

# Le Marais®

a rare steakhouse... well done

## Amuse-Gueules

<b>Salade verte</b> <i>(Organic mesclun salad, vinaigrette)</i>	10.50
<b>Salade de Tomates et Basilic</b> <i>(Heirloom tomatoes, watermelon, radishes, fresh basil, vinaigrette)</i>	14.00
<b>Lardons Fumés</b> <i>(House cured and smoked slab "bacon")</i>	13.00
<b>Chaussons aux Champignons</b> <i>(Wild mushroom turnovers)</i>	11.50
<b>Croquettes de Saumon</b> <i>(Pan fried salmon cakes, fingerling potato parsley salad)</i>	12.00
<b>Pavé de Thon</b> <i>(Pan seared tuna, fennel, melon, cucumbers)</i>	15.00
<b>Saumon Fumé Garni</b> <i>(Classic smoked salmon)</i>	12.75
<b>Les Rillettes du Boucher</b> <i>(Homemade duck and veal spread)</i>	9.50
<b>Chili Marocaine</b> <i>(Spicy lamb chili, avocado relish)</i>	13.50
<b>Wagyu Beef Sliders, frizzled leeks</b>	19.50

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

Petite	19.50
Grande	35.00

### Steak, Frites, Salade

19.95

### Salades & Assiettes

*(café platters)*

<b>Hummus aux Aubergines et Haricots Blancs</b> <i>(Roasted eggplant &amp; white bean hummus)</i>	12.50
<b>Salade Niçoise au Thon Frais</b> <i>(Niçoise salad with grilled fresh Yellow Fin Tuna)</i>	19.50
<b>Merguez, Couscous</b> <i>(Spicy lamb sausages, couscous)</i>	18.50
<b>Salade de Poulet</b> <i>(Pan-seared chicken breast, baby greens, Dijon mayonnaise)</i>	17.95
<b>Salade de Confit de Canard</b> <i>(Frisée salad with duck confit)</i>	16.00

### La Grillade

*(served with pommes frites)*

<b>L'Entrecôte (12oz.)</b> <i>(Ribeye)</i>	32.00
<b>(16oz.)</b>	38.00
<b>Onglet à l'Echalote</b> <i>(Hanger steak, shallot sauce)</i>	26.00
<b>La Surprise</b> <i>(Butcher's cut, market availability)</i>	38.00
<b>Tournedos "Le Marais"</b> <i>(With béarnaise)</i>	35.00
<b>Côte de Bœuf</b> <i>(Prime rib for one)</i>	46.00
<i>(Prime rib for two)</i>	80.00

### La Rôtissoire

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

### Les Pâtes Fraîches

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

<b>French Fries</b>	7.50
<b>Mashed Potatoes</b>	7.50
<b>Couscous</b>	7.50
<b>Sautéed Onions</b>	7.50
<b>Roast Sweet Potato Fingerlings</b>	8.00
<b>Vegetable of the day</b>	9.00
<b>Extra Bowl of Sauce</b>	3.00

### Les Spécialités

<b>Coq au Vin Blanc</b> <i>(Chicken braised in white wine, potatoes, caramelized onion, mushrooms &amp; "bacon")</i>	24.00
<b>Magret de Canard au Poivre</b> <i>(Peppered duck breast, rutabaga/apple purée, cauliflower, smoked shitakis)</i>	31.00
<b>Steak au Poivre, Frites</b> <i>(Black pepper-crusting tournedos)</i>	36.00
<b>Steak Tartare, Frites</b>	18.00
<b>Médallions de Bœuf, Sauce Moutarde</b> <i>(Beef medallions, mustard sauce)</i>	25.00
<b>Côte de Veau</b> <i>(Veal chop, English peas, orechiette, gremolata)</i>	39.00
<b>Rôti de Jarret d'Agneau au Four</b> <i>(Slow cooked lamb shank, celery root purée, minted chimichurri sauce)</i>	27.00

### Les Poissons

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

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