

Diner

Le Marais ^U

a rare steakhouse... well done

Amuse-Gueules

Salade verte <i>(Organic mesclun salad, vinaigrette)</i>	9.00
Croquettes de Saumon <i>(Pan fried salmon cakes, fingerling potato parsley salad)</i>	11.00
Pavé de Thon <i>(Pan seared tuna, fennel, melon, cucumbers)</i>	12.75
Les Rillettes du Boucher <i>(Homemade duck and veal spread)</i>	9.00
Chili Marocaine <i>(Spicy lamb chili, avocado relish)</i>	12.00
Magret de Canard Fumé, Poivrons rôtis <i>(Smoked duck breast with charred baby peppers)</i>	14.00
Salade aux Nouilles Froides <i>(Cold soba noodles, slivered asparagus, spicy peanut sauce)</i>	11.00
Chaussons aux Champignons <i>(Wild mushroom turnovers)</i>	10.75
Saumon Fumé Garni <i>(Classic smoked salmon)</i>	12.50
Wagyu Beef Sliders, frizzled leeks	19.00

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

Petite	18.00
Grande	33.00

Steak, Frites, Salade

19.75

Salades & Assiettes

(café platters)

Asperges Blancs <i>(Grilled white asparagus, green asparagus coulis)</i>	13.00
Salade Niçoise au Thon Frais <i>(Niçoise salad with grilled fresh Yellow Fin Tuna)</i>	18.50
Merguez, Couscous <i>(Spicy lamb sausages, couscous)</i>	16.75
Salade de Poulet <i>(Pan-seared chicken breast, baby greens, Dijon mayonnaise)</i>	17.50
Salade de Confit de Canard <i>(Frisée salad with duck confit)</i>	14.50

La Grillade

(served with pommes frites)

L'Entrecôte (12oz.)	28.00
<i>(Ribeye)</i> (16oz.)	34.00
Onglet à l'Echalote <i>(Hanger steak, shallot sauce)</i>	26.00
La Surprise <i>(Butcher's cut, market availability)</i>	34.00
Tournedos "Le Marais" <i>(With béarnaise)</i>	31.00
Côte de Bœuf <i>(Prime rib for one)</i>	42.00
<i>(Prime rib for two)</i>	75.00

La Rôtissoire

Demi-Poulet Rôti, Frites 17.75
(Half free range roasted chicken)

Paillard de Poulet, Frites 22.50
(Chicken paillard)

Les Pâtes Fraîches

Pâtes du Jour P/A
(Pasta of the day)

Side Dishes

French Fries	7.00
Sautéed Mushrooms	9.00
Sautéed Onions	7.00
Roasted Fingerling Potatoes	7.00
Mashed Potatoes	7.00
Couscous	7.00

Les Spécialités

Coq au Vin 23.00
(Chicken braised in red wine with mushrooms and onions, mashed potatoes)

Côte de Veau 39.00
(Veal chop, English peas, orechiette, gremolata)

Steak au Poivre, Frites 31.00
(Black pepper-crusting tournedos)

Steak Tartare, Frites 17.00

Plat de Côtes, au Consommé 27.00
(Beef short ribs, in consommé, vegetables)

Médallions de Boeuf, Sauce Moutarde 24.00
(Beef medallions, mustard sauce)

Jarret d'Agneau Aux Epices 25.00
(Braised lamb, rosemary spaetzle)

Les Poissons

Filet de Saumon Rôti 24.50
(Roasted salmon, ratatouille, chive oil)

Filet de Flétan Sauté 24.00
(Pan fried flounder filet, Israeli couscous and tomato cucumber salsa)