Marseille

brasserie * café * bar a vins

Oyster Happy Hour
daily 3:30-5:30

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* ..... 17.

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* ..... 23.

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

Summer 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

Bœuf Bourguignon
bacon, pearl onions, carrots, creamy mashed potatoes

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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* ..... 39.

Moules Marinière *shallots, garlic, butter, white wine bouillon, pommes frites* ..... 29.

Grilled Salmon* *French lentils, sautéed spinach, beurre blanc* ..... 37.

Branzino *olives, preserved lemon, charred tomatoes, red bliss potatoes* ..... 39.

Scallops *ratatouille, pepper coulis, basil pesto* ..... 42.

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* ..... 49.

Burger Américain* *sharp cheddar, lettuce, tomato, onion, pickles, pommes frites* ..... 28.

Bouillabaisse
monkfish, branzino, shrimp, scallops, mussels $44.

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