

Le Café Marly

DELICATESSEN FROM «LA MAISON DU CAVIAR»

Smoked salmon from Scotland Label Rouge*blinis	26
White tarama*	12
Summer truffle tarama*	14
Sprats, toast and butter	16
Oscietre Imperial caviar 30g *	110
Oscietre Imperial caviar 30g * with 2 Beluga shots	120

STARTERS

Homemade ginger carrot juice	9
Gazpacho	14
Heart lettuce salad / avocado	10/12
Green beans salad with mushrooms	14
Seasonal mushrooms & garlic emulsion	27
Marinated artichokes, truffle sauce	21
Tomatoes Burrata	21
Sea bream ceviche	23
Tuna and avocado tartar	19
Surprise Avocado	27
Patanegra de bellota pan con tomate	34
Chicken spring rolls	17
Traditional duck Foie gras*	29

SNACK until 6 pm

Plain omelet	14
Composed omelet herbs/ham/cheese	16
Traditional Club sandwich	25
Croque-Monsieur / Madame	18/19

MAINS

Tomato and basil penne« Slightly Spiced »	20
Truffle cream ravioli	38
Cod fillet, Tom Yam sauce	36
Grilled sea bass, lemon butter	32
Marinated salmon	29
Chicken breast, curry sauce & mango chutney	29
Beef fillet "château" béarnaise	39
Veal chop with chanterelles	41
Vegetarian burger	28
Beef carpaccio, goats and parmesan	22
Beef tartar, knife made	26
Seared beef tartar with herbs	27

EXTRA SIDE DISHES

Traditional mashed potatoes	6,5
Extra fine green beans	6,5
Basmati rice	6,5
Mesclun salad with herbs	6,5

SALADS

Caesar salad	23
Salade de Quinoa, kale, grenade, citron confit	24
Niçoise salad	24

CHEESES

Saint-Marcellin de la Mère Richard	13
Cottage cheese 0%, berry coulis*	12

DESSERTS

Red fruits plate	20
Lemon and raspberry pie	16
Pavlova, red fruits	16
Roasted figs with rosemary	16
French apple pie*	15
Traditional chocolate cake	15
Cheesecake	16
Cup of ice cream and sorbet*: vanilla / chocolate / blackberry / raspberry / strawberry	12