

# Marie

*Brasserie · Sur l'eau*

## **FESTIVE MENU**

### **FESTIVE COCKTAILS**

#### **TREACLE & TONIC**

Salted dark rum, Ol' Dutch treacle syrup, tonic  
12 EUR

#### **STRAWBERRY FIZZ (alcohol-free)**

Basil infused strawberry water, Nix & Kix bloodorange soda  
10 EUR

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## FESTIVE MENU

### 3-COURSE MENU

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CREME FROM CÈPES, DUTCH SHRIMP  
and chestnut

BRILL FILET IN WHITE WINE SAUCE  
with shrimp, mussels and mushrooms, mousseline from potato and spinach

Or

ROASTED DUCK BREAST  
with Bigarade sauce and cocotte from winter vegetables

PROFITEROLES  
with vanilla cream and chocolate sauce

**3 courses 49 EUR**

Excluding wine, table water and coffee.

The menu can be expanded with a selection of cheese with grapes, sourdough and nuts for a supplement of 16 EUR.

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## FESTIVE MENU

### 4-COURSE MENU

JAM OF CONFIT DUCK LEG  
with red wine sauce, poached egg and grilled chicory

CREAMY LOBSTER SOUP  
with a dumpling of fresh cheese and tarragon and braised pumpkin

GRILLED SEABASS  
with citrus Bordelaise, braised chard and marrow

Or

ROASTED PHEASANT BREAST  
with Albufeira sauce, filled oxheart cabbage with bacon

BLACK FOREST CAKE

**4 courses 59 EUR**

Excluding wine, table water and coffee.

The menu can be expanded with a selection of cheese with grapes, sourdough and nuts for a supplement of 16 EUR.

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## FESTIVE MENU

### 4-COURSE MENU ROYALE

#### CONFIT DUCK LIVER

with port jelly, Maniguette pepper, herb blend and sourdough

#### MILLE FEUILLE

with green asparagus, crayfish and Nantua sauce

#### GRILLED COQUILLE

with Perigueux sauce, cream of salsify, radicchio

Or

#### PITHIVIER WITH BRAISED DEER AND SAVOY CABBAGE

With Grand Veneur sauce and little gem salad

#### “ROMERTOPF” OF APPLE

with vanilla ice cream

**4 courses 69 EUR**

Excluding wine, table water and coffee.

The menu can be expanded with a selection of cheese with grapes, sourdough and nuts for a supplement of 16 EUR.

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## FESTIVE MENU

### 4-COURSE VEGETARIAN

PATÉ EN CROUTE OF MUSHROOMS  
with jelly of Cèpes, Savora and radish salad

FENNEL A LA BARIGOULE  
with confit potatoes and fennel salad

ROASTED BEETROOT  
with vegetarian Madeira sauce with truffle

BÛCHE DE NOËL

**4 courses 59 EUR**

Excluding wine, table water and coffee.

The menu can be expanded with a selection of cheese with grapes, sourdough and nuts for a supplement of 16 EUR.