

Marie

Brasserie · Sur l'eau

ENTRÉES

TARTARE DE BOEUF | 24,-
Steak tartare • brioche • bone marrow • beurre noisette

VICHYSOISE | 21,-
Leek • potato • grape • mussel • langoustine

COQUILLE | 38,-
Hazelnut • white truffle • celeriac • lardo di colonata

CHOU FARCI | 19,- 🌿
Cabbage • shiitake • horseradish • Jerusalem artichoke

ENTREMETS

RIS DE VEAU | 28,-
Sweetbread • lentil • eel • veal tongue • sherry

SOLE À LA DUGLÉRÉ | 26,-
Parsley • tomato • shrimp

AGNELOT | 28,- 🌿
Vacherin • almond • truffle • chicory

PLATS PRINCIPAUX

CANARD | 33,-
Red onion • fig • black pudding

TOURNEDOS ROSSINI | 60,-
Foie gras • truffle • madeira • brioche

TURBOT | 39,-
Turbot • mousseline • sauerkraut • gruyère

CITROUILLE | 26,- 🌿
Pumpkin • porcini • chard

DESSERTS

OMELETTE NORVÉGIENNE | 16,-
Sea buckthorn • white chocolate • meringue

MOELLEUX AU CHOCOLAT | 16,-
Chocolate • vanilla ice cream

TARTE TATIN | 16,-
Apple • vanilla ice cream

SÉLECTION DE FROMAGES | 18,-
Cheese • fig toast • compote



SPECIAUX

PIGEON EN CROÛTE | 70,-
Pigeon • puff pastry • foie gras • shallot • chanterelle

CÔTE DE BOEUF (600gr. to share) | 94,-
Béarnaise • shallot • chives

ACCOMPAGNEMENTS

FRITES | 8,-
Mayonnaise • chives

POMMES ANNA | 9,-
Potato • crème cru

SALADE | 5,50
French dressing • ricotta

SALSIFIS | 10,-
Salsify • Hollandaise • hazelnut

CHAMPIGNON | 12,50
Mushroom • Jerusalem artichoke

PAIN | 4,75
Sourdough • salted butter

SUPPLÉMENTS

FOIE GRAS | 18,-
TRUFFE | Market price 🌿
CAVIAR | 5,- per gram

Marie's vegetarian dishes. 🌿

All ingredients and prices on our menu are subject to change, depending on availability and market conditions.

All our ingredients are responsibly sourced.

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



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CÉLÉBREZ LA SAISON AT BRASSERIE MARIE,
WHERE THE MAGIC OF THE HOLIDAYS
COMES TO LIFE IN EVERY DISH.

Our festive à la carte menu is a luxurious tribute to the season, featuring dishes that are as elegant as they are delicious.

Toast with a glass of Marie's favourite champagne and let each bite transport you to the streets of Paris, where every meal is a celebration.