

RESTAURANT MARIUS

Starters

- Grilled sardines with herbs – €13
- Marinated fresh salmon in a remoulade sauce – €19
- Fresh vegetable terrine with a tomato coulis – €19
- Oxtail salad with potatoes – €19
- Warm flaked potatoes and herring roe – €19
- Fish soup and rouille sauce – €13
- Lentil salad and haddock with chilli oil – €19
- Tartare of salmon with herbs – €19
- Salt cod accras fritters – €17

Fish

- Bouillabaisse – €39
- Steamed cod steak and green bean salad – €29
- Poached skate with beurre noisette, boiled potatoes – €30
- Tuna steak in grey pepper, and potato purée with olive oil – €29
- Roast half-salt cod, potatoes crushed with aioli – €29
- Fillet of scorpion fish with Bouillabaisse jus and garlic pasta – €29
- Skin-fried salmon, olive oil and basil – €29
- Sole goujonnettes with tartare sauce – €29
- Poached haddock, potato purée and herbs – €29
- Breaded whiting with tartare sauce – €29

Meat

- Veal head with ravigote sauce – €30
- Fillet of beef with herb butter – €30
- Lamb cutlets fried in thyme – €30

Cheese platter – €10

Hot desserts

(Order at the beginning of the meal)

Tender apple tart – €9, 50

Chocolate fondant and ice cream – €9, 50

Profiteroles in chocolate sauce – €12

Desserts

Nougat glacé with a red fruit coulis – €9, 50

Ice cream of the day – €9, 50

Sorbet of the day – €9, 50

Fresh fruit salad – €9, 50

Coffee gratin and ice cream – €9, 50

Chocolate dessert with chocolate sauce (gateau, mousse, ice cream) – €9, 50

Crisp and creamy French toast with ice cream – €9, 50

King crème caramel – €9, 50

Cherries in eau de vie – €12

Iced soufflé with Grand Marnier – €9, 50

Kir – €7 Kir Royal – €12

Apéritifs – €8 Champagne – €12

½ l. water: €4 1l. Water: €6 Coffee: €3.50

Service included (15% on pre-VAT price)