

# Marseille

## RESTAURANT & BAR

630 9th Avenue at 44th Street, New York, NY 10036

Tel: 212.333.3410 | Fax: 212.333.3553

[marseillenyc.com](http://marseillenyc.com)

# Brunch at Marseille

Saturday and Sunday 11AM – 3PM 212.333.2323

REMEMBER!  
MARSEILLE CARRIES  
TWO TYPES OF GF VODKA!



## COCKTAILS

MOROCCAN BLOODY 8.50  
svedka vodka, carnis, fenel, cardamon & harissa

BELLINI MARTINI 8.50  
svedka vodka, champagne & peach puree

MARSEILLE SOLEIL 8.50  
stoli orni, grand marnier & fresh oj  
served straight up

CAVA MIMOSA 8  
spanish cava & orange juice

RUBY RED SUNRISE 8.50  
charbay grapefruit vodka, oj & grapefruit juice

ESPRESSO MARTINI 8.50  
skyy vodka, kahlua & chilled espresso

LE PAMPLEMOUSSE 8.50  
grapefruit vodka, elderflower, caspari,  
grapefruit juice & a salted rim

## BEVERAGES

orange juice 3.50

arican coffee 2.75 bowl of cafe au lait 4.50

cappuccino 2.75 double cappuccino 4.50

espresso 2.75 double espresso 3.00

hot chocolate w/ whipped cream, 4  
add jameson's 8.75

tea 2.75

size breakfast, aged earl grey, light, gunpowder green

herbal tisane 2.75

moroccan mint, chamomile, myrtle, dessert line

## SIDES

CRISPY APPLE SMOKED BACON 3.00

GRILLED SPICY LAMB SAUSAGE 3.75

CREAMY SEMOLINA PORRIDGE 4.25

w/ raisins, cheese milk ricotta & honey

HONEYFRIES w/ peppers & salsa verde 3.25

PUMPS FRIES 3.75 TOASTED BAGEL 2.00

BITTERED ASPARAGUS w/ shaved parmesan 3.75

RATAOUILLE NICOISE 2.75

## BRUNCH

### STARTERS

CRIOSSANT 3.00

NOTELLA CROISSANT 3.25

TOASTED BAGEL, cream cheese 2.75

HOUSEMADE GRANOLA 6.50  
w/ berries & yogurt

FRESH FRUIT SALAD 7.25

HUMMUS PLATE 5.00

LEEK & ALMONDINE 5.50

ARTICHOKE'S BARIODOLE 8.50

SOUPE AU PISTOU

thick vegetable soup with beef & garlic 6.50

JARDINIERE SALAD

organic baby lettuce, tomatoes, onions, haricots vert & cucumbers 7.75

HARICOTS VERT SALAD

crème fraîche, roquefort cheese, tomato concasse, endive 8.75

HOUSE CURED SARDINES

watercress, lemon jelly, black pepper brittle 8.75

CHARCUTERIE ET FROMAGE 14.25

platter of cured meats w/ sheep's milk ricotta  
marinated vegetables & grilled bread

### BRUNCH SPECIALTIES

MOROCCAN OMELETTE

tomatoes, peppers, olives, spicy harissa & feta cheese 9.25

OMELETTE LORRAINE

bacon, comté cheese, caramelized onions & fines herbs 10.25

ASPARAGUS & GOAT CHEESE OMELETTE 9.75

POACHED EGGS PROVENCAL

rataouille, olives, poached eggs, tomato sauce 10.25

FRITTATA VERDE

swiss chard, raisins, pignoli nuts, parmesan & pesto 8.25

MERQUEZ SAUSAGE & EGG SCRAMBLE

tomatoes, onions & crème fraîche 10.65

EGGS BENEDICT OR COPENHAGEN

canadian bacon or smoked salmon w/ hollandaise sauce 8.50

BRIOCHE FRENCH TOAST

sweet cereal crust & caramelized bananas, maple syrup 9.50

MULTI GRAIN WAFFLE

strawberries, whipped cream, maple syrup 10.25

## SANDWICHES

PORTOBELLO TARTINE 8.25  
goat cheese, braised swiss chard, parmesan & pesto

MORTADELLA PANINO 9.75  
comté cheese, arugula & aioli

TOMATO TARTINE 8.75  
red & yellow tomatoes, sheeps milk ricotta & pesto

GRILLED CHICKEN 8.25

chicken breast, roasted peppers, arugula,  
bacon & aioli on a brioche roll

SMOKED SALMON BAGEL 11.50

cream cheese, sliced tomatoes, red onion

MARSEILLE BURGER 10.75

sauteed onions, comté cheese, aioli & fries

SEAFOOD BURGER 15.75

salmon, shrimp & scallops w/ moroccan spices

## SALADS

MEDITERRANEAN CHICKEN 14.75

tomatoes, cucumbers, peppers, onions, olives, pita croc  
feta cheese, yogurt sauce & lemon vinaigrette  
w/ GRILLED LAMB 16.75

TUNA NICOISE 15.75

olive oil poached tuna, tomatoes, basil, peppers, cele  
onions, olives, hard boiled egg, garlic vinaigrette, lemon

JUMBO LUMP CRABMEAT 16.75

belgian endives, asparagus, mustard vinaigrette & haze

## LA GRILLADE

STEAK FRITES 17.75

hanger steak w/ bearnaise, pommes frites  
add two eggs any style 19.75

CHICKEN PAILLARD 15.75

truss, arugula & endive salad w/ raw mushrooms  
asparagus & crème fraîche vinaigrette

