



# 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*

#### KALE 'CAESAR' SALAD 11

*chopped kale, roasted beets, parmesan cheese,  
croutons, garlic-caper 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

**ROASTED BEET RAVIOLI 25** *beech mushrooms, green chickpeas, swiss chard, toasted hazelnuts, 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*

**'FRUITS DE MER' SEAFOOD STEW 27** *mussels, clams, shrimp, monkfish, rockfish, cherry tomato confit, saffron-seafood 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, bacon, english peas, baby carrots, sauteed spinach, 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.