



BRASSERIE  
**MARCELINE**

**6 OYSTERS  
& MIGNONETTE**

Oyster of the Day, Red Wine and  
Shallot Mignonette  
20

**WARM BREAD**

Free Flowing  
3pp

**EGGS**

served until 4pm

**EGGS BENEDICT**

Parisian Ham, Hollandaise  
12

**EGGS ROYAL**

Smoked Salmon, Hollandaise  
15

**OMELETTE**

Wild Mushroom, Boursin, Spinach  
12

**OMELETTE ARNOLD BENNETT**

Smoked Haddock, Gruyère Cheese  
17

**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**

Confit Tomato, Rocket, Balsamic, Parmesan  
17

**MARCELINE**

Grilled Chicken, Olive, Avocado  
10/16

**STARTERS**

**ESCARGOT DE BOURGOGNE**

Garlic Parsley Butter, Hazelnut

11

**WARM CHEESE SOUFFLÉ**

Gruyère Cream, Truffle

15

**STEAK TARTARE**

Hazelnut, Watercress, Mint  
Artichoke Chips

14

**KING SCALLOP**

Leek, Tarragon

16

**GRILLED SHRIMP**

Garlic, Chilli, Pastis

18

**PÂTÉ DE CAMPAGNE**

Cornichon, Apricot  
Pickled Onion

12

**ONION SOUP**

Gruyère Cheese, Veal Stock

12

**BETROOT**

Goats Cheese, Honey, Apple  
Lambs Lettuce, Hazelnut Dressing

12

**TOMATO MOZARELLA**

Buffalo Mozzarella, Winter Tomato, Basil

12

**SMOKED SALMON**

Potato Rösti, Crème Fraîche

16



## MAINS

<b>MOULES MARINIÈRE</b>	20
White Wine, Garlic, Parsley, Butter	
<b>LOBSTER FRITES</b>	
Maître d'Hotel Butter	
Half	38
Whole	70
<b>TROUT</b>	28
Green Bean, Almond, Brown Butter	
<b>ROTISSERIE CHICKEN</b>	
Thyme, Sage, Rosemary	
Chicken Jus	
26	
<b>DOVER SOLE GRENOBLOISE</b>	48
Butter, Parsley, Capers, Lemon	
<b>STEAK FRITES</b>	
Béarnaise Sauce	
Onglet	22
Entrecôte	36
<b>FILLET STEAK</b>	38
Sauce Au Poivre	
<b>TAGLIATELLE MUSHROOM</b>	18
Chestnut Mushroom, Porcini, Cream	
<b>VEGAN AUBERGINE PROVENCAL</b>	20
Tomato, Potato, Cashew	
<b>STONEBASS</b>	28
Champagne Beurre Blanc	
<b>VEAL MILANESE</b>	40
Sauce Gribiche	

## SANDWICHES

<b>LOBSTER PRAWN ROLL</b>	
Green Salad	
20	
<b>CHEESEBURGER À L'AMERICAINE</b>	
American Mustard	
13	
<b>VEGGIEBURGER À L'AMERICAINE</b>	
Symplicity Patty	
13	
<b>STEAK SANDWICH</b>	
Gruyère, Frisée, Horseradish Aioli	
15	
<b>CROQUE MONSIEUR</b>	
Parisian Ham, Gruyère Cheese	
14	

## SIDES

French Fries	
5	
Green Beans, Mint	
6	
Pommes Purée	
5	
Tenderstem Broccoli, Red chilli, Garlic	
6	
Salade Verte, Dijon Vinaigrette	
5	
Gratin Dauphinois	
6	

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  
Vouvray Brut, 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  
Absolut Vodka, Orange  
Cranberry, Lime



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

**44 ROCKS** 12  
Calvados  
Coffee, Orange



## BEERS AND CIDRE

Kronenbourg 1664	3.5/5
Kronenbourg 1664 Blanc	4/6
Kernel Pale Ale	6
Kernel Stout	6.5
Breton Cidre	6
Lucky Saint 0.5%	5.5

## SOFT DRINKS

Fresh Orange	5
Green Juice	6
House Lemonade	4
Arnold Palmer	5
Coke or Diet Coke	3.5
Orangina	4