SALMON PROVENCAL 17.50

eggplant puree, roasted tomatoes  
parsley, green olive & caper salad

TUNA STEAK 16.25

yellow gazpacho vinaigrette w/ raw vegetables & ba

CAN BE PREPARED  
"GLUTEN FREE"

● GLUTEN FREE  
▲ AVAILABLE GLUTEN FREE

20% gratuity added to parties of 6 or more

# Lunch at Marseille

Monday-Friday, 11:30AM-3:00PM  
212.333.2323

## HORS D'OEUVRES

- panisses 5. ●
  - shrimp beignets 7.
  - brandade 7. ▲ *BRING YOUR OWN CRACKERS!*
  - short rib cigares 6.
  - hummus 6.50 ▲
  - grilled merguez 6.50 ●
  - leeks almondine 5.50 ●
  - escargots marseille 7.
  - artichokes barigoule 6.50 ●
  - marinated anchovies 6. ●
- soupe au pistou *provençal vegetable soup w/ basil & garlic sauce* 8.25 ▲ *no pasta*
- sardines marinees 11.25 ●
- watercress, lemon jelly, black pepper brittle ●
- grilled octopus *sweet & spicy pepper relish w/ celery, olives & extra virgin olive oil* 13.50 ●
- jardiniere salad *organic baby lettuce, tomatoes, onions haricots vert & cucumbers* 8.75 ●
- haricots vert salad *creme fraiche, roquefort cheese, tomato concasse, endive* 11.75 ▲ *HOLD THE ROQUEFORT*
- asparagus & arugula salad *cobernet wine vinaigrette* 9.50 ●

## SALADIERE

- tuna nicoise 15.75 ●
- olive oil poached tuna, tomatoes, basil, peppers, celery, onions, olives, hard boiled egg, garlic vinaigrette, lemon & oil*
- salade de poulet italienne 14.75 ●
- roasted chicken w/ hearts of romaine, aged pecorino toscano, anchovy & garlic vinaigrette*
- jumbo lump crabmeat 16.75 ●
- red & white endives, asparagus, mustard vinaigrette & hazelnuts*
- mediterranean lamb 15.75 ●
- tomatoes, cucumbers, peppers, onions, olives, pita croutons, feta cheese, yogurt sauce & lemon vinaigrette* *HOLD THE CROUTONS* ▲
- crispy goujons of sole 16.75 ●
- treviso, arugula & endive salad, raw mushrooms & asparagus creme fraiche vinaigrette*

### CHARCUTERIE ET FROMAGE 14.25

*platter of cured meats w/ sheep's milk ricotta marinated vegetables & grilled bread* ▲ *no pasta*

## ENTREES

- morrocan chicken 15.75 ●
- preserved lemon, pistachios, olives & swiss chard*
- moules provencale 16.25 ●
- white wine, tomatoes, leeks, garlic & jalapenos*
- sauteed skate 16.25 ▲
- braised endive w/ apples & scallions, mustard vinaigrette*
- grilled salmon 20. ●
- eggplant puree, roasted tomatoes, parsley, green olive & caper salad*
- grilled tuna steak 20.75 ●
- raw vegetable salad w/ basil puree, yellow gazpacho vinaigrette*
- asparagus & goat cheese omelette 9.25 ●
- steak frites ●
- nature beef striploin w/ bearnaise, pommes frites* 24.75 ●
- bouillabaisse marseillaise 24 ▲
- traditional marseillaise preparation w/ atlantic coast fish*

## PASTA & COUSCOUS

- pappardelle au pistou *wide egg pasta w/ basil, garlic & parmesan sauce* 15.
- beef cheek ravioli *red wine sauce w/ orange & sage* 18.
- lamb couscous *sweet & spicy onion sauce* 20.

## SANDWICHES

- portobello tartine 9.25 ▲
- goat cheese, braised swiss chard, parmesan & pesto*
- caponata panino 8.75 ▲
- sweet & sour eggplant w/ aged pecorino & arugula*
- grilled chicken 11.25 ▲
- chicken breast, roasted peppers, arugula bacon & aioli on a brioche roll*
- mortadella panino 9.75 ▲
- comte cheese, arugula & aioli*
- grilled hangar tartine 11.50 ▲
- eggplant puree, roasted tomatoes, hangar steak tips, red onions & frisee*
- tomato tartine 10.25 ▲
- red & yellow tomatoes, buffalo mozzarella & pesto*
- marseille burger 13.75 ▲
- sauteed onions, comte cheese, aioli & frites*
- seafood burger 15.75 ▲
- salmon, shrimp & scallops w/ moroccan spices roasted peppers & rouille*

### sides

- pommes frites 6. swiss chard 4. buttered asparagus 6.50

Chef de Cuisine Peter Larsen

● - GF - gluten free

▲ AGF - available gluten free



● GLUTEN FREE

DESSERTS

sweet carrot savarin  
orange caramel & toasted coconut ice cream

creamy chocolate tart  
banana beignet & peanut butter ice cream

vanilla cheesecake  
beaumes de venice syrup, apple-fennel sorbet

● meyer lemon chiboust  
chilled lemon souffle, citrus confit, blood orange sorbet

espresso parfait  
mascarpone sabayon, mocha cream & granite

chocolate sabayon  
kumquat puree, chocolate cornflakes, passion fruit sorbet

● classic creme brulee  
fresh berries, strawberry champagne granite

mixed berries  
creme chantilly

DESSERTS \$8.00

←—————→  
cookie & truffle plate \$7.00

selection of 4 farm house cheeses \$14.00

● ICE CREAMS  
toasted coconut  
pistachio  
apple almond  
peanut butter

● SORBETS  
apple-fennel  
blood orange  
passion fruit  
cocoa

selection of any three ice creams or sorbets 7.00

pastry chef john lee