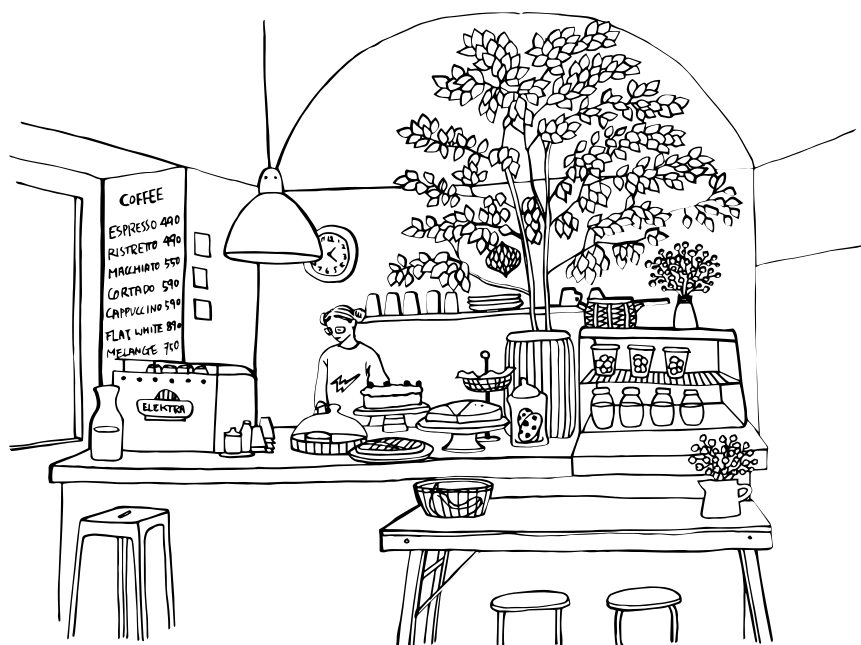


ME *Marseille* NU



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Marseille

SAVOR THE FLAVOR



APPETIZERS

for 2

HOMEMADE ALLIUM BREAD WITH BURNT BUTTER AND OLIVES *VE (C, M) 7.45

CHEF'S SEASONAL TARTE TATIN (C, M) *VE 12.25

*French classic, upside-down tart made with seasonal vegetable or fruits. Ask for *VG option.*

FRENCH FROG LEGS IN BLUE CHEESE CREAM (M, C) 14.55

Golden pan-fried frog legs paired with a silky blue cheese cream sauce and served alongside our allium homemade bread. A classic French delicacy.

ESCARGOTS DE BOURGOGONE (MO, M) 13.50

An iconic French classic featuring tender Burgundy snails baked in a luxurious garlic, parsley, and herb butter. Served with warm allium bread.

KING PRAWNS AU PASTIS (CR, M) 12.95

King prawns flambéed with Pastis and served in a creamy herb-infused sauce, rich, aromatic, and unmistakably French.

HOMEMADE MISO GLAZED BROCHETTES DE BŒUF (C, M) 13.25

Served with toasted brioche topped with spring onion and sesame seeds.

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.

Inspired by the rich culinary traditions of France and the Mediterranean.

Our menu showcases fresh seasonal ingredients, artisanal house-made preparations, and carefully selected produce.

Every dish is created with passion and attention to detail, combining classic techniques with contemporary flavors to deliver an authentic and memorable dining experience.

CHARCUTERY BOARD (C, M, N) 25.95

A curated selection of Brie, Parmesan and Blue cheese, truffled salami, Prosciutto di Parma, cured ham, marinated olives and warm artisan bread with burnt butter.

SEAFOOD PLATTER (F, CR, C, M) 31.95

A generous selection of king prawns, calamari, mussels, and crispy whitebait. Served with fresh lemon, house tartare sauce and home made sweet chilli.

