


Our traditions

Homemade smoked salmon	16.00 €
 Crispy sundried vegetable pie flavored with pesto	13.00 €
Squid stuffed with Provencal vegetables, coulis of sweet peppers	15.00 €
Homemade duck foie gras, tartar of beetroot seasoned with balsamic	18.00 €
Millefeuille of lobster and artichokes flavored with hazelnut oil	22.00 €
Chilled cocktail of crab and green asparagus	17.00 €
Dried beef fillet, served like carpaccio	18.00 €
Starter of the day	13.00 €

Our unmistakable classics

	Small	Large
"Marriott" salad : Avocado, asparagus, crab meat, poached egg, smoked salmon, iceberg salad, sour cream dressing	15.00 €	19.00 €
Caesar salad served with chicken or salmon	15.00 €	19.00 €
French onion soup		12.00 €
 Soup of the day		9.00 €
 Vegetable platter flavored with virgin olive oil		13.00 €
Penne or tagliatelle : Bolognese, pesto, Napolitano, or smoked salmon		17.00 €
Marriott burger or cheeseburger served with french fries		22.00 €

 vegetarian dish

Our grilled meats

Sirloin steak	250 g	grilled	Irlande angus	30.00 €
Beef fillet	250 g	grilled	Charolais	39.00 €
Chateaubriand	500 g	grilled	Charolais	78.00 €
Skewer of tender rump steak	220 g	grilled	Europe	28.00 €
Tartar of beef pomme allumette	200 g		Europe	26.00 €

Our suppliers certify that all their bovine meats come from the European community.

Cooking chart:

- **Blue :** slightly cooked, perfectly juicy
- **Rare :** red center bloody
- **Medium :** Succulent pink center
- **Well done :** Not pink, but great nevertheless

All of our grilled meats are served with sauteed new potatoes "forestière", a mixed salad and our three signature bearnaise sauces

Our chef's signature

Fillet of duckling in a reduced wine sauce accompanied by young carrots, onions and fava beans mash	30.00 €
Medallion of veal with asparagus tips served with a basil sauce	29.00 €
Crispy lamb picholines jus and a comfit vegetables skewer	32.00 €
Roasted codfish fillet served with a saffron risotto	30.00 €
Casserole of lobster and shellfish accompanied by young green vegetables	39.00 €
Whole grilled sea bream, mash of new potatoes perfumed with virgin olive oil	28.00 €
Medallion of monkfish poached like a bouillabaisse	33.00 €
Pan fried sole, basmati rice with vegetables	40.00 €
Dish of the day	28.00 €

Surf & Turf

Lobster and Beef fillet	42.00 €
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Payments by cheque or restaurant cheque are not accepted

Prix net / TVA include

Menu 42 €

Starter of the day
or
Crispy sundried vegetable pie
flavored with pesto
or
Homemade duck foie gras,
tartar of beetroot seasoned with balsamic

Dish of the day
or
Whole grilled sea bream, mash of new potatoes
perfumed with virgin olive oil
or
Medaillon of veal with asparagus tips
served with a basil sauce

Dessert of the day
or
Gourmand coffee
or
Crème brûlée

Dessert

Selection of fine cheeses	12.00 €
Chocolate fondant pie, rosemary sorbet	11.00 €
Es pumas of pannacota with red fruits and frozen raspberry delight	10.00 €
Crumble of seasonal fruits, saffron sorbet	11.00 €
Chocolate macaroon with wild strawberries perfumed with anise	12.00 €
Mango crisp acompanied by a light vanilla bourbon "piña colada" style	12.00 €
Fresh fruits salad "yellow or red"	11.00 €
Dessert of the day	10.00 €
Gourmand coffee	10.00 €

All our desserts are freshly made daily by our in house Pastry Chef



Marriott
PARIS
CHAMPS-ELYSÉES

Waldemar, 01.05.07.08 - 10.08

