

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 the delicious Irish Mór oysters to a classic Côte de boeuf, Marie is the ultimate place to re-discover your favourite dishes.



HORS D'ŒUVRES

HUÎTRES IRLANDAISES 0000

Classic | 5,-

Rockefeller | 6,-

Perle Imperiale caviar (5 gr) | 20,-

FOUGASSE | 5,50

Sourdough • brown butter • chive oil

SAUCISSON | 9,-

Joselito Iberico

BLINI CAVIAR PERLE IMPERIALE (30 or 50 gr) | 97,- / 157,-
Smoked salmon • chives • crème fraîche

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,-

TOMATE | 16,- 🌿

Gazpacho • Pierre Robert • basil

ENTREMETS

ANGUILLE | 19,-

Eel • BBQ • watercress

RIS DE VEAU | 25,-

Calf sweetbread • butterbeans • haricots verts • lardo

MOULES | 19,-

Mussels • bouillabaisse • rouille • gruyère



PLATS PRINCIPAUX

PLIE | 27,- 🍷

Plaice • lobster • chorizo • bisque

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 🌿

FRAISE | 11,- 🍷

Strawberry • chamomille • goat's yoghurt • bee pollen

MOELLEUX AU CHOCOLAT | 11,-

chocolate • vanilla ice cream

PAIN PERDU | 12,-

French toast • cardamom • dulce de leche • Cointreau

SELECTION DE 3 FROMAGES | 15,-

3 cheeses • fig toast • compote