

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.
SPRING RISOTTO	peas, fava beans, crème fraîche, 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

ONION SOUP

BISTRO SALAD

SPRING RISOTTO

ESCARGOTS

POULET ROTI

HANGER STEAK FRITES

TROUT MEUNIÈRE

VEGETABLE COUSCOUS

CRÈME BRÛLÉE

CHOCOLATE LAVA CAKE

PROFITEROLES

FRESH BERRIES

THREE COURSE \$59

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