



BRASSERIE MONTMARTRE



Petits Plats

French Onion Soup

Brioche Crouton, Gruyere cheese
9

Butter Lettuce Salad

*Roquefort Blue Cheese, Fines Herb
House Vinaigrette*
8

Mix Green Salad

*Honey Champagne Vinaigrette, Hard Boiled Egg, Fines
Herbs*
6

Endive and Watercress Salad

Poached Apples, Fines Herb, Walnut Vinaigrette
9

Bacon Wrapped Veal Pate

Pickled Vegetables, Dijon Mustard, Toasted Baguette
8

Les Frites

*Pomme Frites 5 Duck Fat Frites 7
Pork Belly Frites 7 Truffle Frites 8*

Escargot

*Morels, Spinach, Crispy Shallot Rings, Bone Marrow
Vinaigrette*
9

Leek Millefeuille

*Buttered Leeks, Puff Pastry, Poached Duck Egg, Bacon
Emulsion*
7

Crispy Frog Legs

Frisee Salad, Sauce Gribiche
7

Seafood Plateau

*Oysters, Manila Clams, Shrimp,
Mussels, Fresh Crab*
*For two-four people 36
For six-eight people 68*

**See Chalk Board for
Cheese & Oyster
Selections**

Assiettes

Wilted Spinach w/ Garlic Confit
4

*Grilled Asparagus w/
Poached Duck Egg* 6

Pomme Puree 4

Mac and Cheese 5

Grands Plats

Spring Vegetable Risotto

*English Peas, Nettles, Fiddle Head Ferns, Carrots,
Carrot Butter*
17

Idaho Trout

*Glazed Haricot Verts, Toasted Almonds, Beurre
Noisette*
19

Pan Seared Halibut

*Fava Beans, Braised Radish, Cucumbers, Pea Tendril
Salad, Spring Garlic Cream*
25

Mussels Frites

*White Wine, Saffron, Garlic Confit, Shallots, Fries,
Aioli*
16

Brasserie Burger

*Brioche Bun, Red Onions, Tomato Bacon Jam
Gruyere cheese Pickle, Fries*
14

Crispy Roasted Half Chicken

*Morels, Asparagus, Brown Butter Spaetzle,
Tarragon Chicken Jus*
20

House Made Boudin Blanc

*Pomme Puree, Poached Rhubarb, Wilted Spinach,
Rabbit Jus*
18

Pork Chop

*Garlic Braised Bok Choy, Fingerling Potato Salad,
French Prunes, Whole Grain Mustard Jus*
20

Steak Frites

*Flat Iron Steak, Braised Shallots, Fines Herb, Maitre d'
Hotel Butter*
22

*Executive Chef Michael Hanaghan, Sous Chef Ryan
Carrar Chef/Proprietor Pascal Chureau*