



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, Bacon, 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
Whole Grain Mustard

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

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

SANDWICHES

LOBSTER PRAWN ROLL	
Green Salad	
20	
CHEESEBURGER À L'AMERICAINE	
American Mustard	
13	
VEGGIEBURGER À L'AMERICAINE	
Symplicity Patty	
13	
STEAK SANDWICH	
Gruyère, Frisée, Horseradish Aioli	
15	
CROQUE MONSIEUR	
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 13,5% 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