

LES VINS ET CHAMPAGNES

WHITE WINES	Domaines	GLASS 12 CL	POT 46 CL	BTL 75 CL
TOURAINE AOC	Domaine A Deux	5.4	20.7	31
MUSCADET DE SEVRE & MAINE AOC	Michel Bregeon, Original	6.4	24.7	37
VAL DE LOIRE IGP	Marigny Neuf Organic & Vegan	5.7	22	33
CHABLIS AOC	Domaine Gueguen	8.7	33.3	50
POUILLY FUISSÉ AOC	Maison Champy Organic	-	-	59
PAYS D'OC IGP	Domaine De Peysonnie	4.7	18	27
FRANCS C. DE BORDEAUX AOC	Cru Godard Organic	6.1	23.3	35

ROSÉS WINES	Domaines	GLASS 12 CL	POT 46 CL	BTL 75 CL
SABLES DE CAMARGUE IGP	Dne De Jarras, Vin Gris Organic	4.9	18.7	28
CÔTES DE PROVENCE AOC	La Chapelle Gordonne	7.6	29.3	44
CÔTES DE PROVENCE AOC	Whispering Angel	-	-	48
CÔTES DE PROVENCE CRU CLASSÉ AOC	Ste-Marguerite, Cuvée M Organic & Bio	-	-	50
CÔTEAUX D'AIX EN PROVENCE AOC	Sainte Nine Organic	5.7	22	33
CÔTES DE PROVENCE AOC	Domaine de la Rouillère	-	-	39

RED WINES	Domaines	GLASS 12 CL	POT 46 CL	BTL 75 CL
ANJOU AOC	La Roulerie, «le P'tit Cab» Organic, Vegan, without Sulfite	5.9	22.7	34
CHINON AOC	Jourdan, «les Gravinieres» Organic & Vegan	-	-	41
SAVIGNY LES BEAUNES AOC	Champy Organic	-	-	67
MORGON AOC	Bouland, «Corcelette»	7.1	27.3	41
CÔTES DU RHÔNE AOC	Notre Dame, «Parcelle sud» Organic	4.9	18.7	28
VACQUEYRAS AOC	Brotte, «Bouvencourt»	8.1	31.3	47
CHÂTEAUNEUF DU PÂPE AOC	Brotte, Secret de Barville Terra Vitis	-	-	98
PIC SAINT LOUP AOC	Domaine des Rocs Organic	6.8	26	39
CÔTES DU ROUSSILLON AOC	John Wine Organic, without sulfite	6.6	25.3	38
BORDEAUX AOC	Cht Guichot, «L'Authentique» without Sulfite	6.2	24	36
SAINT EMILION GRAND CRU AOC	Château Cartier Organic	9.9	38	57

MINERAL WATERS				BTL 75 CL
EVIAN				8,7
BADOIT VERTE, BADOIT ROUGE				8,7

ETIENNE MARCEL

CAFÉ | RESTAURANT | BAR

CAFÉ ETIENNE MARCEL

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64 RUE TIQUETONNE PARIS 2^E

NET PRICES IN EUROS | DRINK NOT INCLUDED | SERVICE INCLUDED | HOUSE DOES NOT ACCEPT CHEQUE

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MENU DU DINNER

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SEAFOOD

<i>Oysters</i> 6 pieces		<i>Oysters tasting</i> 12 pieces	35
GILLARDEAU n°3	28	4 HOLLOW OYSTERS n°3	
FINE FATTENED n°3	17	4 FINE FATTENED n°3	
HOLLOW FROM BRITTANY n°3	15	4 GILARDEAU n°3	

PLATTERS



Le Marcel

57

- 9 HOLLOW OYSTERS n°3
- 1/2 EDIBLE CRAB
- 3 SHRIMPS
- WHELKS
- 3 NORWAY LOBSTER

Le Royal

143

- 4 HOLLOW OYSTERS n°3
- 4 GILLARDEAU n°3
- 4 FINE FATTENED n°3
- 1 EDIBLE CRAB
- 8 SHRIMPS
- WHELKS
- 6 NORWAY LOBSTER

Shellfish

WHELKS (200gr.)	9
SHRIMPS (8pieces)	16.5
NORWAY LOBSTER (6pieces)	21
EDIBLE CRAB	12 22

STARTERS / TO SHARE

CHARCUTERIE PLATE	15.5
CHEESE AND CHARCUTERIE PLATE	21.5
CHEESE PLATE AOP	16.5
TRADITIONAL snails	16
FRENCH CURED SAUSAGE, radishes with butter	12.5
COUNTRY TERRINE	12.5
HUMUS, real pita bread	12.5
FRIED SQUIDS	11.5
GUACAMOLE <i>Homemade</i> , corn chips	11.5
FOIE GRAS, toasts	15.5
CROQUE MONSIEUR sliced or not	15
SMOKED SALMON, toast	19
AVOCADO, VINAIGRETTE	10
LEEKs, VINAIGRETTE	10
EGGS MIMOSA	9
ONION SOUP gratinee	15

SALADS

BURRATA, TOMATOES, BASIL	16
ROASTED CHICKEN, CEASAR STYLE	16
OUR GOAT CHEESE SALAD	18
SMOKED SALMON, CEASAR STYLE	18
BURRATA, ROASTED EGGPLANT	16

MENU DU DINNER

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MAIN COURSES

BRAISED DUCK CONFIT LEG, sautéed potatoes	22
BEEF TARTARE with olive oil	19
SALMON TARTARE, asian style (Red Label)	24
HALF-COOKED TUNA, olive oil sauce	26
SALMON (Red Label), white butter sauce	25
FLANK STEAK ANGUS with shallots	20.5
PAILLARD OF CHICKEN marinated with lemon	20.5
CHEESEBURGER	20.5
CLASSIC BACON CHEESEBURGER	21.5
MINCED STEAK with pan fried egg on the top	19
VEAL ESCALOPE, creamy mushroom sauce	25
ENTRECÔTE Angus (app. 280 gr)	30
OMELETTE with comté cheese	15
BOLOGNESE SPAGHETTI	18
RAVIOLES FROM ROYANS, chive cream	18
RIGATONI with morels	20

Choice of garnish

Mashed potatoes, french fries,
green beans, heart of lettuce, basmati rice

CHEESES

CHEESES PLATE AOP	16.5
ASH GOATS CHEESE " <i>Saint-Maur</i> "	9

DAILY LUNCH

From monday to friday

STARTER + MAIN COURSE
OR
MAIN COURSE + DESSERT

19

STARTER + MAIN COURSE + DESSERT

23

DESSERTS

CRÈME BRULÉE	10
CHOCOLATE LAVA CAKE, vanilla ice cream	10
TROPÉZIENNE PIE <i>from the house Sénéquier</i>	10
PASTRY of the day	10
ECLAIR salted butter caramel	10
LE NOUGAT <i>de la maison Sénéquier</i>	15.5

ICE CREAM « *Berthillon* »

chocolate, coffee, vanilla, caramel salted butter,	2 scoops	10.5
strawberry, raspberry	3 scoops	12.5

COFFEE AND SWEETS 8.5