

# Marie

Brasserie · Sur l'eau



## HORS D'OEUVRES

IRISH MÓR oysters no. 4

Classic | 6,50

Rockefeller | 7,50

Beurre de Paris | 7,-

Perle Imperiale caviar (5 gr) | 21,50

FOUGASSE | 8,50 

Bread • brown butter • chives oil

POMMES ANNA | 22,-

Potato • caviar 5gr • crème cru

SAUCISSON | 17,50

Iberico

TARTELETTE NIÇOISE | 9,75

Hamachi • cured egg yolk • haricots verts • olives

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

Smoked salmon • chives • crème fraîche



## ACCOMPAGNEMENTS

FRITES | 7,50

Mayonnaise • chives

CHOUCROUTE | 12,50

Sauerkraut • La ratte mousseline

CHICOREE | 7,50

Chicory • Grand Marnier

CHAMPIGNON | 12,50


Champignon • Jerusalem artichoke

PAIN | 6,50

Bread • salted butter


SALADE | 5,-

Ricotta

Marie's vegetarian dishes 

All our ingredients are responsibly sourced

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

BIB Gourmand menu | 55,- 

## ENTRÉES

TARTARE DE BOEUF | 21,-

Steak tartare • anchovies • potato • paprika

LOUP DE MER | 19,- 

Seabass • eel • horseradish • watercress  
with Perle Imperiale caviar 10gr | 30,-

CELERI-RAVE | 18,- 

Celeriac • remoulade • sea lettuce • sprout • Cavolo Nero

## ENTREMETS

RIS DE VEAU | 24,-

Sweetbread • lentil • eel • onion

POIREAU | 21,- 

Leek • Comté • pepper • hazelnut • truffle

## PLATS PRINCIPAUX

FILET DE CHEVREUIL | 37,50

Deer fillet • radicchio • sausage roll • smoked beetroot • pomegranate

CAILLE | 30,-

Quail • chicory • orange • hazelnut • pied de mouton

CABILLAUD | 29,- 

Cod fish • brandade • Jerusalem artichoke • lemon • cumin

VOL-AU-VENT | 26,- 

Puff pastry • mushroom • salsify  
with truffle 5gr | 15,-

BLACK ANGUS SIRLOIN (650gr. - to share) | 125,-

Fries • salad • shallot • chives • béarnaise

## DESSERTS

OMELETTE NORVÉGIENNE | 15,- 

Sea buckthorn • white chocolate • meringue

CHOCOLAT | 16,-

Tainori chocolate • vanilla

PAIN PERDU | 14,-

French toast • cardamom • dulce de leche • Cointreau

SÉLECTION DE FROMAGES | 18,-

Cheese • fig toast • compote



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BRASSERIE MARIE BRINGS THE CHARM OF  
“A BRASSERIE PARISIENNE DELUXE”  
TO THE HEART OF AMSTERDAM

Nestled along the Amstel River,  
savour classic French dishes with a modern flair,  
perfectly complemented by a curated selection of French wines  
chosen by our expert sommeliers.

Bienvenue à Brasserie Marie, where Parisian  
luxury meets the charm of Amsterdam.