



BRASSERIE
MARCELINE

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BREAD & BITES

SAUCISSON

From Cobble Lane, Winter Pickles 12

CHARCUTERIE SELECTION

Bresaola, Chorizo, Pickles Cornichon 24

CHEESE SELECTION

Brie, Roquefort, Raclette, Beetroot
Compote, Grapes..... 22

FRIED SALMON BITES

Harissa Mayo, Chives 7.5

STOCKHOLM SOURDOUGH

A Rustic Bread With A Dark Thin
Crust 6

TOMATO BRUSCHETTA

First of the Season Tomatoes, Toasted
Sourdough 7.5

THIS MONTH'S LOCAL
BAKERY PARTNER
E5 BAKERY

PLAT DU JOUR

MONDAY	Pasta Of The Day	18
TUESDAY	Catch Of The Day	24
WEDNESDAY	French Bangers, English Mash....	24
THURSDAY	Pork Chop, Charcuterie Sauce ..	25
FRIDAY	Rainbow Trout A La Meunière.	22
SATURDAY	Lamb Shank & Sides.....	35
SUNDAY	Lamb Shank & Sides.....	35

Ask Your Server For Details

SALADS

GREEN	Avocado, Pink Grapefruit, Radish, Tarragon, Honey, Champagne Vinaigrette	10/16
TUNA NIÇOISE	Confit Tuna, Potato, Tomato, Olive, Dijon Vinaigrette	13/19
CHICKEN CAESAR	Cos, Parmesan, Anchovy, Croutons.....	25
MARCELINE	Grilled Chicken, Olive, Bacon, Avocado, Roquefort, Egg	18
TOMATO MOZZARELLA SALAD		19
	Balsamic Vinegar, Basil & Olive Oil	

STARTERS

ESCARGOT DE BOURGOGNE

Garlic Parsley Butter, Hazelnut 17

WARM CHEESE SOUFFLÉ

Gruyère Cream, Truffle 17

STEAK TARTARE

Onion, Capers, Crostini..... 16

KING SCALLOP

Leek, Tarragon 18

ONION SOUP

Gruyère Cheese, Veal Stock 16

BEETROOT

Honey, Apple,
Lambs Lettuce, Balsamic Glaze 15

CRAB & AVOCADO TARTARE

White Crab, Marie Rose Sauce, Cayenne Pepper . 16

GRILLED PRAWNS

Chilli, Garlic, Lemon 18

DUCK MOUSSE PÂTÉ

Cornichon, Apricot Jam, Sourdough,
WholeGrain Mustard 13

PAN FRIED ASPARAGUS

Choose from: Roquefort Sauce or Vegan Bechamel 16

MARCELINE

MAINS

MOULES MARINIÈRE

White Wine, Butter, Garlic, Parsley, 22

PAN-FRIED SALMON A LA MEUNIERE

Lemon, Capers, Shallots & Herbs 28

ROTISSERIE CHICKEN

Thyme, Sage, Rosemary, Chicken Jus 30

STEAKS

STEAK FRITES

Béarnaise Sauce

Rump 26 Sirloin 37

FILLET STEAK

Sauce Au Poivre 38

AUBERGINE PROVENÇALE

Tomato, Potato, Cashew 24

CHICKEN CORDON BLEU

Parisian Ham, Cantal Cheese 26

PAN-FRIED SEA BREAM

Home-Made Ratatouille 29

ASPARAGUS RISOTTO

Asparagus, Broad Beans, Parmesan 19

CONFIT DUCK LEG

Aubergine, Broad Beans, Hazelnuts..... 28

WHOLE NATIVE LOBSTER

Gremolata, Fries 70

SANDWICHES

MARCELINE HOT DOG

Brioche, Caramelised Onion, Dijon,
Jalapeños 17

CHEESEBURGER À L'AMERICAINE

American Mustard 13

VEGGIEBURGER À L'AMERICAINE

Symplicity Patty 13

STEAK SANDWICH

Gruyère, Frisée, Horseradish Aioli 17

CROQUE MONSIEUR / MADAME

Parisian Ham, Gruyère Cheese 16/17

LOBSTER PRAWN ROLL

Green Salad, Sliced Avocado 19

SIDES

French Fries	5
Truffle & Parmesan Fries	8
Salade Verte, Dijon Vinaigrette	5
Tenderstem Broccoli, Chilli, Garlic	6
Tomato Salad	6
Ratatouille	7
Green Beans	7
Pommes de Terre Rôties	7



MARCELINE

COCKTAILS

TWO SIPS MARTINI 5

Vodka Or Gin
Dirty

STRAWBERRY MARGARITA 11

SÛ Blanco, Lime, Tripple Sec,
Strawberry

PALOMA 11

SÛ Blanco, Pink Grapefruit, Agave,
Lime

AMALFI BREEZE 12

Italicus, Rum,
Lime, Bitters

PINK SPRITZ 10

Lillet Rose, Sparkling Wine,
Benedictine, Grapefruit Soda

SLING 12

Rum, Triple Sec, Maraschino,
Grenadine, Lime, Pineapple

VIOLET LIGHT 12

Gin, Pastis,
Violette, Lemon

SOUTHERN TREASURE 13

Rye Whiskey, Vermouth,
Amaro, Bitters

FRENCH MARTINI NO.5 12

Vodka, Pineapple, Cognac,
Chambord, Raspberry

TEQUILA SÛNRise 11

SÛ Blanco, Orange Juice, Grenadine



BEERS AND CIDRE

Kronenbourg 1664	3.5/5
Kronenbourg Blanc	4/6
Kernel Pale Ale	4/6
Kernel Stout	6.5
Lucky Saint 0.5%	6
Corona Extra	5.5

SOFT DRINKS

Fresh Orange	5
Green Juice	6
House Lemonade	4
Arnold Palmer	5
Coke or Diet Coke	3.5
Orangina	4
Shirley Temple	5