


# Marie

Brasserie · Sur l'eau

## LES ENTRÉES

- Escabeche de corvina aux agrumes et basilic.....17  
Escabeche of corvina with citrus and basil
-  Coeur de boeuf tomates, vinaigrette à la Française (v).....12  
Coeur de boeuf tomatoes, French dressing
- Steak tartare, salade mêlée.....16/24  
Steak tartare, mixed salad  
Supplement 1 Gillardeau oyster 5  
Supplement 5gr: caviar 19
- Oeufs pochés, haricots verts, lardons, mayonnaise truffée.....16  
Poached eggs, green beans, bacon, truffle mayonnaise

## LES SOUPES

- Soupe de poissons, rouille et croutons.....14  
Fish soup, rouille et croutons
-  Soupe de melon de Cavaillon, jambon sec, yaourt de brebis.....12  
Soup of Cavaillon melon, dry cured ham, sheep's curd

## LES SALADES

- Salade Niçoise, laitue, tomate, pomme de terre, olives, oeuf dur, thon grillé.....21  
Niçoise salad, grilled tuna, lettuce, tomato, potato, olives, boiled egg
- Salade de fenouil-orange, 1/2 homard grillé, mayonnaise au safran.....25  
Fennel-orange salad, 1/2 grilled lobster, saffron mayonnaise
- Salade chevre chaud, miel, tomates cerises, pignons de pin et lardons.....19  
Salad with warm goat cheese, honey, cherry tomatoes, pine nuts and bacon
- Salade Romaine, poulet fumé, avocat, grenade, menthe.....20  
Romaine salad, smoked chicken, avocado, pomegranate, mint
- Salade 'Riche', homard, foie gras, pata negra et vinaigrette a la truffe.....38  
'Rich' salad, lobster, duck liver, pata negra and truffle dressing

## PLATS D'ACCOMPAGNEMENT

- Mélange de légumes verts.....7  
Mixed green vegetables
- Asperges vertes poêlées.....7  
Pan-fried green asparagus
- Pomme de terres croustillantes.....7  
Crispy potatoes
- Salades mêlées.....7  
Mixed salad
- Pommes frites.....7  
French fries

## BIB GOURMAND MENU

 3 Courses ..... 37

## LES PLATS PRINCIPAUX

- Espadon à la plancha, sauce Antiboise, sauté de courgette au citron.....29  
Pan-seared swordfish, Antiboise sauce, fried zucchini with lemon
-  Bar au fenouil, sauce vierge, pomme de terre écrasée à l'huile d'olive.....27  
Sea bass with fennel cooked in the oven, mashed potatoes with oliveoil, vierge sauce
- Côtes d'agneau grillées, jus à l'origan, caviar d'aubergines, panisses croustillantes .....28  
Grilled lambchops, eggplant caviar, crispy pansies, oregano gravy
- Filet de boeuf 'surf 'n turf', homard, sauce a la truffe, frites et laitue.....55  
Tenderloin 'surf 'n turf', lobster, truffle sauce, fries and butter lettuce
- Betterave grillée, fromage de chèvre, vinaigrette aux myrtilles (v).....22  
Grilled beetroot, goat's cheese, blue berry dressing
-  Broccoli cuit au BBQ, citron vert, ail (v).....20  
BBQ broccoli, lime, garlic

## BARBECUE

-  Filet de volaille givé au maïs..24 Macreuse a bifeck 200gr...29  
Corn fed chicken 200gr. Chuck tender 200gr.
- Filet de boeuf 200gr.....35 Entrecôte de veau 200gr....36  
Beef tenderloin 200gr. Veal entrecote 200gr.
- Entrecôte de boeuf 350gr.....38 Homard 500gr.....49  
Rib eye 350gr. Lobster 500gr.
- All items from the BBQ are served with béarnaise or green pepper sauce, crispy potatoes and salad*

## LES SANDWICHES

- Pan Bagnat, fine tranche de thon, laitue, oeuf dur, haricots verts....14.50  
Pan Bagnat, thinly sliced tuna, butter lettuce, boiled egg, green beans
- Pain aux olives, tomate, fromage de chevre et roquette.....13  
Olive bread, tomato, goat cheese and rucola

