



BRASSERIE
MARCELINE

MARCELINE

BREAD & BITES

6 OYSTERS & MIGNONETTE

Oyster of the Day, Red Wine
and Shallot Mignonette

20

SAUCISSON

From Cobble Lane, Winter Pickles .11

BAKED CAMEMBERT

Beetroot and Onion Chutney.....12

WARM BREAD

Free Flowing3

SOUP DU JOUR

(ask your server for details)

10

PLAT DU JOUR

MONDAY	Pasta Of The Day.....	24
TUESDAY	Catch Of The Day.....	24
WEDNESDAY	Bouillabaisse.....	28
THURSDAY	Pork Chop, Charcuterie Sauce	35
FRIDAY	Dover Sole	48
SATURDAY	Marceline Hot Dog.....	15
SUNDAY	Porquette Niçoise.....	35

Ask Your Server For Details

SALADS

GREEN	Avocado, Pink Grapefruit, Radish, Tarragon, Honey, Champagne Vinaigrette ...	10/16
TUNA NIÇOISE	Confit Tuna, Potato, Tomato, Olive, Dijon Vinaigrette	12/18
CHICKEN PAILLARD	Confit Tomato, Rocket, Balsamic, Parmesan	17
MARCELINE	Grilled Chicken, Olive, Bacon, Avocado, Roquefort, Egg.....	18
ARTICHOKE	Anchovie, Pecorino, Mozzarella	19

STARTERS

ESCARGOT DE BOURGOGNE	Garlic Parsley Butter, Hazelnut	15
WARM CHEESE SOUFFLÉ	Gruyère Cream, Truffle	16
STEAK TARTARE	Watercress, Mint, Artichoke Chips	16
KING SCALLOP	Leek, Tarragon	18
ONION SOUP	Gruyère Cheese, Veal Stock	14
BEETROOT	Goats Cheese, Honey, Apple, Lambs Lettuce, Hazelnut Dressing	12
SMOKED SALMON	Potato Rösti, Crème Fraîche	16
GRILLED PRAWNS	Chilli, Garlic, Lemon	18
Pâté De Campagne	Cornichon, Apricot, Whole Grain Mustard	13
RADICCHIO	Treviso Tardivo, Mint Yoghurt, Pomegranate	16

MARCELINE

WEEKEND BRUNCH

Served until 4pm

EGGS BENEDICT

Parisian Ham, Hollandaise..... 12

EGGS ROYAL

Smoked Salmon, Hollandaise..... 16

OMELETTE

Wild Mushroom, Boursin, Spinach..... 12

SHAKSUKA

Tomato, Garlic, Poached Eggs..... 15

AVOCADO CROISSANT

Poached Eggs, Chilli..... 12

FULL ENGLISH

Bacon, Sausage, Black Pudding
Fried Eggs, Tomato, Mushrooms, Beans..... 20

FRENCH TOAST

Blueberry Compote, Lemon, Chantilly..... 16

MAINS

MOULES MARINIÈRE

White Wine, Garlic, Parsley, Butter 22

RED MULLET

Bread Crumb, Fennel, Parsley 30

ROTISSERIE CHICKEN

Thyme, Sage, Rosemary, Chicken Jus..... 30

AUBERGINE PROVENÇALE

Tomato, Potato, Cashew 35

STEAKS

STEAK FRITES

Béarnaise Sauce

Onglet 26 Entrecôte 36

FILLET STEAK

Sauce Au Poivre 38

SANDWICHES

LOBSTER PRAWN ROLL

Green Salad 22

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

CROQUE MADAME

Parisian Ham, Gruyère Cheese, Fried Egg 15

SIDES

French Fries	5
Salade Verte, Dijon Vinaigrette	5
Tenderstem Broccoli, Chilli, Garlic	6
Roasted Butternut Squash	6
Ratatouille	7
Champignon Couscous	7
Pommes De Terre Rôties	7



BRASSERIE

MARCELINE

COCKTAILS

TWO SIPS MARTINI 5

Grey Goose
Dirty

ST GERMAIN SPRITZ 11

Vouvray Brut, Lemon

LILLET ROSE & TONIC 10

Pear Eau De Vie

VIOLET LIGHT 12

Bombay Sapphire, Pastis
Violet, Lemon

FRENCH MARTINI NO.5 12

Absolut Vodka, Roasted
Pineapple Cognac, Chambord

ABSINTHE SOUR 12

Beefeater Gin, Absinthe
Lemon, Egg White

RIVIERA 12

Italicus, Grapefruit, Salt

JULIEP RENEWAL 12

Havana 7yr Rum
Velvet Falernum, Strawberry, Mint

COSMOPOLITAN 10

Absolut Vodka, Orange
Cranberry, Lime

44 ROCKS 12

Calvados
Coffee, Orange



BEERS AND CIDRE

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

SOFT DRINKS

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