

Déjeuner

Le Marais ^U

a rare steakhouse... well done

Amuse - Gueules

Salade verte <i>(Organic mesclun salad, vinaigrette)</i>	10.50
Croquettes de Saumon <i>(Pan fried salmon cakes, fingerling potato parsley salad)</i>	12.00
Pavé de Thon <i>(Pan seared tuna, fennel, melon, cucumbers)</i>	15.00
Les Rillettes du Boucher <i>(Homemade duck and veal spread)</i>	9.50
Chili Marocaine <i>(Spicy lamb chili, avocado relish)</i>	13.50
Magret de Canard Fumé, Lentilles vertes <i>(Smoked duck breast with green lentil salad)</i>	14.00
Terrine de Legumes Provençale <i>(Vegetable flan, fresh herbs)</i>	11.00
Chaussons aux Champignons <i>(Wild mushroom turnovers)</i>	11.50
Saumon Fumé Garni <i>(Classic smoked salmon)</i>	12.75
Wagyu Beef Sliders, frizzled leeks	19.50

Assiette de Charcutailles *(Rillettes, saucisson, pâté etc...)*

Petite	19.50
Grande	35.00

Steak, Frites, Salade

19.95

Salades & Assiettes

(café platters)

Asperges Blanches <i>(White asparagus Mimosa)</i>	15.00
Merguez, Couscous <i>(Spicy lamb sausages, couscous)</i>	18.50
Salade de Poulet <i>(Pan-seared chicken breast, baby greens, Dijon mayonnaise)</i>	17.95
Salade Niçoise au Thon Frais <i>(Niçoise salad with grilled fresh Yellow Fin Tuna)</i>	19.50
Salade de Confit de Canard <i>(Frisée salad with duck confit)</i>	16.00
French Dip Sandwich <i>(Steak sandwich, roasted tomatoes, arugula and garlic confit)</i>	14.75

La Grillade

(served with pommes frites)

L'Entrecôte (12oz.)	32.00
<i>(Ribeye)</i> (16oz.)	38.00
Onglet à l'Echalote <i>(Hanger steak, shallot sauce)</i>	26.00
La Surprise <i>(Butcher's cut, market availability)</i>	38.00
Tournedos "Le Marais" <i>(With béarnaise)</i>	35.00
Côte de Bœuf <i>(Prime rib for one)</i>	46.00
Classic Burger	15.00

La Rôtissoire

Demi-Poulet Rôti, Frites <i>(Half free range roasted chicken)</i>	18.75
Paillard de Poulet, Frites <i>(Chicken paillard)</i>	22.50

Les Pâtes Fraîches

Pâtes du Jour <i>(Pasta of the day)</i>	P/A
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Side Dishes

French Fries	7.50
Sautéed Mushrooms	9.00
Sautéed Onions	7.50
Roasted Fingerling Potatoes	8.00
Mashed Potatoes	7.50
Couscous	7.50

Les Spécialités

Coq au Vin <i>(Chicken braised in red wine with mushrooms and onions, mashed potatoes)</i>	23.00
Côte de Veau <i>(Veal chop, English peas, orecchiette, gremolata)</i>	39.00
Steak au Poivre, Frites <i>(Black pepper-crusted tournedos)</i>	36.00
Steak Tartare, Frites	18.00
Tajine de Veau <i>(Slow-roasted veal, Moroccan spices)</i>	28.00
Médallions de Boeuf, sauce Moutarde <i>(Beef medallions, mustard sauce)</i>	25.00
Jarret d'Agneau <i>(Braised lamb, rosemary spaetzle)</i>	26.00

Les Poissons

Filet de Saumon Rôti <i>(Roasted salmon, ratatouille, chive oil)</i>	25.00
Filet de Flétan Sauté <i>(Pan fried flounder filet, Israeli couscous and tomato cucumber salsa)</i>	26.00

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