

Marseille

Oyster Happy Hour
daily 3:30-5:30

brasserie * café * bar a vins

Fin de Soirée
Nightly 8PM - Close
STEAK FRITES \$32

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.



Kors d'Oeuvre

SOUPE A L'OIGNON GRATINÉE	beef broth, cave aged gruyère, crostini	18.
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.
ROASTED HEIRLOOM BEETS	goat's cheese, raisin & almond relish, wild honey vinaigrette	18.
BUTTERNUT SQUASH RISOTTO	pomegranate seeds, belle saison cheese, creme fraiche	20.
FRISÉE AUX LARDONS	sous vide egg, maple glazed bacon, dijon vinaigrette, croutons	21.
TUNA TARTARE*	avocado, spicy aioli, sesame seeds, watercress	23.
SHRIMP BEIGNETS	tempura fried shrimp, smoked red pepper rouille	19.
DUCK LIVER MOUSSE	port wine gelée, sour cherries, grilled sourdough	23.
BISTRO SALAD	bibb lettuce, mustard vinaigrette, radishes	16.
HUÎTRES*	1/2 dozen east coast oysters	24.

Prix Fixe

BISTRO SALAD

SOUP DU JOUR

STEAK FRITES

grass fed beef bavette,
creamy peppercorn sauce,
pommes frites

SKATE MEUNIÈRE

haricots vert, beurre blanc

RAVIOLI

mushroom & ricotta filling,
truffle butter, grana, sage

CRÈME BRÛLÉE

CHOCOLATE MOUSSE

PROFITEROLES

THREE COURSE \$52

Plats Principaux

POULET RÔTI	pommes purée au boursin, haricots vert	34.
CONFIT d'CANARD	confit duck leg, flageolet bean ragout, zucchini, crispy pancetta	36.
GRILLED SALMON*	French lentils, sautéed spinach, beurre blanc	38.
SCALLOPS	spaghetti squash, black truffle, lobster bisque, dill oil	42.
MOULES MARINIÈRE	shallots, garlic, butter, white wine bouillon, pommes frites	32.
BRANZINO	olives, preserved lemon, charred tomatoes, red bliss potatoes	44.
VEGETABLE COUSCOUS	zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, dates, almonds, moroccan tomato sauce	28.
KUROBUTA PORK SHANK	creamy polenta, green olives, apricots	34.
DAUBE OF BEEF SHORT RIBS	buttered egg noodles, roasted rainbow carrots	44.
N.Y. STRIP STEAK*	béarnaise sauce, pommes frites	52.
BURGER AMÉRICAIN*	sharp cheddar, lettuce, tomato, onion, pickles, pommes frites	28.



BOUILLABAISSE

monkfish, branzino, shrimp, scallops, mussels \$46.

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 2025 15. / 56.

PINOT BLANC,
"Les Princes Abbés,"
Domaines Schlumberger,
Alsace 2024 16. / 60.

SEMI-DRY RIESLING,
Hermann J. Wiemer Vineyard,
Finger Lakes, New York 2024 17. / 64.

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

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

CHABLIS, Jean Blanvillain,
Burgundy 2024 24. / 92.

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 2024 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 2020 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.

PINOT NOIR,
Santenay, Bachey-Legros et Fils,
Burgundy 2024 26. / 98.

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
Farmer's Organic Gin,
Fontbonne Herbal Élixir, 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.

PROVENÇAL SANGRIA
Rosé Wine, Croft Pink Port,
Citrus & Berries 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.

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