

# Marie

Brasserie · Sur l'eau

CÉLÉBREZ LA SAISON AT BRASSERIE MARIE,  
WHERE THE MAGIC OF THE HOLIDAYS  
COMES TO LIFE IN EVERY DISH.

Our festive à la carte menu is a luxurious tribute  
to the season, featuring dishes that are as elegant  
as they are delicious.

Toast with a glass of Marie's favourite champagne  
and let each bite transport you to the streets of  
Paris, where every meal is a celebration.

## HORS D'ŒUVRES

- Fougasse | 8,75 🌿
- Œuf mayonnaise | 7,- 🌿
- Foie terrine | 12,-
- Tartalette Niçoise | 11,-
- Prawn toast | 8,75

## HUÎTRES & CAVIAR

ZEEUWSE CREUSE NO. 3 / IRISH MÓR NO. 4



- Classic | 5 / 6,50
- Rockefeller | 6,50 / 7,50
- Farcies à la Bretonne | 6,- / 7,-
- Perle Imperial Caviar (5g) | 20,50 / 21,50

## ACCOMPAGNEMENTS 🌿

- Fries | 8,-
- Sourdough bread | 4,75
- Fried salsify | 7,50
- Mushrooms & Jerusalem artichoke | 9,25
- Green salad | 5,50
- Sauerkraut | 12,-
- Pommes Anna | 9,-

## SUPPLÉMENTS

- Foie gras | 18,- 🌿
- Truffle | Market price
- Perle Imperial Caviar | 5,- per gram

🌿 Marie's vegetarian dishes.

All our ingredients are responsibly sourced.

Please inform our team if you have any  
allergies and/or dietary requirements.

## ENTRÉES

STEAK TARTARE | 24,-  
Brioche • bone marrow • mustard • beurre noisette herb salad

VICHYSOISE | 21,-  
Langoustine • mussel • white grape • potato

SCALLOP | 38,-  
Hazelnut • (white) truffle • celeriac • lardo di colonnata

CHOUX FARCIE | 19,- 🌿  
Shiitake • Jerusalem artichoke • Jerusalem artichoke velouté • horseradish

## ENTREMETS

SWEETBREAD | 28,-  
Lentils • eel • veal tongue • mirepoix • sherry-onion vinaigrette • jus

SOLE | 26,-  
À la duglere

AGNOLOTTI | 28,- 🌿  
Vacherin • almond • truffle • chicory

## PLATS PRINCIPAUX

WILD DUCK | 33,-  
Red onion • fig • black pudding

TOURNEDOS ROSSINI | 60,-  
Foie gras • truffle • madeira • brioche

TURBOT | 39,-  
La ratte mousseline • sauerkraut • sauerkraut beurre blanc • gruyère

PAIN PERDU OF CEPS | 26,- 🌿  
Pumpkin cream • sautéed wild mushrooms • frothy hokkaido pumpkin sauce •  
chard preparation • pumpkin seed oil • puffed pumpkin seed

## SPECIAUX (for 2 persons)

PIGEON EN CROÛTE | 70,-  
Anjou pigeon • puff pastry • foie gras • shallot • wild mushrooms

CÔTE DE BOEUF | 94,-

## DESSERTS 🌿

CHEESE SELECTION | 18,-  
MOLTEN CHOCOLATE CAKE | 16,-  
VANILLA ICE CREAM | 10,- add truffle | + market price  
TARTE TATIN | 16,-  
BAKED ALASKA | 16,-

