



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/seasonal berry marmalade,
toasted pumpernickel*

SELLES-SUR-CHER

*goat, France
soft / pungent / ash rind*

OSSAU IRATY

*sheep, France
aged / grassy / creamy*

BLEU D'Auvergne

*cow, France
sharp / buttery / strong*

ROASTED SWEET POTATO BISQUE 10

pastis cream, toasted parmesan, olive 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*

BIBB LETTUCE SALAD 11

*roasted beets, pickled shallots, feta 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

LEMON-POPPY SEED GNOCCHI 25 *kabocha squash purée, beech mushrooms,
green chickpeas, spinach, fontina cream sauce*

ARCTIC CHAR 26 *toasted wheat berries, crispy kale, kalamata olives,
preserved lemon-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,
caper-brown butter*

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

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 *bacon-braised coco beans, garlic sausage, swiss chard,,
spiced orange-red wine sauce*

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

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

BRAISED BEEF 'BOURGUIGNON' 28 *kabocha squash purée, crispy kale, celery root,
beech mushrooms, red wine braising jus*

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

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.