

Le Café Marly

DELICATESSEN FROM «LA MAISON DU CAVIAR.»

Smoked salmon from Norway* <i>served with blinis</i>	28
White tarama*	10
Truffle tarama*	13
Oscietre Gold caviar 20g *	110

STARTERS

Homemade ginger carrot juice	9
Gaspacho	15
Lettuce heart	12
Marinated artichoke, truffle sauce	21
Avocado King crab	36
Surprise avocado	29
Tosazu marinated salmon	23
Bream ceviche	21
Tuna tartar, tangy mango	24
Mushroom pan	19
Chicken spring rolls	19
Duck Foie gras « enough for two people » *	33

SALADS

Caesar salad	23
Mache salad, Burratta and beetroot	25
Nicoise salad	24

UNTIL 6PM

Traditional Club sandwich	25
Croque-Monsieur	18
Croque-Madame	19

Wifi password : marlylouvres

**Items with an asterisk are not homemade*

MAINS

« Slightly Spiced » tomato and basil penne	20
Truffle Cream ravioli	38
Half cooked Tuna Steak, sesame	30
Grilled sea bass, lemon butter	32
Marinated salmon or grilled	29

Chicken breast, curry sauce & mango chutney	29
Veal liver & grapes balsamic vinegar	29
Roasted lamp chops	35
Château Beef fillet béarnaise or pepper sauce	39

The Cheeseburger / Iberico Bacon	27/29
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Beef tartar toasted Poilâne bread	26
Seared beef tartar with herbs	27

EXTRA SIDE DISHES

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

CHEESES

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

DESSERTS

Red fruits tart	14
Apple pie	15
Traditional chocolate cake*	15
Pavlova	15
Cheesecake with red fruits coulis	16
Plate of strawberries and raspberries	20
Cup of ice cream*: almond milk / vanilla / chocolate	12

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EVERYDAY 11AM / 12AM

RESERVATIONS 01 49 26 06 60

GLASS CAPACITY

Soda 25 cl & 33 cl

Fruit juice 20 cl

Apéritif 4 cl

Digestif 4 cl

Cocktail 15 cl

Champagne flute 12 cl

Wine 75 cl & 13 cl

*Alcohol abuse is dangerous for your health,
consume with moderation.*

PAIEMENT

Net prices are in euros, service and taxes are included. Our restaurant does not accept cheques.

ORIGIN & ALLERGIES

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« HOME MADE »

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CHAMPAGNE

Veuve Clicquot	18/140
Veuve Clicquot Rosé	20/160
Magnum Veuve Clicquot Brut	270
Ruinart Blanc de blancs	200
Ruinart Brut rosé	170
Magnum Ruinart Blanc de blancs	390
Dom Pérignon <i>millésime 2010</i>	380
Cristal Roederer 2008	420

WHITE WINES

Bourgogne

Bourgogne Chardonnay <i>G Blanc 2016</i>	65
Chablis <i>Louis Père & Fils 2018</i>	65
Chablis 1 ^{er} cru <i>Les Fourneaux Charly Nicolles 2018</i>	14/75
Mâcon <i>Olivier Merlin 2017</i>	13/50
Pouilly Fuissé <i>La Soufrandise 2017</i>	85
Marsannay <i>Dom. Boisset 2016</i>	15/80
Chassagne Montrachet <i>Morey 2017</i>	140
Puligny Montrachet <i>Drouhin 2017</i>	180
Corton-Charlemagne <i>Poisot Père & Fils 2014</i>	320

Vallée du Rhône / Roussillon

Crozes Hermitage <i>Remizières 2018</i>	60
Côtes du Rhône <i>Dom. Grand Romane 2018</i>	50
Chardonnay « <i>Vendredi</i> » <i>IGP Aude 2018</i>	45
Côtes Catalanes <i>IGP Synthèse Riberach 2014</i>	45
Châteauneuf du Pape <i>Château la Nerthe 2018</i>	120

Bordeaux

Sauternes <i>Château Sahuc Lès Tour 2016</i>	15/80
Pessac Léognan <i>Château Carbonnieux 2012</i>	110
Sauternes <i>Château Yquem 1996</i>	550

La Loire

Pouilly fumé <i>Dom. de Terres blanches 2018</i>	60
Sancerre <i>Dom. Jolivet 2019</i>	14/65

ROSÉS WINES

Coteaux d'Aix <i>Château La Coste 2019</i>	45
Côtes de Provence <i>Château La Martinette 2019</i>	12/55
Côtes de Provence <i>Minuty Rosé et Or 2019</i>	80
Côtes de Provence <i>Whispering Angel 2019</i>	14/60
Bandol <i>Dom. OTT Château Romassan 2019</i>	85
Magnum Côtes de Provence <i>La Martinette 2018</i>	105
Magnum Côtes de Provence <i>Whispering Angel 2019</i>	120

RED WINES

Bourgogne / Loire

Mercrey <i>Le Meix d'Arconcey 2017</i>	75
Sancerre <i>Alphonse Mellot 2016</i>	65
Chorey les Beaune <i>Antonin Guyon 2017</i>	80
Nuits Saint-Georges <i>Le Côteau des bois 2015</i>	19/140
Volnay Les Brouillards <i>Dom. Parigot 2017</i>	125
Chambolle Musigny 1 ^{er} cru <i>Les Lavrottes 2017</i>	190
Beaune 1 ^{er} cru <i>Clos des Mouches Drouhin 2016</i>	280
Chambertin Grand cru <i>Clos de Bèze 2008</i>	590

Beaujolais

Brouilly <i>Dom. Dominique Piron 2017</i>	13/45
Morgon <i>Château des Jacques Moulin à vent 2015</i>	50

