



# MONTMARTRE

*bistro français on capitol hill*

## MUSSELS 14

### MARINIÈRES

*garlic, shallots,  
white wine, parsley*

### PIMENTÓN

*chorizo, piment d'espelette,  
crème fraîche, lemon*

### DIJON

*pancetta, saffron,  
dijon mustard, cream*

## APPETIZERS

### SOUP DU JOUR MP

#### MONTMARTRE'S ONION SOUP 10

*wild mushroom broth, caramelized onions,  
melted swiss cheese, crouton*

#### ESCARGOTS 'MÈRE ANNE' 12

*braised snails, garlic-parsley butter, shallots, pastis*

#### BISTRO SALAD 11

*mixed greens, cucumber, radish, roasted beets,  
blackberries, goat cheese, honey-red wine vinaigrette*

#### KALE 'CAESAR' 11

*chopped kale, romaine lettuce, parmesan cheese,  
sourdough croutons, lemon-egg yolk dressing*

### HOUSE PATÉ 12

*pork and pistachio paté, pickled vegetables, whole grain mustard,  
cornichons, crouton*

### STEAK TARTARE 13

*pastrami aioli, shallots, capers, chopped egg, sourdough toast*

### TUNA TARTARE 13

*frisée, green apple, radish, harissa aioli, pumpernickel toast*

### SEARED OCTOPUS 13

*fingerling potatoes, roasted olives, crispy chorizo, saffron rouille,  
pickled mustard seed vinaigrette*

## SANDWICHES & QUICHES

*all served with a small house salad*

#### ROASTED LAMB 14 *black pepper aioli, caramelized onions,*

*piquillo pepper tapenade, feta, arugula, toasted focaccia*

#### SMOKED SALMON 'BLT' 14 *crispy bacon, pickled shallots,*

*crème fraîche, chopped egg, tomato marmalade, toasted rustic bread*

#### TURKEY & BRIE 14 *roasted turkey breast, whipped brie,*

*bread & butter pickles, arugula, harissa aioli, toasted rustic bread*

#### QUICHE LORRAINE 13 *bacon, caramelized onions, swiss cheese*

#### QUICHE FLORENTINE 13 *spinach, roasted mushrooms,*

*goat cheese, swiss cheese*

## ENTRÉE SALADS

#### SEARED TUNA 25 *peppercorn crusted tuna,*

*bibb lettuce, seaweed salad, grapefruit, cucumber,  
kalamata olives, banyuls vinegar dressing*

#### SEARED STEAK 24 *mixed greens, gorgonzola,*

*pickled red onions, piquillo peppers, cucumber,  
pumpernickel croutons, roasted garlic-yogurt dressing*

#### CURRIED SHRIMP & QUINOA 23 *red quinoa,*

*arugula, frisée, avocado, almonds, roasted shrimp,  
tabini-lime dressing*

#### DUCK CONFIT 23 *mixed greens, dried cherries,*

*roasted potatoes, apples, goat cheese, honey-red wine  
vinaigrette*

## ENTRÉES

#### WINTER SQUASH RAVIOLI 24 *beech mushrooms, green chickpeas, pickled chard stems, hazelnuts, fontina cream*

#### ARCTIC CHAR 26 *green lentils, trumpet mushrooms, kalamata olives, fennel chutney, dill yogurt sauce, chorizo oil*

#### ATLANTIC COD 25 *crispy potato cake, swiss chard, salsify, pancetta, pistachios, port reduction sauce*

#### SEA SCALLOPS 27 *kabocha squash purée, roasted cauliflower, charred kale, lemon marmalade, caper-brown butter*

#### SEAFOOD RISOTTO 25 *seared jumbo shrimp, calamari, mussels, beech mushrooms, spinach, saffron-pernod emulsion*

#### ROASTED CHICKEN 24 *crispy fingerling potatoes, garlic wilted swiss chard, black pepper aioli, pomegranate honey*

#### BRAISED BEEF 'BOURGUIGNON' 25 *potato purée, trumpet mushrooms, brussel leaves, baby carrots, burgundy wine reduction*

#### RABBIT LEG 26 *herbed spätzle, roasted olives, salsify, glazed baby carrots, porcini-chardonnay wine sauce*

#### SAUTÉED CALF'S LIVER 24 *potato purée, cauliflower, swiss chard, roasted apple, bacon, balsamic onion sauce*

#### HANGER STEAK 26 *potato-celery root gratin, garlic kale, maitake mushrooms, charred onion, classic red wine sauce*

*late winter lunch*

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EXECUTIVE CHEF BRIAN WILSON

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.