomate

Après-midi

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FRUITS DE MER

ALASKAN KING CRAB LEG24
COBIA CRUDO*14
honeycrisp, black radish
SHRIMP COCKTAIL18
TOP NECK CLAMS*12
half dozen

ASSORTED OYSTERS*18.50
half dozen
BELO OYSTERS*24
half dozen
½ CHILLED LOBSTER19

PETIT PLATEAU*

serves 1 – 3 persons
85

GRAND PLATEAU*

serves 4 – 6 persons
155

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

*(Carignan, Cinsault
Grenache, Syrah)*

LUBÉRON BLANC

*(Bourboulenc, Grenache
Blanc, Ugni Blanc
Vermentino)*

HORS D'OEUVRES

ONION SOUP GRATINÉE12.50
CELERIAC POTAGE12
bayonne, croutes
PÂTE DE CAMPAGNE14
*piñachios, pickled cipollini
onions, cassis mustard*
FOIE GRAS PARFAIT16
*pain d'épice, huckleberry
moutarde*
GOUGÈRES9
*gruyère, pâte à choux,
fleur de sel*
TUNA CARPACCIO* 21
leek vinaigrette

MUSHROOM TART15
*pioppini mushrooms,
truffle pecorino*
MACARONI AU GRATIN14
STEAK TARTARE DU PARC*16.50
*hand-chopped steak,
capers, quail egg*
ESCARGOTS À LA BOURGUIGNONNE15
*garlic-parsley butter,
demi baguette*
LE GRAND AIOLI18
*chilled shrimp, smoked
salmon, mussels, assorted
vegetables*

LES SALADES

WARM SHRIMP SALAD
*lemon beurre blanc,
avocado*
20

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

SALADE NIÇOISE
*confit tuna, red bliss
potatoes, haricots verts*
18.50

SALADE LYONNAISE*
frisée, lardons, poached egg
16

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*

ENTRÉES

STEAK FRITES*29.50
*herb roasted, maître
d'buttre, pommes frites*
TROUT AMANDINE28
*toasted almonds, haricots
verts, lemon brown butter*
OMELETTE14
*Saunders Farm eggs,
gruyère, fines herbes*
COUNTRY CHICKEN CLUB15.50
*avocado, bacon,
rosemary aioli*
BURGER AMÉRICAIN . 17
cheeseburger, pommes frites

BAGUETTE PROVENÇALE13.50
*french salami, camembert,
cornichon, mustard vinaigrette*
CHICKEN PAILLARD16
*Picholine olive tapenade,
almonds, frisée*
QUICHE FLORENTINE14
spinach, gruyère
MOULES FRITES19.50
*marinière style mussels,
pommes frites, sauce
mayonnaise*

SIDES

POMMES FRITES
8

SAUTÉED 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.

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
Blucoat Gin, Tariquet Armagnac
Sparkling Wine, Lemon
Tarragon
14

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

CHARLENE
Atlas Brew Works
District Common
Pomegranate, Lemon
10

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

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

CLOUSEAU
Jim Beam Bourbon,
Fig Lime, Plum Bitters
11

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

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 7
Public 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 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

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

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
Benoît Gautier, Vouvray ... 9
2016 Loire Valley, France

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

CHARDONNAY
Newton 13
2016 Napa County, California

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
Soliste, '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

CARMENERE
Root: 1 10
2014 Colchagua Valley, Chile

BORDEAUX SUPÉRIEUR
Château de Parenchère .. 12
2014 Bordeaux, 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

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

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
Sparkling
Apple Cider 5
Orangina 4
Citron Pressé
de la Maison 4