## HUÎTRES ET FRUITS DE MER

- Marenes Hervé 6 or 12 pieces .....24/48
- Royale Cabanon Hervé 6 or 12 pieces .....32/64
- Gillardeau 6 or 12 pieces .....32/64
- Plateau of oysters 6 pieces.....28
- All oysters are served with lemon, red wine vinegar and shallots
- Plateau de fruits de mer: 1/2 homard, 4 huitres, 10 grosses crevettes, 8 bulots, crabe royale.....98  
Seafood platter: 1/2 lobster, 4 oysters, 10 big prawns, 8 whelks, 1 leg of king crab
- Caviar service: 50gr caviar, blanc d'oeuf, jaune d'oeuf, câpres, ciboulette, crème fraiche, blinis.....145  
Caviar service: 50gr caviar, eggwhite, egg yolk, capers, chives, shallot, double cream and buckwheat pancakes

#MARIEAMSTERDAM  
#DELEUROPEAMS

ALL PRICES ARE IN EUROS AND INCLUDE VAT  
Please inform one of our team if you have any allergies or dietary requirements we need to be aware of.

We are committed to making environmentally - and socially - responsible decisions in all our restaurants and bars.

# LES HORS D'OEUVRES

Olives marinés.....7 Marinated olives
Pissaladière, tarte à l'oignon, anchois.....10 Pissaladière, oignon, anchovy tart
Tapenade d'olives et tomates, servies avec du pain.....7 Olive tapenade, tomato tapenade served with bread
Crudités, aioli.....11 Crudités, aioli
Supions frits, condiment au citron.....12 Deep-fried squid, lemon dip
Assiette de charcuterie, cornichons, baguette.....14 Selection of cold cuts, pickles, baguette

## SPARKLING WINES

		12cl	75cl
NV	VEUVE CLICQUOT, BRUT, REIMS	17	95
NV	VEUVE CLICQUOT ROSE, BRUT, REIMS	30	170
NV	RUINART BLANC DE BLANCS, BRUT, REIMS	30	170

## WHITE WINES

FRANKRIJK - FRANCE			
2017	CUVÉE BLANC, DE L'EUROPE	6.75	37.5
	SAUVIGNON BLANC/CHARDONNAY		
2018	ATTITUDE, PASCAL JOLIVET, SAUVIGNON BLANC	7.50	42
2015	CHABLIS VIEILLES VOYE, DOMAINE LAROCHE, CHARDONNAY	15	85
2017	SANCERRE, PASCAL JOLIVET, SAUVIGNON BLANC		69
2017	POUILLY FUISSÉ, DOMAINE FERRET, CHARDONNAY	18	99
2017	MÂCON VILLAGE, DOMAINE LUQUET, CHARDONNAY	9	50
2015	BARON DE L, SAUVIGNON BLANC		190
2014	MEURSAULT, BOHRMANN, CHARDONNAY		198
ITALIË - ITALY			
2018	PINOT GRIGIO, ELENA WALCH	8	44
2018	VISTAMARE, GAJA, VERMENTINO		135
DUITSLAND - GERMANY			
2016	PRINZ, RIESLING TROCKEN TRADITION	8	44
SPANJE - SPAIN			
2018	JEAN LEON 3055, CHARDONNAY		50
GRIEKENLAND - GREECE			
2017	SIGALAS, ASSYRTIKO/ATHIRI		60
ZUID AFRIKA - SOUTH AFRICA			
2016	NEIL ELLIS, CHARDONAY		55
AUSTRALIË - AUSTRALIA			
2017	CAPE MENTELLE, SAUVIGNON BLANC/SÉMILLON		50
NIEUW ZEELAND - NEW ZEALAND			
2018	CLOUDY BAY, SAUVIGNON BLANC	15	88
2016	CLOUDY BAY, CHARDONNAY		89



