



BRASSERIE MONTMARTRE



Déjeuner

French Onion Soup

Brioche Crouton, Gruyere cheese
8

Butter Lettuce Salad

*Roquefort Blue Cheese, Fines Herb, House
Vinaigrette*
7

Mix Green Salad

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

Endive and Watercress Salad

Poached Apples, Fines Herb, Walnut Vinaigrette
8

les Frites

Pomme Frites 5 Duck Fat Frites 7

Pork Belly Frites 7 Truffle Frites 8

Halibut Salad

*Pickled Red Onions, Mache Salad, Avocado Coulis
Toast Points*
9

Oregon Albacore Tuna Tartine

*Butter Lettuce, Nicoise olives, Hard Boiled Egg
Sliced Radish, Pomme Frites*
10

Jambon Beurre

Ham, Dijon mustard, Brie Cheese
8

Croque Monsieur

*Toasted Pork Belly & Cheese on Brioche, Sauce
Mornay Pomme Frites*
10

Croque Madame add a fried egg \$1.50

Quiche Du Jour

Mix Greens Salad, Honey Champagne Vinaigrette
10

Vegetable Risotto

*English Peas, Nettles, Fiddle Head Ferns, Carrots
Carrot Butter*
9

Mussels Frites

White Wine, Saffron, Garlic Confit, Shallots
10

Steak Frites

*Flat Iron Steak, Braised Shallots, Fines Herb
Maitre d' Hotel Butter, Pomme Frites*
13

Pork Belly Crepe

*Chevre Cheese, Spinach, Onion Confit, Arugula Salad
Rhubarb Coulis*
9

House Made Boudin Blanc

Pomme Puree, Roasted Apples, Beurre Noisette
10

Duck Confit Hash

*Crispy Yukon Potatoes, Onion Confit, Poached Egg
Red Wine Jus*
11

Brasserie Burger

*Butter Lettuce, Red Onion, Tomato Bacon Jam, Aioli
Gruyere Cheese, Brioche Bun*
12

Assiettes

Wilted Spinach w/ Garlic Confit 4

*Grilled Asparagus w/
Poached Duck Egg 6*

Pomme Puree 4

Mac and Cheese 5

Glazed Haricot Verts 4

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