

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.
- ESCARGOTS EN PERSILLADE** baguette crostini 18.
- FAVA BEAN HUMMUS** chickpea panisse, red pepper coulis, za'atar 16.
- SHRIMP BEIGNETS** tempura fried shrimp, smoked red pepper rouille..... 18.
- DUCK LIVER MOUSSE** port wine gelée, sour cherries, grilled sourdough 21.
- RISOTTO** honeynut squash, crème fraiche, aged balsamic, grana, sage 19.
- BISTRO SALAD** bibb lettuce, mustard vinaigrette, radishes 16.
- WARM GOAT CHEESE** roasted beets, golden raisin relish, marcona almonds 18.
- SOUPE DE POISSON** fish soup with monkfish, shrimp, mussels, gruyère, rouille, croutons 21.
- TUNA TARTARE*** avocado, spicy aioli, sesame seeds, watercress 22.
- HUÎTRES*** 1/2 dozen east coast oysters 22.

Prix Fixe

- ONION SOUP**
- BISTRO SALAD**
- SQUASH RISOTTO**
- ESCARGOTS**
- *****
- POULET ROTI**
- HANGER STEAK FRITES**
- WHOLE ROASTED TROUT**
- VEGETABLE COUSCOUS**
- *****
- CRÈME BRÛLÉE**
- CHOCOLATE LAVA CAKE**
- PROFITEROLES**
- FRESH BERRIES**

THREE COURSE \$59

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

Plats Principaux

- POULET RÔTI** roasted half chicken, creamy polenta, braised swiss chard, sauce aux champignons 34.
- CONFIT d'CANARD** confit duck leg, flageolet bean ragout, zucchini, crispy pancetta 36.
- BRAISED PORK SHANK** pearl couscous, apricot jus, citrus gremolata 32.
- MOULES MARINIÈRE** shallots, garlic, butter, white wine bouillon, pommes frites 28.
- WHOLE ROASTED TROUT** stuffed with spinach, confit tomato & parmesan, caper - butter sauce 32.
- GRILLED SALMON*** French lentils, sautéed spinach, beurre blanc 36.
- BRANZINO** olives, preserved lemon, charred tomatoes, red bliss potatoes 38.
- 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.

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 2022 16. / 60.

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

SAUVIGNON BLANC,
Pouilly-Fumé, "La Rambarde,"
Domaine Landrat-Guyolot,
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 2023 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.

HOT APPLE CIDER TODDY
1792 Small Batch Bourbon,
Pear, Winter Spice, Citrus 17.
AVAILABLE NON-ALCOHOLIC 12.

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 9.

Threes 'Vliet' Pilsner 5% can 10.

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 Non Alcoholic 0.5% bottle 9.

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