

MIE *Marseille* NU



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RESTAURANT MARSEILLE

APPETIZERS

Home Made Alium Bread *VE (C, M) 6.45

Classic French onion bread served with chilli honey butter and olives.

*Ask for *VG option.*

Frog Legs (M, C) 12.55

Pan fried in a blue cheese sauce served with our home made bread and rocket.

Escargots de Bourgogne (MO, M) 12.75

Snails baked in garlic butter and parsley.

Beef Tartare (E, C, M) 11.25

Served with shallots, capers, gherkins and fresh egg yolk along with our home made bread and butter.

Wild Mushrooms Arancini (M, C) 9.75

Served with Parmesan, creamy truffled sauce and crispy sage.

*Ask for *VG option.*

Creamy Flambéed King Prawns (CR, M) 11.95

Flambeed creamy king prawns with Pastis, served with our home made tomato sauce and rocket.

Roast Pepper Bruschetta *VE (C, M) 7.55

Roast bell pepper, goat cheese, fresh basil and roasted pumpkin seeds.

*Ask for *VG option.*

Creamy Scallops (CR, M) 11.95

Pan seared king scallops, beurre blanc sauce, crispy prosciutto, capers, green oil.

Tuna Carpaccio (F, MU, C) 11.10

Served with mustard honey vinaigrette, green oil, micro greens, pickled onion, lime wedge and our home made alium bread.

Meatballs à la Provençale (M,C) 10.75

Sirloin steak meatballs served with home made tomato sauce, Parmesan and bread.

SHARING APPETIZERS/2 PPL

Charcutery Board (C, M, N) 22.95

Selection of cheese (brie, Parmesan and blue cheese), saucisson sec, prosciutto, napolì, small pickled gherkins, olives, sundried tomatoes, alium bread and butter.

Seafood Platter (CR, MO, E, MU, F, M, C) 24.95

Deep fried calamari, shrimp, crispy fried whitebait, baked musells, lemon wedges, lemon aioli.

Vegetable Platter *VE (C, N, E, MU) 19.75

Deep fried honey aubergine sticks, potato croquettes, onion rings, roasted cauliflower, red pesto and lemon aioli.

*Ask for *VG option.*

SALADS AND SOUPS

Chicken Liver Salad (M, E, MU) 10.75

Butter fried chicken liver, broccoli florets, cherry tomatoes and mayo-soya dressing served with crostini

Caesar Salad (C, M, E, F, MU) 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.

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MAIN COURSE

Duck A L' Orange (M) 23.75 Pan fried duck breast served pink with confit potatoes, orange texture and micro greens.	Grilled Octopus (MO) 25.95 Served with confit potatoes and our home made tomato sauce.
Slow Roasted Crispy Pork Belly (M) 19.95 Served with potato puree, fruit de pomme sauce and quince jam.	Sea Bass Meunière (F, E, MU) 22.75 Served with baby potatoes, lemon wedge and our home made tartar sauce.
French Mustard Chicken Breast (MU, M) 18.25 Baked chicken breast with shallots and thyme in a paper boat served with poached tenderstem broccoli and a creamy dijon mustard sauce.	Steak Au Poivre (M) 28.55 6 OZ fillet steak coated with coarsely cracked peppercorns served with a creamy cognac and Peppercorn sauce.
Grilled Tuna (F) 22.95 Served with grilled asparagus and olives and chargrilled pepper chunky salsa.	Sirloin Steak (M) 21.25 8 OZ, grilled pink and sliced served with rocket and garlic butter. peppercorn sauce (M)/red wine gravy +2.50
	Cauliflower Steak (N) *VG 13.25 Served with our red pesto and home made green chilli garlic salsa.

