



# Brasserie Menu



## Appetizer

Octopus salad with  
strawberry and basil • 11

Tuna fish Tataki with Salad  
• 13 •• 20

**Asian Salad of La Passerelle**  
Rice Angel's air, Tapilla of marinated  
Pork, Romana Salad and crudités,  
mint and coriander  
• 10 •• 15

**Beef carpaccio home-sliced,**  
**Chimichurri marinade and**  
**Parmesan thin pieces • 9 •• 14**

Caesar Salad, crispy lettuce salad,  
sliced Chicken, parmesan, hard-  
boiled egg, caesar dressing  
• 9 •• 14

**Foie gras 80g (duck) from**  
**Bouayes, cooked in a cloth**  
**Mango chutney • 15**

### L'Ardoise de Marcel

#### Range of specialities

Foie gras, Shrimp Tempura, Fresh  
Seabream and Salmon Tartare,  
Mini-Burger ★ 20

## To share: specialties...

**Whelks, Aioli sauce (garlic**  
**mayonnaise) ★ 9**

«Hot camembert» with garlic and  
rosemary crudités dips and crispy salad  
★ 14 (15 mn)

**Ardoise (tray) of delicatessen ★ 15**

**Duck Foie gras from Bouayes 120g**  
**Mango chutney ★ 23**

**Shrimp Tempura with Basil,**  
**Thai dressing ★ 15**

**Sardines La Perle des Dieux (St Gilles**  
**Croix de Vie, Millésime 2015) ★ 12**

## Meal



Beef Tartar cut with knife and  
home french fries • 16

**The Marcel's Burger • 16**  
*with smoked Pork belly*

Beef rib-steak Limousine (300gr)  
stir-fried, Bearnaise sauce, home  
french fries and salad • 26

Lamb shank braised, «de 7  
heures» with spicy Ratte potatoes  
cream • 22

**Yakitori Chicken's kebabs with**  
**sesame, Noodles Wook and**  
**vegetables • 18**



**Linguine alle Vongole**  
**Pasta with Clams and cockles,**  
**garlic and basil • 17**

Monkfish curry, with coco and  
perfumed rice • 21

Eel pan fried with garlic and  
parsley, mashed potaoes  
minute-maid • 19

**Fresh Seabream and Salmon**  
**tartar with Mango and Vanilla,**  
**home fries and salad • 15**

## Dessert

Cheese plate from  
«Le Coq» cheesemonger • 9

Strawberry Soup with  
«paille d'Or» • 8

**Extra moist chocolate brownie,**  
**liquid heart of Carambar**  
**(caramel) (10mn) • 8**

Hot and cool Vanilla and praliné  
(hazelnut chocolate), Crumble of  
Petit Lu • 8

Chocolate cupola, Strawberry  
espuma with crunchy biscuit • 8

**French Brioche pudding, caramel**  
**sauce and vanilla ice cream • 7**

New version of Coupe colonel  
(Lime sorbet, vodka) • 8

**Rum Baba of La Passerelle with**  
**Havana rum 7 years old • 9**

Le Café ou Thé gourmand • 7

net Prices • in euros

## Children Menu • 11

**Small Marcel's Burger** or  
Small stewpan of pasta, or  
Linguine Carbonara

Chocolate brownie or Ice  
cream, chantilly cream

Water syrup

• small plate appetizer  
•• big plate meal