



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

KALE 'CAESAR' 11

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

HOUSE PATÉ 12

*pork and chicken liver 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, crispy chorizo, harissa aioli,
fennel chutney*

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, banyuls dressing*

DUCK CONFIT 23 *mixed greens, dried cherries,*

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

ENTRÉES

SPINACH & 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 puree, green chickpeas, roasted cauliflower, toasted almonds, lemon-caper butter*

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

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

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

HANGER STEAK 26 *potato-fontina gratin, crispy kale, maitake mushrooms, charred onion, classic red wine sauce*

early fall lunch

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.