

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.



Kors 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

BISTRO SALAD
SUMMER RISOTTO
SOUP DU JOUR

BAVETTE AU POIVRE
grass fed "butcher's cut"
with pommes frites &
creamy peppercorn sauce

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.
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

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.

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 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