

CHEF DE CUISINE

Adam Schop

DIRECTEUR GÉNÉRAL

Patrick Desotelle

Le Diplomate

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

Diner

LES PLATS DU JOUR



BREAKFAST
Coming Soon

BRUNCH
Starting April 15th
Sat & Sun: 10am-3pm

LUNCH
Coming Soon

DAILY AFTERNOON
Coming Soon

DINNER
Sun-Tue: 5-10pm,
Wed-Thu: 5-11pm,
Fri-Sat: 5pm-12am



FRUITS DE MER

ASSORTED OYSTERS
half dozen
17

SHRIMP COCKTAIL
17

RAZOR CLAMS
13

KING CRAB LEG
19.50

**PETIT
PLATEAU**
Serves 1 – 3 person
60

**GRAND
PLATEAU**
serves 4 – 6 person
120

LITTLE NECK
CLAMS
half dozen
10

CRAB MAYONNAISE
18

½ CHILLED
LOBSTER
19

CRÊPES

HAM AND
GRUYÈRE
13

CHICKEN AND
MUSHROOM
14

SIDES

POMMES FRITES
6.50

GLAZED
CARROTS
6.50

SAUTÉED
SPINACH
6.50

HARICOTS VERTS
6.50

ASPARAGUS
GRILLADE
6.50

POMMES PURÉE
6.50

HORS D'OEUVRES

ONION SOUP GRATINÉE 11.50

ESCARGOTS 14
hazelnut butter

RADISHES CRUDITÉ 6.50
sea salt & butter

ROASTED SWEETBREADS . 16.50
morels, spring peas

STEAK TARTARE DU PARC. 15.50
hand-chopped filet, capers, quail egg

RICOTTA RAVIOLI 12
plum tomato, basil

TUNA CARPACCIO 15.50
leek vinaigrette

MUSHROOM SOUP 10.50

COUNTRY DUCK TERRINE. 13

MACARONI AU GRATIN . . 9.50

FOIE GRAS PARFAIT 14
chicken liver, fennel aigre-doux

MUSHROOM TART 11.50
pioppini mushrooms, truffle pecorino

TÊTE DE COCHON 9
pickled mustard, parsley

LES SALADES

SALADE VERTE 9
*haricots verts, radishes,
red wine vinaigrette*

FRISÉE SALAD 14.50
duck confit, poached egg

WARM SHRIMP SALAD 17
lemon beurre blanc, avocado

ROASTED BEET AND
CARROT SALAD 13
hazelnut vinaigrette

ENTRÉES

STEAK FRITES 24
*pan roasted hangar steak,
mâitre d' butter, pommes frites*

TROUT AMANDINE 24
*toasted almonds, haricots verts,
lemon brown butter*

SALMON EN CROUTE . . . 26.50
alsatian choucroute, mushroom duxelles

BURGER AMÉRICAIN 14
*double patty, American cheese,
pommes frites*

LAMB SHANK 27
Moroccan cous cous, harissa, yogurt

MOULES FRITES 17.50
*marinière style mussels, pommes frites,
sauce mayonnaise*

STEAK AU POIVRE 32
*black pepper crusted New York,
garlic spinach, cognac demi glace*

OMELETTE 12
Saunders Farm eggs, gruyère, fines herbes

HALF ROAST CHICKEN . . . 24
*rosemary, jus de poulet,
pommes purée*

SEA SCALLOPS 26
spring peas, orzo, carrot vinaigrette

BEEF BOURGUIGNON 24
*button mushrooms,
lardons, red wine sauce*

GRILLED LOUP DE MER . . . 27
tapenade, roasted peppers, gigante beans

VEAL ESCALOPE 24
braised ramps, morel cream, asparagus

SKATE GRENOBLOISE 26
lemon, caper, lemon

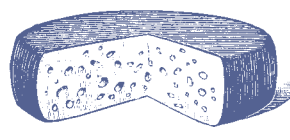
SPRING VEGETABLE
CASSOULET 17
charred eggplant, ras el hanout, fregola

DUCK BREAST AND
LEG CONFIT 27
farro salad, rhubarb vinaigrette

WILD BOAR PAPPARDELLE 23

LE DIPLOMATE FROMAGES

A SELECTION
OF REGIONAL
FRENCH CHEESES.
C'EST DÉLICIEUX.
SELECT 3, 5 OR 7
(\$15, \$25 & \$35)



MONDAY
Lavender Roast
Duck
29

TUESDAY
Lobster
Risotto
32

WEDNESDAY
Pork
Milanese
26

THURSDAY
Rabbit en
Gibelotte
28

FRIDAY
Bouillabaisse
29

SATURDAY
Filet Mignon
Béarnaise
35

SUNDAY
Beef
Stroganoff
21

CARAFES

LA VIEILLE FERME
12 ounces \$16
25 ounces \$28

VENTOUX ROUGE
(Carignan, Cinsault,
Grenache, Syrah)

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

CONSUMING RAW
OR UNDERCOOKED EGGS,
BEEF, LAMB, POULTRY, MILK
PRODUCTS, PORK, SEAFOOD
OR SHELLFISH MAY INCREASE
YOUR CHANCES OF FOOD-
BORNE ILLNESS.

