



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/strawberry-rhubarb marmalade,
toasted pumpernickel*

TOMME DE SAVOIE

*cow, France
soft / pungent / washed rind*

HUMBOLDT FOG

*goat, California
ash / tangy / soft*

OSSAU IRATY

*sheep, France
aged / grassy / creamy*

POTATO-FENNEL VICHYSOISE 10

*chilled, whipped crème fraîche, toasted
parmesan, herb oil*

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 chicken liver, 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, chorizo, fennel
chutney, harissa aioli*

ENTRÉES

SPINACH AND ARTICHOKE RAVIOLI 25 *beech mushrooms, golden beets, hazelnuts,
fontina cream, toasted parmesan*

ARCTIC CHAR 26 *green lentils, asparagus, crispy kale, kalamata olives,
dill crème, fennel chutney*

ICELANDIC COD 25 *fingerling potatoes, artichokes, chorizo, spinach,
littleneck clams, parsley-basil pistou*

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

SWORDFISH PROVENÇAL 27 *saffron risotto, swiss chard, cherry tomato confit,
piquillo pepper tapenade, charred lemon cream*

MONTMARTRE'S SEAFOOD STEW 27 *mussels, clams, shrimp, monkfish,
cherry tomato confit, seafood nage, rouille crouton*

RABBIT LEG 27 *truffled linguine, roasted olives, artichokes, glazed baby carrots,
basil, porcini-red wine sauce*

DUCK CONFIT 27 *curried gnocchi parisienne, garlic sausage, spinach,
green chickpeas, spiced orange-red wine sauce*

SAUTÉED CALF'S LIVER 24 *potato purée, bacon, english peas, baby carrots, spinach,
balsamic onion sauce*

HANGER STEAK 28 *fontina-potato gratin, crispy kale, maitake mushrooms,
charred onion, classic red wine sauce*

SIDES 7

POTATO GRATIN

fontina, chives

SWISS CHARD

garlic, hazelnuts

SAUTÉED MUSHROOMS

shallots, madeira

ROASTED FINGERLINGS

black pepper aioli, maldon salt

GLAZED BABY CARROTS

citrus, honey, tarragon

early fall 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.