

# Marseille

**Oyster Happy Hour**  
daily 3:30-5:30

brasserie \* café \* bar a vins

**Fin de Soirée**  
Nightly 8PM - Close  
**STEAK FRITES \$29**

## Pasta

### RAVIOLI

mushroom & ricotta filling,  
truffle butter, grana, sage  
20. / 28.

### CAVATELLI

beef short rib & tomato ragoût,  
aged comte  
22. / 30.

### SPAGHETTI

shrimp, cockles, crabmeat,  
anchovies, garlic confit,  
calabrian chili, lemon  
24. / 32.



## Hors d'Oeuvre

SOUPE A L'OIGNON GRATINÉE	beef broth, cave aged gruyère, crostini	16.
SOUPE DE POISSON	fish soup with monkfish, shrimp, mussels, gruyère, rouille, croutons	21.
ESCARGOTS EN PERSILLADE	baguette crostini	18.
FAVA BEAN HUMMUS	chickpea panisse, red pepper coulis, za'atar	16.
WHOLE STEAMED ARTICHOKE	provençale anchovy & garlic vinaigrette	18.
SUMMER RISOTTO	corn, peas, tomatoes, creme fraiche, parmesan	17.
JUMBO ASPARAGUS	sous vide egg, beech mushrooms, mustard vinaigrette	19.
TUNA TARTARE*	avocado, spicy aioli, sesame seeds, watercress	22.
SHRIMP BEIGNETS	tempura fried shrimp, smoked red pepper rouille	18.
DUCK LIVER MOUSSE	port wine gelée, sour cherries, grilled sourdough	21.
BISTRO SALAD	bibb lettuce, mustard vinaigrette, radishes	16.
HUÎTRES*	1/2 dozen east coast oysters	22.

## Prix Fixe

### FRENCH RESTAURANT WEEK

#### BISTRO SALAD

#### SUMMER RISOTTO

#### PISTOU SOUP

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#### CHICKEN CORDON BLEU

chicken breast stuffed with  
ham & emmental cheese  
with pommes puree,  
sauce à la moutarde

#### SKATE MEUNIÈRE

haricots vert, beurre blanc

#### VEGETABLE COUSCOUS

moroccan tomato sauce

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#### CRÈME BRÛLÉE

#### CHOCOLATE MOUSSE

#### PROFITEROLES

### THREE COURSE \$45

## Plats Principaux

POULET RÔTI	pommes purée au boursin, haricots vert	34.
CONFIT d'CANARD	confit duck leg, flageolet bean ragout, zucchini, crispy pancetta	36.
BRAISED LAMB SHANK	pearl couscous, olives, apricots	38.
MOULES MARINIÈRE	shallots, garlic, butter, white wine bouillon, pommes frites	28.
GRILLED SALMON*	French lentils, sautéed spinach, beurre blanc	36.
BRANZINO	olives, preserved lemon, charred tomatoes, red bliss potatoes	38.
SCALLOPS	ratatouille, pepper coulis, basil pesto	44.
VEGETABLE COUSCOUS	zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, dates, almonds, moroccan tomato sauce	26.
DAUBE OF BEEF SHORT RIBS	buttered egg noodles, roasted rainbow carrots	44.
STEAK FRITES*	12oz. N.Y. strip steak, béarnaise sauce, pommes frites	48.
BURGER AMÉRICAIN*	sharp cheddar, lettuce, tomato, onion, pickles, pommes frites	26.



### BOUILLABAISSE

monkfish, branzino, shrimp, scallops, mussels \$42.

## Sides

haricots vert 9. rainbow carrots 8. garlicky sautéed spinach 9. pommes frites or purée 8.

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs increases  
the risk of foodborne illness