Vallée du Rhône / Roussillon

Gigondas <i>Dom. Grand Romane 2016</i>	55
Saint Joseph <i>Ro Ree Louis Cheze 2017</i>	13/60
Crozes Hermitage <i>Laurent Combier 2018</i>	55
Pinot noir <i>Ronde de nuit IGP Aude 2018</i>	40
Châteauneuf du Pape <i>Premices 2018</i>	95
Châteauneuf du Pape <i>St Prefert 2017</i>	110
Côte rôtie <i>Château de Montlys 2017</i>	120

Bordeaux

Pessac Léognan <i>Château les Hauts-de-Smith 2015</i>	80
Margaux <i>Marquis de Mons 2010</i>	13/55
Chapelle de Potensac <i>Médoc 2013</i>	45
Pessac Léognan <i>Haut Bailly 2016</i>	60
Haut Médoc <i>Château Moulin de la Lagune 2014</i>	15/75
Château de Maucailou <i>Moulis-en-Médoc 2012</i>	80
Pomerol <i>Château de Sales 2014</i>	100
Margaux <i>Château Siran 2012</i>	110
Château Chasse-Spleen <i>Moulis-en-Médoc 2014</i>	125
Saint Julien <i>Château Moulin Riche 2014</i>	21/120
Margaux <i>Château Margaux 2011</i>	120
Saint Emilion <i>Château Grand Mayne 2014</i>	145
Saint Estèphe <i>Château Lafon Rochet 2008</i>	130
Margaux <i>Château Giscours 2013</i>	220
Saint-Julien <i>Château Talbot 2013</i>	240
Margaux <i>Château d'Issan 2012</i>	240
Pauillac Bages <i>Château Lynch Bages 2008</i>	270
Saint-Julien <i>Château Ducru Beaucaillou 2006</i>	550
Saint-Julien <i>Château Ducru Beaucaillou 1986</i>	780
Saint-Emilion <i>Château Angélys 2014</i>	1000
Pessac Léognan <i>Château Haut-Brion 2007</i>	1200

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COCKTAILS

Aperol Spritz	15
Moscow Mule	15
Hugo Spritz <i>Prosecco, elderflower liqueur, lime, fresh mint</i>	15
PornStar <i>Vodka, vanilla liqueur, lemon, passion, shot of prosecco</i>	18
Le Mona Lisa <i>Vodka, red fruit puree, lime, elderflower, cranberry</i>	16
Le Ming Pei <i>Rhum, Barley syrup, mango puree, Thai basil</i>	17
La Venus de Milo Gin , <i>lime, simple syrup, Cucumber, fresh basil</i>	17

LIQUEURS 4cl / 75cl

Whisky

J&B	13
Jack Daniel's	14/180
Maccallan	20
Hibiki	19
Chiva's / Talisker / Johnnie Walker Black Label	15
Glenmorangie 18 years	19
Lagavulin 16 ans	18
Glenfiddich 10 ans	18
Knockando master reserve 21 years	20
Nikka from the barrel	17/240

Vodka

Ketel one	12/170
Belvedere	14/220
Beluga	18/250

Gin

Tanqueray	13/180
Tanqueray Ten	15
Hendricks	16
Monkey 47	18

Tequila

Tequila Patron café	14
Tequila Patron silver	16
Casamigos Blanco	18/220
Casamigos Reposado	20/250
Don Julio 1942	50/600

Rhum 4cl

Havana Club 3 years / 7 years	13/16
Diplomatico / Zacapa	18/20

Supplements

Red Bull / Soda	3/2
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ALCOHOLS & LIQUORS

Calvados Beaujour	13
Hennessy VSOP	16
Hennessy X.O.	35
Bas armagnac <i>Clés des Ducs</i>	35
Eaux de vie (<i>raspberry, pear</i>)	13
Vieille prune de Souillac	14
Amaretto, Limoncello	12
Baileys, Get 27	12

Beers & appetizers

Draft: Becks or Leffe	7
Bottle: Budweiser, Corona, Hoegaarden	8
White or Red Martini, Campari	8
Lillet, Porto	8
Ricard	8
Kir / Kir royal	12/17

Cold Drinks

Evian, Badoit 50 cl	8
Badoit 33 cl	7
Fresh squeezed orange, lemon ou grapefruit	8
Fresh Carrot ginger juice or Apple juice	9
Granini juice <i>Orange, pineapple, apple, tomato, apricot</i>	8
Iced latte, iced cappuccino, iced chocolate	8
Iced coffee, House iced tea	6
Limonade Elixia, natural or strawberry	6
Coca Cola / Zero, Sprite, Orangina	7
Redbull	8
Schweppes premium mixer	8
<i>Tonic, ginger beer, ginger ale</i>	8

Hot Drinks

Espresso, macchiato, decaffeinated	5
Cream, double espresso,	7.5
Hot chocolate, Cappuccino	8
Viennois hot, chocolate or coffee	8.5
Hot vanilla milk	6
Hot wine or Grog	12
Irish coffee	13
« Mariage Frères » Herbal Tea	7.5
<i>Organic verbena, linden, organic chamomile</i>	
« Mariages Frères » Black Tea <i>Pekoe Orange, Ceylan, Sultane Ceylan, Marco Polo, Casablanca Earl Grey, Darjeeling Darjeeling</i>	7.5
« Mariage Frères » Green Tea	7.5
<i>Fuji Yama, Thé à l'opéra, Jasmine Mandarine, Rouge Bourbon (caffeine free)</i>	
Green Tea with fresh mint	8

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