



BRASSERIE
MARCELINE

WEEKEND BRUNCH

served until 4pm

- EGGS BENEDICT** 12
Parisian Ham, Hollandaise
- EGGS ROYAL** 15
Smoked Salmon, Hollandaise
- OMELETTE** 12
Wild Mushroom, Boursin, Spinach
- OMELETTE ARNOLD BENNETT** 17
Smoked Haddock, Gruyère Cheese
- AVOCADO CROISSANT** 12
Poached Eggs
- BREAKFAST GRILL** 16
Bacon, Sausages Merguez,
Fried Eggs
- FRENCH TOAST** 16
Blueberry Compote, Lemon, Chantilly

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

WARM BREAD

Free Flowing
3pp

STARTERS

- 6 OYSTERS & MIGNONETTE** 20
Oyster of the Day, Red Wine and
Shallot Mignonette
- ESCARGOT DE BOURGOGNE** 11
Garlic Parsley Butter, Hazelnut
- WARM CHEESE SOUFFLÉ** 15
Gruyère Cream, Truffle
- STEAK TARTARE** 14
Hazelnut, Watercress, Mint
Artichoke Chips
- KING SCALLOP** 16
Leek, Tarragon
- GRILLED SHRIMP** 18
Garlic, Chilli, Pastis
- PÂTÉ DE CAMPAGNE** 12
Cornichon, Apricot
Pickled Onion
- ONION SOUP** 12
Gruyère Cheese, Veal Stock
- BETROOT** 12
Goats Cheese, Honey, Apple
Lambs Lettuce, Hazelnut Dressing
- TOMATO MOZARELLA** 12
Buffalo Mozzarella, Winter Tomato, Basil



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 PROVENAL 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