

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 (to share) | 8,75

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 | 4,75

Sourdough • 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

COQUILLE SAINT-JACQUES | 24,-

Scallops • sauerkraut • guanciale • La ratte mousseline

POIREAU | 21,-

Leek • Vacherin Mont d'Or • pepper • hazelnut • truffle

PLATS PRINCIPAUX

FILET DE CHEVREUIL | 37,50

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

CAILLE | 30,-

Quail • chicory • orange • foie gras • 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.