



*Le Marius*

Hôtel\*\*\* - Restaurant

Everything is homemade  
except for the ice cream





Suitable for a vegetarian meal

## *À la Carte,*

*(Drinks not included)*

### *Entrées :*

Seasonal soup 	12.00€
Homemade terrine with condiments	12.00€
Poached egg and pumpkin soup and bacon	14.00€
Salad and its gratine of chource 	14.00€
Rose of dried ham on its Mussy mousse and apple	15.00€
Gougère of snails with leek fondue	15.00€
Homemade "foie gras" with onion chutney	24.00€

### *Poissons :*

Dill Smolt Back	16.00€
Shark with saffron sauce	20.00€
Filet of sole "meunière"	22.00€
Fillet of sea bream with hollandaise sauce	22.00€



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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 tenderloin with honey and thyme sauce	16.00€
Beef burger with Chaource cheese	18.00€
Andouillette glazed with "crème de cassis"	20.00€
Lamb Stir-Fry with Fresh Herbs	22.00€
Veal kidney with old fashioned mustard	22.00€
Deer steak with cherries	23.00€
"Entrecote" of beef 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€
Board of 5 cheeses 	9.00€



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## *Desserts :*

<i>Panna cotta with red fruit coulis</i>	8.00€
<i>Coffee Tiramisu</i>	8.00€
<i>“Crème Brûlée”</i>	10.00€
<i>Palette of 3 ice creams to choose</i> <i>(wild strawberries, mango, passion fruit, tomato basil, marshmallow,</i> <i>hazelnut, vanilla, truffle, dark chocolate)</i>	10.00€
<i>Special Marius ice cream</i> <i>(Praline, gingerbread, salted caramel flavours and whipped cream)</i>	10.00€
<i>Roasted apple on gingerbread and vanilla ice cream</i>	12.00€
<i>Millefeuille revisited 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€