**Executive Chef Xavier Monge**

# Wine by the Glass

## WHITE

**COSTIÈRES DE NÎMES,**  
"Les Galets Dorés,"  
Château Mourgues du Grès,  
Rhône 2024 15. / 56.

**PINOT BLANC,**  
"Les Princes Abbés,"  
Domaines Schlumberger,  
Alsace 2023 16. / 60.

**SEMI-DRY RIESLING,**  
Hermann J. Wiemer Vineyard,  
Finger Lakes, New York 2023 17. / 64.

**SAUVIGNON BLANC,**  
Pouilly-Fumé, "La Rambarde,"  
Domaine Landrat-Guyollet,  
Loire 2023 19. / 72.

**CHARDONNAY,** Carpe Diem,  
Mendocino County, California 2023 20. / 76.

## SPARKLING

**CRÉMANT D'ALSACE,**  
Brut Réserve, Pierre Sparr N.V. 16. / 60.

**CAVA, Brut Rosé,**  
Naveran, Penedès, Spain 2022 18. / 68.

**CHAMPAGNE TAITTINGER, "PRESTIGE,"**  
Brut, Reims, Champagne N.V. 32. / 98.

## ROSÉ

**CÔTES DE PROVENCE,**  
"Les Commandeurs,"  
Peyrassol 2025 18. / 68.

## RED

**CÔTES DU RHÔNE,**  
"Bel Air," Edmond Latour 2023 15. / 56.

**LUBERON,**  
Chateau la Canorgue, Provence 2023 16. / 60.

**MOULIN DU CHATEAU LA LAGUNE,**  
Haut-Médoc, Bordeaux 2017 18. / 68.

**RIOJA RESERVA "MALPASTOR"**  
La Carbonera, Spain 2019 19. / 72.

**PINOT NOIR,**  
Clos de la Tech,  
Santa Cruz Mountains, California 2019 19. / 72.

**CABERNET SAUVIGNON,**  
Mullan Road Cellars,  
Columbia Valley, Washington 2022 20. / 76.

## Elixirs

**BKE KOMBUCHA 12OZ CAN 10.**  
Citrus, Coriander, Ginger  
NATURE'S PROBIOTIC, LIGHTLY CAFFEINATED

**PURPLE SPA SPRITZER 12.**  
Organic Butterfly Pea, Lemon,  
Ginger Beer, Thyme  
AIDS SKIN & HAIR HEALTH,  
BALANCED SWEET-SOUR RATIO

## Non Alcoholic

**ELDERFLOWER SPRITZER**  
Soda, Lemon 9.

**PASSION MULE**  
Passionfruit, Tahitian Vanilla,  
Fever Tree Ginger Beer 12.

**ST AGRESTIS**  
The Phony Negroni 7oz BOTTLE 12.

## Cocktails Maison

**LILLET SPRITZ**  
Lillet Rosé, Sparkling Wine, Orange, Mint 16.

**G & T FRANÇAIS**  
Citadelle Cornichon Gin,  
Fontbonne Herbal Elixir, Citrus, Botanicals,  
Fever Tree Mediterranean Tonic 17.

**LE PAMPLEMOUSSE**  
Absolut Grapefruit, Aperol, Lemon,  
Peychaud's Bitters, Thyme 18.

**BRIGITTE BARDOT**  
Chipotle infused Blanco Tequila,  
Passionfruit, Tahitian Vanilla, Citrus,  
Black Lava Salted Rim 19.

**SMOKEY PALOMA**  
400 Conejos Mezcal, Lime,  
Grapefruit Soda, Pink Himalayan Salt 18.

**CHERRY MANHATTAN**  
Sazerac Rye, Dolin Vermouth Rouge,  
Cherry, Bitters 19.

**AUTOROUTE ESPRESSO MARTINI**  
Vanilla Vodka, Lucano Caffè,  
Tiger Stripe Espresso, Saline 19.

**SANGRIA**  
Citrus Macerated Red Wine, Fonseca Ruby  
Port, Seasonal Fruit 14.

## Pastis Service

**PERNOD 12. RICARD 12.**

**HENRI BARDOUIN 14.**  
with Mint, Pomegranate or Almond Syrup add \$1

## Bière

Kronenbourg '1664' Lager 5% bottle 10.

Threes 'Vliet' Pilsner 5% can 11.

Reissdorf Kölsch 4.8% bottle 11.

Sloop 'Juice Bomb' IPA 6.5% can 10.

Weihenstephaner Hefeweissbier 5.4%  
bottle 10.

Orval Tripel Trappist Ale 6.2% bottle 19.

Founders 'Robust' Porter 6.5% bottle 10.

Aval Cider Rosé 6% can 11.

Clausthaler N/A 0.5% bottle 9.

Athletic Brewing Run Wild IPA N/A 0.4% can 10.

Athletic Brewing Wheat Grapefruit Paloma  
N/A 0.5% can 10.

To view the full selection of our award winning  
wine cellar, please ask your server for the list