SPECIALTY COCKTAILS

PAMPLEMOUSSE PRESSÉ

Sparkling Wine, Combier
Pamplemousse, Lemon

10

JOSÉPHINE

Bugey, Byrbb, Crème de Pêche,
Stolichnaya, Strawberries

10

GIMLETTE

Hendrick's Gin, Riesling, Lime
Espirit de June, Celery

11

ROMARIN

Absolut, St. Germain,
Rosemary, Grapefruit

11

ROLAND GARROS

Beefeater, Boudier Maraschino,
Lemon, Lavender

12

TALLEYRAND

Aberfeldy Single Malt Scotch,
Suze, Chesnut Honey, Lemon

12

NATURALISTE

Coconut Infused Armagnac,
Curaçao, Orgeat, Lime

12

MEXICAN AMBASSADOR

Marc, Sherry,
Muscat, Mint

10

TÊTE À TÊTE

Grey Goose, Lillet, Saffron,
Fleur de Sel

12

POMPIDOU PLOMBIER

Bulleit Bourbon, Crème de Cacao,
Coldbrew Punt e Mes

12

BOTTLED BEER

Schneider Organic Edel –

Weisse German Hefeweizen . . . 12
16.9 oz Munich, Germany, 6.2%

Port City Brewing Co.

American Porter 7
12 oz Alexandria, Virginia, 7.5%

Duvel Belgian

Strong Pale Ale 11
11.2 oz Breenbrock, Belgium, 8.5%

Estrella Damm Daura Euro Pale

Lager (Gluten Free). 7
11.2 oz Barcelona, Spain, 5.4%

St. Louis Framboise Lambic . . . 14

12.7 oz Inglemunster, Belgium, 4.5%

Einbecker Low Alcohol Beer . . . 6

11.2 oz Germany, 0.5%

Etienne Dupont Apple Cider . . . 13

375 ml Viçot-Pontfol, France, 5.5%

Ommegang Hennipen

Farmhouse Saison 9
12 oz Cooperstown, NY, 7.7%

Fischer Tradition

Amber Euro Dark Lager 7
12 oz Alsace, France, 6.0%

Duchesse de Bourgogne

Flanders Red Ale 11
12 oz Vichte, Belgium, 6.0%

Orval Trappist Ale

Belgian Pale Ale 13
11.2 oz Belgium, 6.9%

Dogfish Head '60 Minute'

American IPA 7
12 oz Milton, Delaware, 6.0%

DRAFT BEER

Brooklyn Brown Ale 6

(American Brown Ale,
New York, 5.6%)

Kronenbourg 1664 7

(Euro Pale Lager, France, 5.5%)

DC Brau 'The Public' 7

(American Pale Ale,
District of Columbia, 6.0%)

Southampton Double White Ale . 8

(Witbier, New York, 6.7%)

Heavy Seas 'Small Craft

Warning' Pils 6
(Imperial Pilsner, Baltimore, 7.3%)

Flying Dog 'Underdog' 7

(American Pale Lager,
Maryland, 4.7%)

SPARKLING

BRUT

Marquis de la Tour 9
N.V. Loire Valley, France

BRUT ROSÉ

Côte Mas Crémant de Limoux. 11
N.V. Crémant de Limoux, France

CHAMPAGNE

Moët & Chandon Impérial Brut
N.V. Champagne, France

17

WHITE

RIESLING

Eroica 11
'12 Columbia Valley, Washington

PINOT GRIGIO

Zenato delle Venezie 8
'11 Veneto, Italy

SANCERRE

Domaine Christian Laverjat .14
'11 Loire Valley, France

MUSCADET DE

SÈVRE ET MAINE SUR LIE
Domaine de la Foullette
"Clos de la Fontaine" 9
'11 Loire Valley, France

CHENIN BLANC

Badenhorst 'Secateurs' 9
'12 Swartland, South Africa

CHARDONNAY

Newton 12
'11 Napa County, California

SAUVIGNON BLANC

Nobilo 9
'12 Marlborough, New Zealand

WHITE BURGUNDY

Verget Mâcon –
Vergisson 'La Roche' 13
'11 Mâconnais, France

ROSÉ

CABERNET SAUVIGNON,
GRENACHE, CINSULT, SYRAH
Domaines Ott 'Les Domaniers'

'11 Côtes de Provence, France

12

RED

PINOT NOIR

Byron 10
'09 Santa Barbara, California

BOURGOGNE ROUGE

Vincent Giradin
'Cuvee Saint-Vincent' 14
'09 Burgundy, France

CÔTES DU RHÔNES

VILLAGES

Domaine Paul Autard 8
'11 Rhône, France

CÔTES DE BORDEAUX

Château Peybrun 'Cadillac' . . 11
'09 Bordeaux, France

MALBEC

Diseño 9
'11 Mendoza, Argentina

CABERNET SAUVIGNON

Pine Ridge 'Forefront' 14
'10 83% Napa County &
17% Lake County, California

CROZES - HERMITAGE

Ferraton La Matinière 13
'10 Rhône, France

CHINON

Domaine Gouron 12
'10 Touraine, France

BEVERAGES

Citron Pressé 4

Iced Tea 3

Hot Tea 3

Coffee 3

Evian 6

Badoit 6

Orangina 3

Elderflower Soda 5

Cranberry Soda 5

PASTIS & ABSINTHE

Ricard 9

Pernod 9

Ricard Absinthe 9

Absinthe Vieux Carré 12

