



MONTMARTRE

Bistro français on capitol hill

MUSSELS 14

MARINIÈRES

*garlic, shallots,
white wine, parsley*

BASQUAISE

*skillet roasted, fresh herbs,
piment d'espelette, lemon*

DIJON

*pancetta, saffron,
dijon mustard, cream*

APPETIZERS

ARTISANAL CHEESES 14

*w/meyer lemon marmalade,
toasted pumpernickel*

PONT-L'ÉVÈQUE

*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,
fennel, blackberries, goat cheese, hazelnuts,
honey-red wine vinaigrette*

SPRING KALE SALAD 11

*chopped kale, roasted beets, pickled
strawberries, feta cheese, 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, pumpernickel toast*

TUNA TARTARE 13

*frisée, green apple, radish, black
pepper aioli, pumpernickel toast*

SEARED OCTOPUS 13

*fingerling potatoes, roasted olives,
crispy chorizo, harissa aioli*

ENTRÉES

ENGLISH PEA & RICOTTA RAVIOLI 25 *golden beets, beech mushrooms, spinach,
crispy prosciutto, charred lemon cream sauce*

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

ATLANTIC COD 25 *crispy spaetzle, cherry tomato confit, spinach,
fennel chutney, lemon butter sauce*

SEA SCALLOPS 27 *celery root purée, cauliflower, green chickpeas, almonds, friséé,
caper-brown butter*

ROCKFISH 27 *fingerling potatoes, chorizo, artichokes, roasted mussels, swiss chard,
charred lemon cream sauce*

FISHERMAN'S STEW 27 *monkfish, flounder, clams, shrimp, cherry tomato confit,
tomato-saffron nage, rouille crouton*

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

RABBIT LEG 27 *herbed spaetzle, roasted olives, artichokes, glazed baby carrots,
porcini-chardonnay wine sauce*

MONTMARTRE'S DUCK CONFIT 27 *crushed fingerling potatoes, garlic sausage,
spinach, green chickpeas, spiced orange sauce*

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

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

SIDES 7

PARMESAN-POTATO GRATIN

cream, chives

GARLIC SWISS CHARD

toasted hazelnuts

SAUTÉED MUSHROOMS

shallots, madeira, chives

CRISPY FINGERLINGS

black pepper aioli, maldon salt

GLAZED BABY CARROTS

citrus, honey, tarragon

spring dinner

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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.