



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

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*

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

BRAISED PORK SHOULDER 14 *black pepper aioli,
piquillo pepper tapenade, feta, frisée, toasted ciabatta*

SMOKED SALMON 'BLT' 14 *crispy bacon, pickled shallots,
crème fraîche, hard-cooked egg, tomato marmalade, 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

PEPPERCORN TUNA 25 *frisée, hard-cooked egg,
piquillo peppers, kalamata olives, fingerling potatoes,
pickled shallots, banyuls dressing*

MIXED SEAFOOD 25 *fresh fish & mussels,
mixed greens, cucumber, grapefruit, fennel,
seaweed salad, red wine vinaigrette*

CURRIED SHRIMP & QUINOA 23 *black 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

GNOCCHI PARISIENNE 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 27 *fingerling potatoes, artichokes, chorizo, spinach, littleneck clams, parsley-basil pistou*

SEA SCALLOPS 27 *celery root purée, roasted cauliflower, pancetta, brussel leaves, 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, shiitake, baby carrots, red wine sauce*

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

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

lunch

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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.