



BRASSERIE
MARCELINE

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BREAD & BITES

SAUCISSON

From Cobble Lane, Winter Pickles 12

CHARCUTERIE SELECTION

Bresaola, Chorizo, Pickles Cornichon
..... 24

CHEESE SELECTION

Brie, Roquefort, Raclette, Beetroot
Compote, Grapes..... 22

FRIED SALMON BITES

Harissa Mayo, Chives..... 7.5

STOCKHOLM SOURDOUGH

A Rustic Bread With A Dark Thin
Crust..... 6

TOMATO BRUSCHETTA

First of the Season Tomatoes, Toasted
Sourdough..... 7.5THIS MONTH'S LOCAL
BAKERY PARTNER
E5 BAKERY

PLAT DU JOUR

MONDAY	Pasta Of The Day.....	18
TUESDAY	Catch Of The Day.....	24
WEDNESDAY	French Bangers, English Mash...	24
THURSDAY	Pork Chop, Charcuterie Sauce...	25
FRIDAY	Rainbow Trout A La Meunière.	22
SATURDAY	Lamb Shank & Sides.....	35
SUNDAY	Lamb Shank & Sides.....	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.....	13/19
CHICKEN CAESAR	Cos, Parmesan, Anchovy, Croutons.....	25
MARCELINE	Grilled Chicken, Olive, Bacon, Avocado, Roquefort, Egg.....	18
TOMATO MOZZARELLA SALAD	Balsamic Vinegar, Basil & Olive Oil.....	19

STARTERS

ESCARGOT DE BOURGOGNE

Garlic Parsley Butter, Hazelnut..... 17

WARM CHEESE SOUFFLÉ

Gruyère Cream, Truffle..... 17

STEAK TARTARE

Onion, Capers, Crostini, Gerkins..... 16

KING SCALLOP

Leek, Tarragon..... 18

ONION SOUP

Gruyère Cheese, Veal Stock..... 16

BEETROOT

House Dressing, Apple, Crushed Nuts, Pickled
Onion, Balsamic Glaze..... 15

CRAB & AVOCADO TARTARE

White Crab, Marie Rose Sauce,
Cayenne Pepper..... 16

GRILLED PRAWNS

Chilli, Garlic, Lemon..... 18

DUCK MOUSSE PÂTÉ

Cornichon, Apricot Jam, Sourdough.....
13

PAN FRIED ASPARAGUS

Choose from: Roquefort Sauce
or Vegan Bechamel..... 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

PAN-FRIED SALMON A LA MEUNIERE

Lemon, Capers, Shallots & Herb..... 28

ROTISSERIE CHICKEN

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

AUBERGINE PROVENÇALE

Tomato, Potato, Vegan Béchamel..... 24

STEAKS

STEAK FRITES

Béarnaise Sauce

Onglet 26 Entrecôte 36

FILLET STEAK

Sauce Au Poivre 38

SANDWICHES

MARCELINE HOT DOG

Brioche, Caramelised Onion, Dijon,
Jalapeños..... 17

CHEESEBURGER À L'AMERICAINE

American Mustard..... 13

VEGGIEBURGER À L'AMERICAINE

Symplicity Patty..... 13

STEAK SANDWICH

Gruyère, Frisée, Horseradish Aioli..... 17

CROQUE MONSIEUR / MADAME

Parisian Ham, Gruyère Cheese..... 16/17

LOBSTER PRAWN ROLL

Green Salad, Sliced Avocado..... 19

SIDES

French Fries	5
Truffle & Parmesan Fries	8
Salade Verte, Dijon Vinaigrette	5
Tenderstem Broccoli, Chilli, Garlic	6
Tomato Salad	6
Ratatouille	7
Green Beans	7
Pommes de Terre Rôties	7



BRASSERIE

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COCKTAILS

TWO SIPS MARTINI 5Vodka or Gin,
Dirty**STRAWBERRY MARGARITA 12**SÛ Reposado, Lime, Tripple Sec,
Strawberry**TEQUILA SÛÑRISE 11**SÛ Blanco, Orange Juice,
Grenadine**SÚ PALOMA 11**Sú Tequila Blanco, Lime,
Grapefruit soda**LYCEE & LILLÉ ROSÉ 11**Lychee Liqueur, Lychee Cordial,
Lillet Rosé**VELVET UNDERGROUND 12**Dark Rum, Velvet Felernet, Campari,
Lime**FRENCH MARTINI NO.5 12**Vodka, Pineapple, Cognac,
Chambord, Raspberry**THE MAY FLOWER 12**Beefeater, St Germain, Violet Liqueur,
Lemon**CHERRY MANHATTAN 12**Bourbon, Cherry Liqueur,
Sweet Vermouth**TIRAMISU ESPRESSO MARTINI 13**

Vodka, Baileys, Khalua



BEERS AND CIDRE

Kronenbourg 1664	3.5/5
Kronenbourg Blanc	4/6
Kernel Pale Ale	6
Aspall Cider	8
Lucky Saint 0.5%	6
Corona Extra	5.5

SOFT DRINKS

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