



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*

VALANCAY

*goat, France
soft / pungent / ash rind*

MANCHEGO

*sheep, Spain
aged / grassy / creamy*

BLEU D'Auvergne

*cow, France
sharp / buttery / strong*

SOUP OF THE DAY 10

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*

WINTER SALAD 12

*bitter greens, bartlett pear,
pomegranate seeds, feta cheese,
honey walnuts, banyuls dressing*

RUSTIC 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

PARISIENNE GNOCCHI 25 *kabocha squash, brussel leaves, beech mushrooms,
toasted hazelnuts, fontina cream sauce*

CAPE D'OR SALMON 27 *green lentils, crispy kale, kalamata olives,
fennel chutney, preserved lemon crème*

ICELANDIC COD 28 *fingerling potatoes, artichokes, chorizo, spinach,
littleneck clams, parsley-basil pistou*

SEA SCALLOPS 28 *celery root purée, cauliflower, pancetta, brussel leaves
toasted almonds, caper-brown butter*

SWORDFISH 28 *saffron risotto, sautéed swiss chard, baby carrots,
piquillo pepper tapenade, charred lemon sauce*

MONTMARTRE'S SEAFOOD STEW 27 *mussels, clams, shrimp, monkfish,
fingerling potatoes, seafood nage, rouille crouton*

RABBIT LEG 27 *creamy truffled linguine, roasted olives, shiitake, baby carrots
red wine sauce*

CASSOULET 28 *french coco beans, bacon, garlic sausage, toulouse sausage*

SAUTÉED CALF'S LIVER 25 *potato purée, bacon, apple, baby carrots,
spinach, balsamic onion sauce*

HANGER STEAK 29 *fontina-potato gratin, crispy kale, maitake mushrooms,
charred onion, classic red wine sauce*

BRAISED BEEF 'BOURGUIGNON' 28 *kabocha squash purée, crispy kale, celery root,
roasted 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

dinner

327 7TH ST SE, WASHINGTON, DC 20003 ~ (202) 544-1244 ~ MONTMARTREDC.COM

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.