PASTA

Traditional Spaghetti Carbonara (C, E, M) 14.95 Our Carbonara contains egg yolk, cured Pancetta, Parmigiano Reggiano and freshly ground black pepper.	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.
Ragu de Boeuf Paccheri Pasta (E, C, M) 15.25 Cooked al dente served with slow cooked beef in red wine and Parmesan foam.	Wild Mushroom Risotto (M) 16.95 Creamy risotto cooked to perfection with a mix of Boletus, Oyster, Shiitake and Porcini Mushrooms served with Parmesan and truffled oil on a side. <i>Ask for *VG option</i>

SIDES

Potato Puree (M)*VE/ *VG 4.95	Confit Potatoes (M) 6.95
Crushed New Potatoes with Leeks *VE/ *VG 5.25	Poached Tenderstem Broccoli and Asparagus *VG 5.95
Vinaigrette Dressed Little Gem Salad *VG 5.15	French Fries *VG 4.55

RESTAURANT MARSEILLE



DESSERTS

Cake of the Day 5.95 <i>Ask a member of staff.</i>	French Macaroons *VE (C, E, M) 5.90 4 pieces
Crepes Suzette *VE (C, M, E) 7.95 A French dessert consisting of crepes with beurre suzette, a sauce of caramelised sugar and butter, orange juice and Grand Marnier.	Cascade Tiramisu *VE (M, E, C) 8.75 This is a super fun and delicious twist to the Italian classic.
Raspberry and Pistachio Millefeuille *VE (C, E, M, N) 8.75 Made with puff pastry layered with crème pâtissière and raspberry coulis.	Coconut Panna Cotta * VG 7.50 Served with passion fruit sauce.
Crème Brûlée *VE (E, M) 6.95 Rich custard base topped with a texturally contrasting layer of hardened caramelised sugar.	Cheese Board (M, C, N) 8.95 Selection of Blue cheese, Parmesan and Brie served with honey, biscuits and toasted almonds. <i>*VE Option available</i>

COFFEE AND TEA

Espresso Single..... 2.95	English Breakfast, Peppermint Wildberry, Green
Double 3.25	
Americano..... 3.10	
Café Viennois 3.45	Cup of tea 2.15
Caffe Latte 3.45	Pot for 1 person 2.75
Cappuccino 3.45	Pot for 2 persons 4.75
Mocha 3.75	
Macchiato 3.25	
Coffee Liquor	Matcha Latte..... 4.25
(Khalua/ Tia Maria)..... 6.75	Iced Rapberry Matcha Latte 4.75

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.



BABYCCINO 1.00

ME *Marseille* NU

Kids brunch

KIDS PANCAKES WITH MAPLE SYRUP (C, M, E) 6.95
SERVED WITH FRESH FRUITS AND WIPPED CREAM

FRENCH CREPES (C, E, M) 6.95
SERVED WITH HOME MADE BERRY COMPOTE
AND CREAM.

SCRAMBLED EGGS (C, E) 5.95
SERVED WITH BUTTER AND HOME MADE BREAD.



Main Course

CRUNCHY CHICKEN GOUJONS (C, M, E) 7.95
SERVED WITH FRENCH FRIES

BAKED BEEF MEATBALLS SERVED WITH TOMATO SAUCE 8.95
ADD POTATO PUREE (M) 2.95

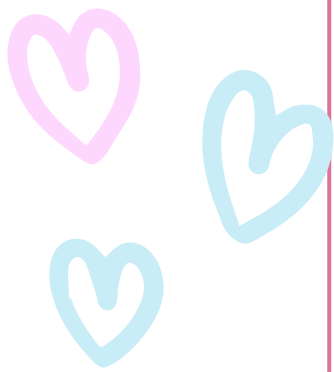
CLASSIC TOMATO PASTA / CREAMY CHEESE PASTA (C, M) 7.95



Desserts

VANILLA ICE CREAM SERVED WITH CHOCOLATE SAUCE (M) 4.00
2 SCOOPS

FRENCH MACAROONS (C, E, M) 5.90
4 PIECES



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Afternoon Tea

TRADITIONAL AFTERNOON TEA

(C, E, M, F) 21.95

DELICATELY CUT FINGER SANDWICHES
ON MIXED WHOLEGRAIN AND
WHITE BREAD, CONSISTING OF SALMON AND
CREAM CHEESE ROSE,
HAM AND CHEESE, CUCUMBER AND CREAM CHEESE,
EGG MAYONNAISE AND CRESS.
A SELECTION OF FOUR SWEET DESSERTS.
GLUTEN FREE/*VE/*VG AFTERNOON TEA IS AVAILABLE ON REQUEST.

PROSECCO AFTERNOON TEA

(C, E, M, F) 26.95

INCLUDES TRADITIONAL AFTERNOON TEA
WITH A GLASS OF PROSECCO.



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