



# 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

### ARTISANAL CHEESES 14

*w/dried cherry mostarda,  
toasted pumpernickel*

#### PONT-L'ÈVEQUE

*cow, France  
soft / pungent / washed rind*

#### VALENÇAY

*goat, France  
ash / tangy / soft*

#### P'TIT BASQUE

*sheep, France  
aged / grassy / creamy*

### 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,  
caper-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*

## ENTRÉES

**WINTER SQUASH & RICOTTA RAVIOLI 24** *trumpet mushrooms, green chickpeas,  
swiss chard, hazelnuts, fontina cream*

**ARCTIC CHAR 26** *green lentils, kale, golden beets, kalamata olives,  
dill yogurt, fresh herbs*

**ATLANTIC COD 25** *herbed spaetzle, garlic-wilted cherry tomatoes, spinach,  
fennel chutney, charred lemon sauce*

**SEA SCALLOPS 27** *kabocha squash purée, cauliflower, crispy kale, toasted almonds,  
caper-brown butter*

**ROCKFISH 27** *fingerling potatoes, chorizo, roasted mussels, swiss chard,  
saffron emulsion*

**MONTMARTRE'S BOUILLABAISSE 28** *monkfish, rockfish, jumbo shrimp,  
clams, cherry tomatoes, saffron- Pernod broth, rouille crouton*

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

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

**MONTMARTRE'S CASSOULET 27** *braised french coco beans, duck confit,  
bacon, garlic sausage, tomato braising jus*

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

**BEEF TENDERLOIN 29** *potato-celery root gratin, crispy kale, maitake mushrooms,  
charred onion, red wine sauce*

## SIDES 7

### CELERY ROOT-POTATO GRATIN

*comte, cream, chives*

### GARLIC SWISS CHARD

*pickled chard stems, hazelnuts*

### SAUTÉED MUSHROOMS

*shallots, madeira, chives*

### CRISPY FINGERLINGS

*black pepper aioli, maldon salt*

### GLAZED BABY CARROTS

*citrus, honey, tarragon*

*late winter dinner*

327 7TH ST SE, WASHINGTON, DC 20003 ~ (202) 544-1244 ~ MONTMARTREDC.COM

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.