



BRASSERIE  
**MARCELINE**

**6 OYSTERS  
& MIGNONETTE**

Oyster of the Day, Red Wine and  
Shallot Mignonette  
20

**BREAD  
& WATER**

Free Flowing Bread,  
Still or Sparkling Water  
2pp

**APERITIF**

**TWO SIPS MARTINI**

Vodka, Dirty  
5

**ST GERMAIN SPRITZ**

Crement, Lemon  
10

**ABSINTHE SOUR**

Gin, Lemon  
12

**LILLET ROSE + TONIC**

Pear Eau De Vieux  
11

**SALADS**

**GREEN**

Avocado, Pink Grapefruit, Radish, Tarragon,  
Honey, Champagne Vinaigrette  
10/16

**TUNA NIÇOISE**

Confit Tuna, Potato, Green Bean,  
Tomato, Olive, Dijon Vinaigrette  
12/18

**CHICKEN PAILLARD**

Vegetable Crudité, Green Olive and Almond Dressing  
16

**HORS D'OEUVRES**

**ESCARGOT DE BOURGOGNE**

Garlic Parsley Butter, Hazelnuts

10

**WARM CHEESE SOUFFLÉ**

Gruyère Cream, Truffle

14

**STEAK TARTARE**

Hazelnuts, Watercress, Mint,  
Artichoke Chips

14

**SALMON RILLETTE**

Citron Aioli, Cucumber, Dill

15

**SHRIMP COCKTAIL**

Avocado, Bibb Lettuce, Marie Rose

18

**PÂTÉ DE CAMPAGNE**

Cornichons, Apricot,  
Pickled Onion

12

**ONION SOUP**

Gruyère Cheese, Veal Stock

12

**BETROOT**

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

12

**RAVIOLI DAUPHINÉ**

Comté, Crème Fraiche, Brown Butter

14



## ENTRÉES

<b>MOULES FRITES</b> White Wine, Garlic, Parsley, Butter	20
<b>LOBSTER FRITES</b> Half or Whole Maître d'Hotel Butter	38/70
<b>TROUT</b> Green Bean, Almonds, Brown Butter Chicken Nage	28
<b>ROTISSERIE CHICKEN</b> Thyme, Sage, Rosemary, Chicken Jus	23
<b>SUGAR-PIT BACON CHOP</b> Sauce Charcuterie,	28
<b>STEAK FRITES</b> Onglet, Maître d'Hotel Butter	19
<b>FILLET STEAK</b> Sauce Au Poivre	32
<b>SPAGHETTI TOMATE</b> Basil, Extra-Virgin Olive Oil	12
<b>WILD MUSHROOM VOL-AU-VENT</b> Spinach, Mushroom Velouté	14

## SANDWICHES

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

## 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  
Vodka,  
Dirty

**ABSINTHE SOUR** 12  
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  
Rum, Velvet Falernum,  
Cassis, Strawberry, Mint



**VIOLET LIGHT** 12  
Gin, Pastis,  
Violet, Lemon

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



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

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



## BEERS & CIDER

Kronenbourg 1664	3,5/5
Kronenbourg 1664 Blanc	4/6
Kernel Pale Ale	7
Kernel Stout	7
Breton Cider	6

## SOFT DRINKS

Fresh Orange, Grapefruit	5
Green Juice	6
House lemonade	4
Arnold Palmer	5
Coke/ Diet Coke	3,5
Orangina	4
Cawston Press Rhubarb	4