



Le Marius

Hôtel*** - Restaurant



Suitable for a vegetarian meal

À la Carte,

(Drinks not included)

Entrées :



<i>Summer tomato cream and its parmesan tile</i>	12.00€
<i>Homemade terrine with condiments</i>	12.00€
<i>Salad and its gratine of chaource</i>	14.00€
<i>Marinated tuna carpaccio and its tomato-basil sorbet</i>	14.00€
<i>Rose of dried ham on its fresh goat mousse and melon</i>	14.00€
<i>Homemade "foie gras" with onion chutney</i>	24.00€

Poissons :



<i>Dill Smolt Back</i>	15.00€
<i>Shark with saffron sauce</i>	17.00€
<i>Filet of sole with lemon butter</i>	20.00€
<i>Citrus prawns</i>	23.00€



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Trou champenois :

Lime sorbet	5.00€
« Coteaux champenois » with sorbet	5.50€
« Marc de champagne » with sorbet	6.00€

Viandes :



Pork cheek with cider sauce	15.00€
Andouillette glazed with "crème de cassis"	17.00€
Lamb Stir-Fry with Fresh Herbs	18.00€
Pork tenderloin with basil	18.00€
Beef burger and brioche bread	18.00€
"Entrecôte" with Maître d'hôtel sauce	24.00€

Tous nos poissons et nos viandes sont déjà accompagnés de légumes.

Légumes :

Fried potatoes 	4.00€
Green salad 	4.00€
Selection of vegetables 	12.00€

Fromages :

Cottage cheese with sugar, garlic and chives or coulis 	5.00€
Three regional cheeses with a small mixed salad 	6.00€
Cheeseboard 	9.00€



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Desserts :  sauf glaces & sorbets

<i>Panna cotta with red fruit coulis</i>	8.00€
<i>Coffee Tiramisu</i>	8.00€
<i>Vanilla « Crème Brûlée »</i>	10.00€
<i>Sorbet palette (Mango, Wild strawberries, Passion fruit)</i>	10.00€
<i>Special Marius ice cream (Praline, gingerbread, salted caramel flavours and whipped cream)</i>	10.00€
<i>Upside-down caramelised apple tart with vanilla ice cream</i>	10.00€
<i>Chocolate dome with heart of caramel fleur de sel</i>	12.00€
<i>Millefeuille with chestnut mousse</i>	12.00€
<i>Colonel (lime sorbet and vodka)</i>	12.00€
<i>Café gourmand (espresso served with 3 small desserts)</i>	10.00€
<i>Tea or decaffeinated coffee gourmand</i>	10.00€
<i>Glass of Champagne gourmand</i>	14.00€