

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 ripieno,
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.



Kors 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 fraîche, aged balsamic, grana, sage	21.
BISTRO SALAD	bibb lettuce, mustard vinaigrette, radishes	16.
HARICOTS VERT SALADE	crumbled goat cheese, fines herbs, dijon vinaigrette	18.
SOUPE DE POISSON	fish soup with monkfish, shrimp, mussels, gruyère, rouille, croutons	21.
TUNA TARTARE*	avocado, spicy aioli, sesame seeds, watercress	22.
GRILLED OCTOPUS	gypsy pepper romesco, olives, confit fingerling potatoes	24.
HUÎTRES*	1/2 dozen east coast oysters	22.

Prix Fixe

ONION SOUP

BISTRO SALAD

SQUASH RISOTTO

ESCARGOTS

POULET ROTI

HANGER STEAK FRITES*

SKATE WING MEUNIÈRE

VEGETABLE COUSCOUS

CRÈME BRÛLÉE

POT DE CRÈME

PROFITEROLES

FRESH BERRIES

THREE COURSE \$57

Plats Principaux

POULET ROTI	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.
MOULES MARINIÈRE	shallots, garlic, butter, white wine bouillon, pommes frites	28.
SKATE WING MEUNIÈRE	haricots vert, parsley potatoes	30.
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.
LAMB TAJINE	moroccan braised lamb shank, tomatoes, green olives, apricots, pearl couscous	36.
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