



BRASSERIE  
**MARCELINE**

**MARCELINE  
BLOODY MARY**

Absolute Vodka, Dijon Mustard, Balsamic,  
Basil, Fresh Chilli  
10

**BREAD  
AND WATER**

Free Flowing Bread,  
Still or Sparkling Water  
2pp

**EGGS**

**BENEDICT OR ROYALE**

Ham or Smoked Salmon, Hollandaise  
15 / 18

**ON TOAST**

Cooked Any Way  
8

**AVOCADO CROISSANT**

Poached Eggs  
12

**OMELETTE**

Wild Mushrooms, Boursin, Spinach  
12

**SALADS**

**GREEN**

Avocado, Pink Grapefruit, Radish, Tarragon,  
Honey and Champagne Vinaigrette  
10/ 18

**TUNA NIÇOISE**

Confit Tuna, Potatoes, Green Beans,  
Tomatoes, Olive, Dijon Vinaigrette  
14/20

**ROAST CHICKEN**

Vegetable Crudit , Green Olive  
and Almond Dressing  
16

**HORS D'OEUVRES**

**6 OYSTERS**

Mignonette  
20

**ESCARGOT DE BOURGOGNE**

Garlic Parsley Butter, Hazelnuts  
10

**WARM CHEESE SOUFFL **

Gruy re Cream, Truffle  
14

**STEAK TARTARE**

Hazelnuts, Watercress, Mint,  
Artichoke Chips  
14

**SALMON RILLETTE**

Citron Aioli, Cucumber, Dill  
15

**SHRIMP COCKTAIL**

Avocado, Bibb Lettuce  
18

**SAUCISSON**

Grain Mustard, Apricot,  
Cornichons, Pickled Onion  
10

**ONION SOUP**

Gruy re Cheese, Veal Stock  
12

**BETROOT**

Goats Cheese, Honey, Apple,  
Lambs Lettuce, Hazelnut Dressing  
11



## ENTRÉES

<b>FRENCH TOAST</b>	15
Blueberry Compote, Lemon, Chantilly	
<b>BREAKFAST GRILL</b>	20
Sugar-Pit Cured Bacon Chop, Merguez, Fried Eggs	
<b>TROUT</b>	28
Green Beans, Almonds, Brown Butter Chicken Nage	
<b>ROTISSERIE CHICKEN</b>	23
Thyme, Sage, Rosemary, Jus	
<b>MOULES FRITES</b>	20
White Wine, Garlic, Parsley, Butter	
<b>SUGAR-PIT BACON CHOP</b>	28
Sauce Charcuterie, New Potatoes	
<b>STEAK FRITES</b>	19
Onglet, Maître d'Hotel Butter	
<b>FILLET STEAK</b>	40
Sauce Au Poivre	
<b>RAVIOLI DAUPHINÉ</b>	14
Comté, Crème Fraiche, Brown Butter	
<b>SPAGHETTI TOMATE</b>	12
Basil, Extra-Virgin Olive Oil	
<b>WILD MUSHROOM VOL-AU-VENT</b>	14
Spinach, Mushroom Velouté	

## SANDWICHES

<b>CROQUE MONSIEUR / CROQUE MADAME</b>	17/18
Petit Green Salad	
<b>CHEESEBURGER À L'AMERICAINE</b>	15
Fries	
<b>VEGGIEBURGER À L'AMERICAINE</b>	15
Symplicity Patty, Fries	
<b>STEAK SANDWICH</b>	14
Onglet, Gruyère, Frisée, Horseradish Aioli	
<b>GRILLED MERGUEZ</b>	14
Ossau-Iraty, Harissa Mayonnaise	

## SIDES

<b>BABY GEM SALAD</b>	5
<b>GREEN BEANS</b>	5
<b>POMMES PUREE</b>	5
<b>FRIES</b>	5

If you have any dietary requirements please ask our staff. Due to the small environment in which our food is prepared we cannot guarantee zero cross-contamination but do take every care in the preparation. An optional 12.5% service charge is added to every bill - this is shared between all the staff working in the restaurant.

## COCKTAILS



**TWO SIPS MARTINI** 5  
Grey Goose,  
Dirty

**ABSINTHE SOUR** 12  
Beefeater Gin, Absinthe,  
Lemon, Egg White



**ST GERMAIN SPRITZ** 11  
Cremant, Lemon

**RIVIERA** 12  
Italicus, Grapefruit, Salt



**LILLET ROSE & TONIC** 10  
Pear Eau De Vie

**JULIEP RENEWAL** 12  
Havana 7yr Rum,  
Velvet Falernum, Strawberry, Mint



**VIOLET LIGHT** 12  
Bombay Sapphire, Pastis,  
Violet, Lemon

**COSMOPOLITAN** 10  
Absolute Vodka, Orange  
Cranberry, Lime



**FRENCH MARTINI NO.5** 12  
Absolute Vodka, Roasted Pineapple,  
Cognac, Chambord

**44 ROCKS** 12  
Calvados,  
Coffee, Orange



## BEERS & CIDRE

Kronenbourg 1664	3.5/5
Kronenbourg 1664 Blanc	4/6
Kernel Pale Ale	7
Kernel Stout	7
Breton Cidre	6

## SOFT DRINKS

Fresh Orange	5
Green Juice	6
House Lemonade	4
Arnold Palmer	5
Coke/ Diet Coke	3.5
Orangina	4
MoMo Kombucha	7