

Marseille

SAVOR THE FLAVOR



APPETIZERS

HOME MADE ALIUM BREAD *VE (C, M) 7.45

*Classic French onion bread served with spiced pumpkin butter and olives. Ask for *VG option.*

FROG LEGS (M, C) 14.55

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

ESCARGOTS DE BOURGOGONE (MO, M) 12.75

Snails baked in garlic butter and parsley.

FOR2

CHARCUTERY BOARD (C, M, N) 22.95

Brie, Parmesan and Blue Cheese, Saucisson sec, Prosciutto, Torchon ham, small pickled gherkins, olives, sundried tomatoes, alium bread and butter.

FLAT BREAD (C, M, F) 13.95

*Tomato and anchovies/
Blue cheese, brie, honey, fig and truffle oil.*

WHITE WINE MUSSELS (MO, M, C) 22.95

Green New Zealand mussels cooked in white wine, parsley, and shallots sauce served with french fries and alium bread.



APPETIZERS

SHALLOT TARTE TATIN *VE 12.00

*French classic, upside-down tart made with caramelised shallots served with crème fraîche. Ask for *VG option*

BROCHETTES DE STEAK (C, M) 13.00

Served with wild garlic sauce and slice of bread.

KING PRAWNS (CR, M) 12.95

Flambée creamy Pastis king prawns.

TUNA AVOCADO TART (F, MU, C) 14.75

Fresh tuna and creamy avocado slices on a crisp tart crust, drizzled with infused honey dijon mustard sauce, topped with microgreens.

SALADS

TUNA STEAK NIÇOISE SALAD (M, E, MU) 17.95

Grilled tuna steak on a bed of crisp greens, cherry tomatoes, and baby potatoes, drizzled with a zesty vinaigrette and topped with hard boiled eggs, anchovies, and olives.

CAESAR SALAD (C, M, E, F, MU) 11.95

*Little gem, anchovies, crunchy croutons, parmesan, fresh cherry tomatoes and a creamy caesar dressing.
add chicken +2.50/ add prawns +3.50*

SOUPS

SOUPE A L'OIGNON (C, M) 8.15

Topped with a slice of our home made bread and melted cheese.

BOUILLABAISSSE (F, CR, MO, C) 11.95

Traditional Provençal seafood soup with a mix of shrimps, clams, octopus and mussels served with alium bread.

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MAIN COURSE

DUCK AND CHERRY

Pan fried duck breast served pink with hispi cabbage, confit potato and red wine cherry sauce.

23.75

SLOW ROASTED CRISPY PORK BELLY

Served with potato puree with fruit de pomme sauce .

21.50

FRENCH MUSTARD CHICKEN BREAST (MU, M)

Baked chicken breast with shallots and thyme served with poached tenderstem broccoli and a creamy dijon mustard sauce.

21.50

GRILLED OCTOPUS (MO)

Served with smoked beef tomato and our home made tomato sauce.

26.95

SEA BASS (F, M)

Served with thyme roast beets, potatoes and beure blanc sauce.

23.75

SIRLOIN STEAK (M)

8 OZ, grilled pink and sliced served with rocket and cafe de paris butter. peppercorn sauce (M)/ bordelaise sauce +2.50

22.55

MUSHROOM BOURGUIGNON *VG, *VE

Slow cooked mushroom bourguignon served with potato puree.

15.75

THURSDAYS/FRIDAYS PRE-ORDER ONLY

OYSTERS AND PROSECCO (CR) MIN 6

*Served with Mignonette sauce and tabasco.
Add glass of prosecco for 5.50*

20.00

LOBSTER TALE (CR, M)

Served in a champagne butter sauce, with fondant potato.

31.55

SIDES

HISPI CABBAGE *VE/ *VG

5.95

POTATO PUREE (M)*VE/ *VG

5.95

VINAIGRETTE DRESSED HOUSE SALAD *VG

6.15

POACHED TENDERSTEM BROCCOLI *VG

5.95

CONFIT POTATOES (M)

6.95

FRENCH FRIES *VG

4.75

PASTA

TRADITIONAL SPAGHETTI CARBONARA (C, E, M)

Our Carbonara contains egg yolk, cured Pancetta , Parmigiano Reggiano and freshly ground black pepper.

16.55

RAGU DE BOEUF TAGLIATELLI PASTA (E, C, M)

Cooked al dente served with slow cooked beef in red wine and crème fraîche.

16.95

BEETROOT SPAGHETTI *VE , *VG (E, C, M)

Cooked al dente served with crème fraîche. add prawns +3.50

15.95

SEAFOOD RISOTTO (M, C, CR, MO)

Creamy risotto cooked to perfection tossed with mix of shrimps, clams, octopus and mussels.

17.55

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DESSERTS

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.

CHERRY MILLEFEUILLE *VE (C, E, M, N) 8.95

Made with puff pastry layered with crème pâtissière and confit cherry.

CRÈME BRÛLÉE *VE (E, M) 6.95

Rich custard base topped with a texturally contrasting layer of hardened caramelised sugar.

CASCADE TIRAMISU *VE (M, E, C) 8.75

This is a super fun and delicious twist to the Italian classic.

FRENCH MACAROONS *VE (C, E, M) 5.95

4 pieces

CAKE OF THE DAY (C, M, E) 8.15

Ask a member of staff.

CHEESE BOARD (M, C, N) 8.95

Selection of Blue Cheese, Parmesan and Brie served with honey, biscuits, and toasted almonds.

COFFEE AND TEA

ESPRESSO SINGLE 3.00

DOUBLE 3.50

AMERICANO 3.50

CAFFE LATTE 3.75

CAPPUCCINO 3.75

MOCHA 4.15

MACCHIATO 3.50

COFFEE LIQUOR

(KHALUA/ TIA MARIA) 6.75

ENGLISH BREAKFAST, PEPPERMINT

WILDBERRY, GREEN

CUP OF TEA 2.45

POT FOR 1 PERSON 3.00

POT FOR 2 PERSONS 5.00

MATCHA LATTE 4.50

ICED RASPBERRY

MATCHA LATTE 5.50

KEY TO ALLERGENS

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 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.



ME
Marseille
NU

Kids brunch

KIDS PANCAKES WITH MAPLE SYRUP (C, M, E) 7.15
SERVED WITH FRESH FRUITS AND WIPPED CREAM

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

OMELETTE WITH HAM AND CHEESE (C, E) 6.95
SERVED WITH BUTTER AND HOME MADE BREAD.



Main Course

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

FLAT BREAD WITH HOME MADE TOMATO SAUCE AND CHEESE (M, C) 8.95

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

Desserts

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



KEY TO ALLERGENS

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 MEMBER OF STAFF.
HOWEVER, PLEASE BE AWARE THAT FOOD CONTAINING ALLERGENS ARE PREPARED AND COOKED IN THE SAME
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