## ROSE WINE

		12cl	75cl
2018	ESPRIT GASSIER CÔTES DE PROVENCE	8	44

## RED WINES

FRANKRIJK - FRANCE			
2017	CUVÉE ROUGE, DE L'EUROPE	6.75	37.5
	MERLOT/CABERNET SAUVIGNON		
2018	ATTITUDE, PASCAL JOLIVET, PINOT NOIR	7.50	42
2015	GIVRY LES BOIS CHEVAUX, PRÉMIER CRU, PINOT NOIR		70
2010	CHÂTEAU PLINCE, MERLOT		150
SPANJE - SPAIN			
2017	JEAN LEON 3055, MERLOT/PETIT VERDOT		48
2016	CLIO, TEMPRANILLO		150
ITALIË - ITALY			
2016	MAGARI GAJA		155
2017	BST, TENUTE FOLANARI	9	50
	SANGIOVESE/CABERNET SAUVIGNON		
USA			
2016	SCHUG, PINOT NOIR, CARNEROS		116
CHILI - CHILE			
2015	CLOS DES FOUS GRILLOS, CABERNET SAUVIGNON		60
ARGENTINIË - ARGENTINA			
2016	TERRAZAS, CABERNET SAUVIGNON	10	55

# DESSERTS

Fromages de Provence, baguette.....16 Cheeses from the Provence, baguette
Nougatine glacée, fruits confits et noix, espuma de citron/lavande.....11 Iced nougatine, candied fruits and nuts, espuma of lemon-lavender
 Café glacé, glace, anglaise au café, granitée.....11 Frozen coffee, ice-cream, coffee cream, granité
 Yaourt de chèvre, orange sanguine, bouillon de verjus, sorbet à l'orange sanguine, laurier.....11 Goats's curd, bloodorange, verjus broth, bloodorange sorbet, bay leaf

## COCKTAILS

### SPRITZ

Bubbly concoctions based on sparkling wine and soda

LILLET ROSÉ SPRITZ	12
SWEET VERMOUTH SPRITZ	12
ST. GERMAIN SPRITZ	12
SAUVIGNON SPRITZ	12

### REFRESHING DRINKS

Thirst quenching cocktails designed for in the sun

SUMMER SOLSTICE	15
Tequila, watermelon & basil shrub, soda	
APRICOT RICKY	15
Gin, Apricot Brandy, lime, soda	
RUM RUNNER	15
Rum, pineapple, lime, spice, soda	
LAVENDER COLLINS	15
Absolut vodka, lemon, lavender syrup, soda	

### CLASSICS

Drinks that have truly endured the test of time

NEGRONI	15
Beefeater Gin, Willem's Wermoeed, Campari	
GIMLET MARTINI	15
Beefeater Gin of Absolut Vodka, citrus cordial	
MANHATTAN	15
Barrel aged Bourbon en Rye, Willem's Wermoeed, bitters	

## BEERS

DRAUGHT	
HEINEKEN 0.25L	4
HEINEKEN PINT 0.5L	7.5
AFFLIGEM BLOND	6.5
BOTTLE	
HEINEKEN 0.0%	5.5
BRAND UP	6.5
BRAND IPA	6.5
BRAND WEIZEN 0.0%	5.5
BRAND WEIZEN	6.5
AFFLIGEM DOUBLE	6.5
AFFLIGEM TRIPEL	6.5
SOL	6.5

### CIDERS

APPLE BANDIT	6.5
OLD MOUT PASSION FRUIT APPLE	7.5
OLD MOUT KIWI LIME	7.5

## SPIRITS

### GIN + Jenever

BEEFEATER	9
HENDRICK'S	13
PLYMOUTH	11
MONKEY 47	15
NOLET'S SILVER	11

### TEQUILA

KETEL ONE JONGE	7
BOLS CORENWINN	8
ALTOS PLATA	9
ALTOS REPOSADO	12
DON JULIO 1942	32
SOL	6.5

### RUM

HAVANA CLUB 3	9
HAVANA CLUB 7	11
GOSLING'S	
BLACK SEAL	10
ANGOSTURA 7	11
ANGOSTURA 1824	20

### VODKA

ABSOLUT	9
ABSOLUT ELIX	12
BELVEDERE	11

### WHISKEY

BALVENIE 12	11
GLENFIDDICH 15	15
LAPHROAIG PX CASK	16
CHIVAL REGAL 12	9
JAMESON	9
FOUR ROSES	9
WOODFORD RESERVE RYE	12

### BRANDY

MARTELL VS	9
MARTELL XO	39
CHÂTEAU DU BREUIL 11	