



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, 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,*

SANDWICHES & QUICHES

all served with a small house salad

ROASTED LAMB 14 *black pepper aioli,*

piquillo pepper tapenade, feta, frisée, toasted ciabatta

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

crème fraîche, chopped egg, tomato marmalade, toasted sourdough

TURKEY & BRIE 14 *roasted turkey breast, soft brie,*

bread & butter pickles, arugula, toasted sourdough

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,
sourdough croutons, roasted garlic-yogurt dressing*

CURRIED SHRIMP & QUINOA 23 *red quinoa,*

*arugula, frisée, avocado, almonds, curry-roasted
shrimp, tahini-lime dressing*

DUCK CONFIT 23 *mixed greens, dried cherries,*

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

ENTRÉES

ENGLISH PEA & RICOTTA RAVIOLI 25 *maitake mushrooms, asparagus, 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 *porcini-potato puree, cauliflower, green chickpeas, frisée, toasted almonds, caper-brown butter*

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

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

RABBIT LEG 27 *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 *parmesan-potato gratin, crispy kale, trumpet mushrooms, charred onion, classic red wine sauce*

spring 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.