

SIXTINE

BRASSERIE

SET LUNCH

Menu of the day available on blackboard

***Starter / Main Course or Main Course / Dessert
28 Euros***

***Starter / Main Course / Dessert
35 Euros***

***Monday to Friday from 12 noon to 2.30pm except bank
holidays***



Starters

Summer Zucchini and Cucumber Soup, Goat Cottage Cheese 	12
Fresh Tuna, Potato and String Bean Salad	18
Burrata and Coloured Tomatoes 	16
Angus Beef Carpaccio, Chimichurri and Pecorino Pepato Cheese	19
Starter of the Moment	14



Must-try

<i>French Onion Soup</i>	<i>10</i>
<i>Caesar Salad (Classic/Chicken/Smoked Salmon)</i>	<i>14/17/19</i>
<i>Bacon and Turkey/Smoked Salmon Club Sandwich, French Fries</i>	<i>17/19</i>
<i>French Ham and Cheese Sandwich served with Green Salad</i>	<i>18</i>
<i>Beef Tartare, French Fries and Green Salad</i>	<i>20</i>
<i>Marriott Beef Burger, French Fries</i>	<i>22</i>
<i>Organic fusili with a Bolognese Sauce, Green Salad</i>	<i>22</i>

The signature dish

<i>Our Signature Gaucho Burger, Potato dippers</i>	<i>26</i>
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Winning 2nd place in the Parisian region of the French Burger Cup 2024, try the Gaucho Burger and experience a culinary journey from France to Brazil



Main Courses

<i>Panfried Sea Bass, Sauted Zucchini Duo, Smoked Egg Plant “Caviar”</i>	28
<i>Partially Smoked Chicken Breast, Sauted Potatoes in Parsley Butter</i>	25
<i>Roasted Veal Cutlet, Mashed Potatoes, Thyme Jus</i>	38
<i>Polenta, Egg Plant and Zucchini Tian, Tomato Sauce</i>	22
<i>Main course of the moment</i> 	24

Side dishes

<i>French fries, Green Beans, Basmati Rice, Potato Gratin, Green Salad</i>	6
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Desserts

<i>Trio of French Cheeses</i>	15
<i>Summer Berries Pannacotta</i>	11
<i>Refreshing Canteloup Melon and Spear Mint «Soup»</i>	11
<i>Apricot Tart</i>	11
<i>Dessert of the moment</i>	10
<i>Coffee and Pastries</i>	11
<i>Our Ice-Cream offer by Mövenpick 5€ la boule / 8€ deux boules / 10€ trois boules</i>	

BEVERAGES



Cocktails signatures

19

Portofino Lane

Remy Martin v.s.o.p, Italicus, Mandarin, fresh lime juice, grapefruit bitter

Eden Hall

Mezcal, Chambord, framboise, cranberry, concombres, sarawak pepper

Carmela S.

Woodford reserve, Amaretto, Orange juice and fresh lemon juice

Big-O-Beam

Bombay sapphire, Aperol, Chambord, Pineapple, Orgeat

Never Pie

Armagnac, Mandarin Napoleon, Benedictine, almond and lemon

Cocktails classiques

18

Old fashion, Negroni, Martinez, Mint Julep, Bloody Mary, ...

All classic cocktails are available on request.

Brasserie Sixtine

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Paris Marriott Opera Ambassador Hotel

Monday - Friday

12pm – 2:30pm

Monday - Saturday

5:30pm - 10pm



WATER

<i>Evian, Badoit 0.5L</i>	6
<i>Evian, Badoit 1L</i>	8
<i>Perrier 33CL</i>	7

JUS & SODA JUICES & SODA

<i>Pepsi, Pepsi Max 33CL</i>	7
<i>Phénix limonade 25CL</i>	7
<i>Orangina 25CL</i>	7

<i>Fresh juice : orange, grapefruit 25CL</i>	8
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<i>Juice : pineapple, apple, tomato, peach, cranberry</i>	6
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HOT BEVERAGES

<i>Espresso, long coffee, decaffeinated</i>	4.90
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<i>Double espresso, coffee latte, cappuccino</i>	7.50
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<i>Tea and herbal tea selection</i>	7.50
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HOT CHOCOLATE

8

BEERS DRAFT

	12CL	50CL
<i>Heineken</i>	8	12
<i>Affligem</i>	8	12

BEERS BOTTLES

	33CL
<i>1664</i>	9
<i>Corona</i>	9
<i>Gallia (champ libre)</i>	10
<i>Gallia (IPA)</i>	10
<i>Gallia (Blanche)</i>	10
<i>Duvel</i>	9
<i>Heineken 0% (without alcohol)</i>	9



Red Wines

	Glass 15CL	Bottle 75CL
BORDEAUX		
Haut-Médoc AOC Château Lacombe-Noaillac	11	49
Saint Emilion Bio AOC Chateau Riou de Thailas		59
Pauillac AOC Baron Nathaniel		69
VALLÉE DU RHÔNE		
Côtes du Rhône AOP Les Charmilles	9	39
Crozes Hermitage AOC Nobles Rives		65
CAHORS		
French Malbec	11	42
BOURGOGNE		
Bourgogne pinot noir AOC Maison Champy	11	49
Mercurey 1er Cru Clos Du Château De Montaigu		89
VALLÉE DE LA LOIRE		
Saint Nicolas de Bourgueil Les Aisselières	10	45



White Wines

	<i>Glass 15CL</i>	<i>Bottle 75CL</i>
COTE DE GASCOGNE		
<i>Domus By Uby Sauvignon Sec</i>	9	39
BOURGOGNE		
<i>Chardonnay Brocard</i>		49
<i>Chablis AOP</i>	11	55
<i>Macôn Blanc AOC</i>		39
VAL DE LOIRE		
<i>Pouilly Fumé AOC Côteau des Girarmes</i>	11	49
<i>Sancerre Terroirs</i>		59
ALSACE		
<i>Alsace pinot gris Cuvée René Dopff</i>		39
SUD-OUEST		
<i>Villa chambre d'amour moelleux</i>	10	45



Rosé wines

	<i>Glass</i> <i>15CL</i>	<i>Bottle</i> <i>75CL</i>
<i>Anjou AOP Cabernet d'anjou Villa du Rossignol</i>		<i>39</i>
<i>Côtes de Provence Symphonie Sainte Marguerite</i>	<i>12</i>	<i>55</i>

Champagnes

	<i>Glass</i> <i>12CL</i>	<i>Bottle</i> <i>75CL</i>
<i>Taittinger Brut</i>	<i>18</i>	<i>90</i>
<i>Pommery</i>	<i>19</i>	<i>99</i>
<i>Pommery Rosé</i>	<i>21</i>	<i>110</i>
<i>Veuve Clicquot Brut</i>		<i>120</i>

Sparkling wine

<i>Prosecco</i>	<i>15</i>	<i>55</i>
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VEGETARIAN



***WE INVITE YOU TO INFORM US OF ANY FOOD ALLERGIES
OR SPECIFIC DIETARY REQUIREMENTS WHEN ORDERING***

PAYMENT BY CHECK IS NOT ACCEPTED

VAT ALCOHOLIC DRINKS 20%,

VAT FOOD AND SOFT DRINK 10%

NET PRICES – SERVICES INCLUDED

PRICES IN EURO