

# MIE *Marseille* NU



[WWW.CAFEMARSEILLE.CO.UK](http://WWW.CAFEMARSEILLE.CO.UK)

# RESTAURANT MARSEILLE

## ••• APPETIZERS •••

**Mix Home Made Bread \*VE** 6.45  
(C, M) 6.45

Classic French onion bread and dough balls served with caramelised butter.

**Frog Legs (M, C)** 12.55  
Pan fried in a blue cheese sauce served with our home made bread.

**Escargots de Bourgogne** 12.75  
(MO, M)  
Snails baked in garlic butter and parsley.

**Beef Tartare (E, C)** 11.25  
Served with shallots, capers, gherkins and fresh egg yolk along with our home made bread.

**Coquilles St. Jacques (CR, M)** 11.95  
King Scallops served with diced mushrooms, shallots, thyme and parmesan.

**Deep Fried Batter Prawns** 11.95  
(CR, M)

Crispy king prawns served with a chilli tomato sauce.

**Aubergine Cubes (M) \*VE** 7.00  
Aubergine cubs deep fried, drizzled with honey and served with lime aioli.

**Magret de Canard Fume (M)** 9.75  
Slow smoked duck breast from the South-West of France, creamy goat cheese, seasonal fruits served on dough balls.

**French Raclette (C, M)** 21.95  
Melted Raclette cheese and Morbier cheese, boiled baby potatoes, small gherkins and pickled shallots along with dried meats, ham, little gem salad and home made bread.

## ••••• SALADS AND SOUPS •••••

**Chicken Liver Salad (M)** 10.75  
Butter fried chicken liver, broccoli florets, cherry tomatoes and mayo-soya dressing served with crostini.

**Caesar Salad (C, M, E, F)** 10.95  
Little gem, anchovies, crunchy croutons, parmesan, fresh cherry tomatoes and a creamy caesar dressing.  
add chicken +2.50/ add prawns +3.50

**Soupe a L'oignon (C, M)** 6.95  
Topped with a slice of our home made bread and melted cheese.

**Bouillabaisse (F, CR, MO, C)** 10.95  
Traditional Provençal seafood soup with a mix of shrimps, clams, octopus and mussels served with alium bread.

# RESTAURANT MARSEILLE

## • • • MAIN COURSE • • •

**Duck A L' Orange (M)** 23.75  
Pan fried duck breast served pink with confit potatoes, orange texture and micro greens.

**Slow Roasted Crispy Pork Belly** 19.95  
Balsamic vinegar, fruit de pomme sauce and quince jam.

**Battered Chicken Breast (M)** 18.15  
Served with black tea and butternut squash puree, pumpkin seeds and oil.

**Grilled Octopus (MO, M)** 22.95  
Served with confit potatoes and confit tomato sauce.

**Poached Salmon Loin (F, M)** 21.75  
Served under a buree blanc sauce and poached broccoli florets.

**Steak Au Poivre (M)** 28.55  
6 OZ fillet steak coated with coarsely cracked peppercorns served with a creamy cognac and Peppercorn sauce.

**Sirloin Steak (M)** 21.25  
8 OZ, grilled pink and sliced served with rocket and garlic butter.  
add peppercorn sauce (M)/  
blue cheese sauce /  
red wine gravy +2.50

## • • • PASTA • • •

**Traditional Spaghetti Carbonara (C, E, M)** 14.95  
Our Carbonara contains egg yolk, smoked Guanciale, Parmigiano Reggiano and freshly ground black pepper.

**Ragu de Boeuf Paccheri Pasta (E, C, M)** 16.95  
Cooked al dente served with slow cooked in red beef and Parmesan foam.

**Squid Ink Seafood Pasta (F, CR, MO)** 18.55  
Cooked al dente and tossed with home made tomato sauce and mix of shrimps, clams, octopus and mussels.

## • • • SIDES • • •

**Confit Potatoes (M)** ..... 6.95  
**Pan fried Broccoli in Garlic Butter (M)** ..... 5.95  
**French Fries \*VG** ..... 4.55

**Crushed New Potatoes with Leeks** ..... 5.25  
**Vinaigrette Dressed Little Gem Salad \*VG** ..... 4.95

# RESTAURANT MARSEILLE

## DESSERTS

<b>Creme Brulee (E, M)</b>	<b>6.95</b>	<b>French Macaroons (C, E, M)</b>	<b>5.90</b>
Rich custard base topped with a texturally contrasting layer of hardened caramelised sugar.		4 pieces	
<b>Crepes Suzette (C, M, E)</b>	<b>7.95</b>	<b>Cascade Tiramisu (M, E, C)</b>	<b>8.55</b>
A French dessert consisting of crepes with beurre suzette, a sauce of caramelised sugar and butter, orange juice and Grand Marinier.		This is a super fun and delicious twist to the Italian classic.	
<b>Raspberry and Pistachio Millefeuille (C, E, M, N)</b>	<b>8.25</b>	<b>Orange Cinnamon Panna Cotta</b>	<b>7.00</b>
Made with puff pastry layered with pastry cream, raspberry coulis.		* VG	
		Served with orange segments, orange coulis, orange gel.	
		<b>Cheese Board *VE (M, C, N)</b>	<b>8.95</b>
		Selection of Blue cheese, Parmesan and Brie served with honey, biscuits and toasted almonds.	

## COFFEE AND TEA

<b>Espresso Single.....</b>	<b>2.95</b>	<b>English Breakfast, Peppermint</b>	
<b>Double .....</b>	<b>3.25</b>	<b>Wildberry, Green</b>	
<b>Americano.....</b>	<b>3.10</b>		
<b>Café Viennois .....</b>	<b>3.45</b>		
<b>Caffe Latte .....</b>	<b>3.45</b>	<b>Cup of tea .....</b>	<b>2.15</b>
<b>Cappuccino .....</b>	<b>3.45</b>	<b>Pot for 1 person .....</b>	<b>2.75</b>
<b>Mocha .....</b>	<b>3.75</b>	<b>Pot for 2 persons .....</b>	<b>4.75</b>
<b>Macchiato .....</b>	<b>3.25</b>		
<b>Coffee Liquor</b>			
<b>(Khalua/ Tia Maria).....</b>	<b>6.75</b>		

### KEY TO ALLERGENS

\*VE- VEGETARIAN, \*VG-VEGAN

C- CEREALS CONTAINING GLUTEN, CE-CELERY AND CELERIAC, CR- CRUSTACEANS, E- EGGS,

F- FISH, P- PEANUTS, M- MILK, MO- MOLLUSCS, MU-MUSTARD, N-NUTS, SE- SESAME

ALTHOUGH WE HAVE A NUT FREE KITCHEN, ALL OF OUR DISHES MAY CONTAIN

TRACES OF NUTS DUE TO THE SUPPLIERS THAT WE USE.

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES, PLEASE SPEAK TO A MEMBER OF STAFF.

HOWEVER, PLEASE BE AWARE THAT FOOD CONTAINING ALLERGENS

ARE PREPARED AND COOKED IN THE SAME KITCHEN.

DUE TO SOURCING, SOME ITEMS ARE SUBJECT TO CHANGE.