SALADS

TUNA STEAK NICOISE SALAD (M, E, MU, F) 18.95

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) 12.95

*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) 9.25

Topped with a slice of our homemade bread and melted cheese.

BOUILLABAISSE (F, CR, MO, C) 31.15

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

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MAIN COURSE

DUCK À L'ORANGE 24.95

Pan-seared duck breast, cooked pink, served with orange gastrique and confit potatoes.

SLOW ROASTED CRISPY PORK BELLY (M) 22.50

Accompanied by silky potato purée and fruit de pomme sauce.

ROMESCO CHICKEN BREAST (M) 21.50

Juicy roasted chicken breast served with a rich roasted red pepper romesco sauce, finished with pistachio and salsa verde.

GRILLED SEA BASS (F) 24.75

Chargrilled sea bass with shaved fennel salad, charred lemon and herb oil.

SIRLOIN STEAK (M) 25.75

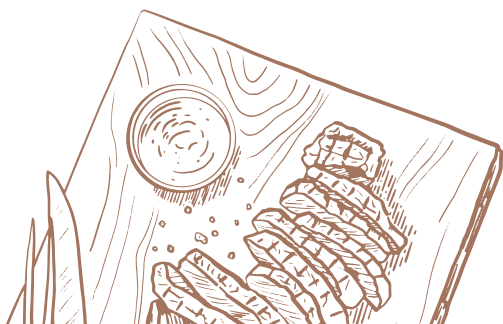
8 OZ, grilled pink served with rocket, golden baby potatoes and garlic butter. peppercorn sauce (M)/bordelaise sauce +2.50

MUSHROOM BOURGUIGNON (M) 16.95 *VE

*Slow cooked mushroom bourguignon served with potato puree. Ask for *VG option.*

SURF AND TURF WITH LOBSTER TAIL (M, CR) 35.00

Grilled sirloin steak paired with succulent lobster tail, finished with garlic butter and served with elegant seasonal accompaniments for the ultimate land-and-sea experience and garlic potatoes wedges.



PASTA

TRADITIONAL SPAGHETTI CARBONARA (C, E, M) 17.50

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

RAGU DE BOEUF TAGLIATELLI PASTA (E, C, M) 18.25

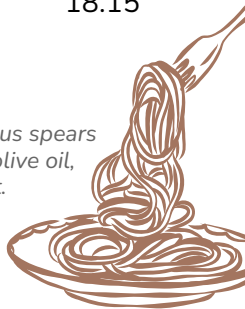
Cooked al dente served with slow cooked beef in red wine and crème fraîche.

CHAMPAGNE BUTTER POACHED LOBSTER LINGUINI (M, C, CR) 25.95

Cooked al dente served with velvety Champagne and butter emulsion.

ASPARAGUS AND EDAMAME RISOTTO (M, C) *VE 18.15

*Cooked to perfection with fresh asparagus spears and edamame, finished with Parmesan, olive oil, roasted asparagus heads and lemon zest. Ask for *VG option.*



SIDES

POTATO PUREE (M)*VE/ *VG 5.95

VINAIGRETTE DRESSED HOUSE SALAD *VG 6.15

POACHED ASPARAGUS *VG 5.95

CONFIT POTATOES (M) 6.95

FRENCH FRIES *VG 4.75

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DESSERTS

CREPES SUZETTE *VE (C, M, E) 8.75

A French dessert consisting of crepes with beurre suzette, a sauce of caramelised sugar and butter, orange juice and Grand Marnier.

BRANDY STICKY TOFFEE MADELEINES (M, C, N) 8.95

Served with almond crumble and vanilla ice cream.

CRÈME BRÛLÉE *VE (E, M) 7.45

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

CASCADE TIRAMISU *VE (M, E, C) 9.95

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

FRENCH MACAROONS *VE (C, E, M) 6.95

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

CHEESE BOARD (M, C, N) 9.45

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
ICED WHITE CHOCOLATE MATCHA	6.00