

Marie

Brasserie · Sur l'eau

MARIE, A STRONG INDEPENDENT WOMAN

Her love for fashion, botanical gardens, and the Côte d'Azur can be found in our kitchen.

From a classic Côte de boeuf to the perfect Tarte tatin, Marie is the ultimate place to re-discover your favourite French dishes.



HORS D'ŒUVRES

HUÎTRES IRLANDAISES 0000

Classic | 5,-

Rockefeller | 6,-

Perle Imperial caviar (5 gr) | 20,-

FOUGASSE | 5,50

Sourdough • brown butter • chive oil

OURSIN | 7,50

Sea urchin • mussel • mushroom

SAUCISSON | 9,-

Joselito Iberico

Marie's vegetarian dishes. 🌿

All our ingredients are responsibly and locally sourced.

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

BIB Gourmand menu | 50,- 🍷

Wine arrangement | 39,-

ENTRÉES

SAUMON | 17,- 🍷

Gravad lax • celery • zucchini • mustard

TARTARE DE BŒUF | 18,- 🍷

Steak tartare • mizuna

+ Perle Imperial caviar (10 gr) | + 30,-

BETTERAVE | 14,- 🌿

Beetroot • BBQ • Blueberry

BLINI DE CAVIAR PERLE IMPERIALE (30 ou 50 gr) | 97,- / 157,-

Smoked salmon • chives • crème fraîche

ENTREMETS

ANGUILLE | 19,-

Eel • BBQ • watercress

RIS DE VEAU | 22,-

Calf sweetbread • vichyssoise • onion compote

LANGOUSTINES | 30,-

BBQ • Bagna Cauda • lemon

PLATS PRINCIPAUX

RAIE | 27,- 🍷

Stingray • artichoke • mussel • oyster • hazelnut • schrimps

AGNEAU | 28,-

Lamb • lavas • razor clam • sweetbread • kohlrabi

GNOCCHIS | 24,- 🌿 🍷

Mornay • oyster mushroom • almond • parmesan • truffle

CÔTE DE BŒUF (600gr - to share) | 94,-

Shallots • chives • Béarnaise • fries • little gem

ACCOMPAGNEMENTS

LITTLE GEM AU BBQ | 7,50,-

Little Gem lettuce • 'Caesar style' • parmesan • chives • anchovy

FRITES | 6,- 🌿

Fries • Mayonnaise • chives

DESSERTS 🌿

TARTE TATIN | 11,- 🍷

Apple • vanilla ice cream

MOELLEUX AU CHOCOLAT | 11,-

70% guanaja • blackberries

MILLEFEUILLE À PARTAGER (to share) | 22,-

Hazelnut praline

SELECTION DE 3 FROMAGES | 15,-

3 cheeses • fig toast • compote

