



the **MENU**



FRENCH
BISTRO





SOUPS

FRENCH ONION SOUP 16

FARMERS MARKET VEGETABLES 12

SNACKS (with fries and salad)

LOBSTER ROLL 28

lemon, turnip flavored with Savora mustard

MARRIOTT CLUB SANDWICH 26

with avocado

CLUB SANDWICH

veggie 22

poultry 24

salmon 28

CROQUE-MONSIEUR 24

parisian ham and
Comté cheese 18 months

CROQUE-MADAME 24

turkey ham and fried egg

BURGERS 30

cheeseburger

Marriott Burger with bacon
chicken burger

SMOKED AND RAW BEEF TARTAR 32

avocado mayonnaise and lemon caviar

SALADS

CAESAR SALAD

regular 18

poultry 25

king prawns 28

FATOUCHE SALAD 22

baby lettuce, peppers, radish, onions, sumac

MARRIOTT CHAMPS ELYSEES SALAD 27

lettuce heart, avocado, asparagus, poached
egg, smoked salmon, crab

FRAP SALAD 24

Aragula salad and lamb's lettuce, crumble feta
cheese, pecan nuts, raspberries

POKE BOWL 24

marinated salmon, white quinoa, avocado, radish
with a slightly acidulous taste

THAI SALAD 24

rice noodles, prawns, pineapple & coconut dressing

PIZZAS

MARGHERITA 22

tomatoes, cheese

4 CHEESES 24

tomatoes, four cheeses

PEPPERONI 24

tomatoes, cheese, spicy salami

+ ADDITIONNAL TOPPINGS 3

mushrooms, peppers, tuna

All our meats come from France or Ireland.
Net prices in euros, taxes and services included.
Bank checks and restaurant tickets are not accepted.

From 8 pm a minimum charge of 20 euros will be applicable.
If you have any concerns regarding food allergies,
please alert your waiter prior to ordering.

(fresh) PASTAS

MALFATTI TARTUFATA 24

truffle ravioli

SPAGHETTI OR PENNE

pesto & pine nuts 20
tomatoes 21
mushrooms 24
bolognese 25

MEAT OR FISH ?

GRILLED ANGUS TENDERLOIN (250gr) 38

ROASTED CHICKEN SUPREME 14

FISH AND CHIPS AND TARTAR SAUCE 18

SALMON STEAK UNILATERAL COOKED 23

Side dish and sauce of your choice

Our toppings

fries
roasted grenaille potatoes with thyme
mashed potatoes
glazed vegetables
green beans
rice

Our sauces

bearnaise
pepper
mushrooms
white butter
veal juice
butter with herbs

DISHES TO SHARE !

STRACIATELLA 16

olive oil and truffle foccacia

COLD CUTS AND CHEESES 19

SMOKED FISHS PLATTER 24

ASSORTMENT OF 8 DIM SUM 19

duck, shrimp, veggie

ASSORTMENT OF 8 TAPAS 17

four veggies nems, four breaded shrimps

DESSERTS

PROFITEROLES 16

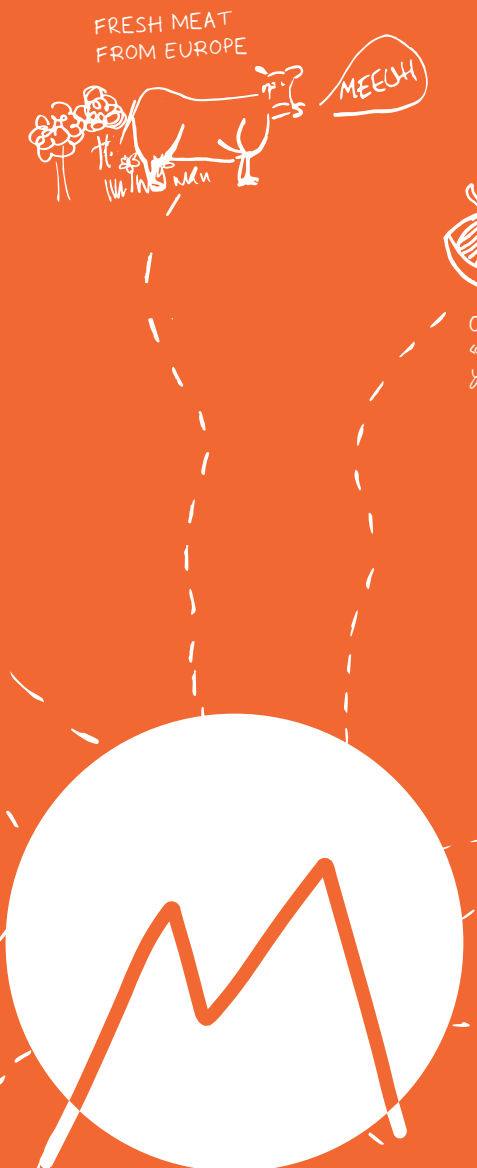
CRÈME BRULÉE 12

HALF-BAKED CHOCOLATE CAKE 14

APPLE TARTE TATIN 13

BANOFFEE 14

COFFEE WITH SWEETNESS 15



FRESH MEAT
FROM EUROPE



OUR SOUPS:
«We cook it,
you sip it ! »



From «Laiterie
Fabre» in Occitania,
France !

FISH DIRECTLY
FROM THE ATLANTIC
AND CANADA COASTS



Fresh
fruits
from
France



VEGGIE
VIDI
VICI



FRESH
FRENCH
FRIES



LA «BAGUETTE»
(from one of the
best baker in town)



BACK TO SALAD DAYS



PIZZA OR PASTA:
that is the question



GIMME GIMME GIMME
A BURGER AFTER MIDNIGHT
(and before... and during...)



LAZY COFFEE
CLUB !

M - FRENCH BISTRO

70 AVENUE DES CHAMPS-ELYSEES
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marriottchampselysees



Paris Marriott Champs Elysees Hotel