



# MARSEILLE

13

CUISINE MÉDITERRANÉENNE

**SERVICE**  
SAT-SUN 10 AM - 3 PM

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## BRUNCH

### PETITES ASSIETTES

**Assortiment de Trois Fromages 22**

Chef's Selection of Assorted Cheeses

**Mousse de Foie de Volaille 14**

Chicken Liver Mousse

**Pâté de Campagne 16**

Pork Country Paté

**Chips Maison 12**

Sea Salt , French Onion Dip

**Mezze 22**

Nicoise Olive Tapenade, Za'aalook, Poichichade, Grilled  
Pitta

**Olives Marinées 11**

Rosemary, Orange, Caraway

**Burrata 18**

Golden Raisins, Pine Nuts, Chili Threads

**Smoked Salmon 16**

Crème Fraiche, Capers, Chives, Shallots, Potato Chips

**\*Tartare de Boeuf 20**

Classic Parisian Condiments, Toasted Brioche

**Escargots en Croûte 18**

Mushrooms, Beurre Persillé

### LES OEUFS

#### \*OMELETTES

**La Méditerranéenne 16**

Foraged Mushrooms, Mascarpone Cheese & Caramelized  
Onion

**Le Mario 16**

Smoked Salmon, Carmalized Onions, Scallions

**L'Espagnole 16**

Jambon, Manchego Cheese and Fine Herb

#### \*OEUFS BENEDICTE

**Saumon Fumé 16**

Toasted Croissant, Smoked Salmon, Hollandaise Sauce

**Jambon 16**

Toasted Croissant, Parisian Ham, Onion Jam, Hollandaise  
Sauce

#### \*SHAKSHOUKA

**Traditionnel 19**

Merguez Sausage, Braised Tomatoes, Pepper and North  
African Spices, Baked Eggs

**Vegetarian 16**

Braised Tomatoes, Pepper & North African Spices, Baked  
Eggs

### L'ÉCAILLER

#### Huitres

Half Dozen

20

Dozen

38

### SALADES ET SOUPES

**Salade Lyonnaise 15**

Frisée, Bacon, Brioche Crouton, Sherry-Dijon  
Vinaigrette

**Arugula Salad 15**

Hazelnuts, Bosc Pear, Blue Cheese, Cider  
Vinaigrette

**Soupe à L'oignon Gratinée 15**

Onion Soup, Gruyere Cheese, Baguette Toast

### SANDWICHES ET PLATS

**Pain Perdu 15**

French Toasted Croissant Bread Pudding,  
Almonds, Caramel Sauce, Chantilly, Vanilla  
Ice Cream

**Moules Frites 28**

Shallots, Chorizo, Tomatoes, Garlic, White  
Wine, Lemon, Pomme Frites

**Steak and Eggs 30**

Grilled Sirloin Steak, Pomme Frites, Maitre  
d'Hotel Butter

**Croque Monsieur 15**

Roasted Ham and Cheese Sandwich,  
Bechamelle Sauce

**Croque Madame 16**

Roasted Ham and Cheese Sandwich,  
Béchamelle Sauce, Fried Egg

**Avacado Toast 15**

Radish, Everything Spice, Sunny Side Egg

**Le Royal 22**

Burger with Cheddar Cheese, French Goddess  
Sauce

**Quiche du Jour 18**

Savory Classic French Tart, Egg Custard,  
Rotating Garnishes

### ACCOMPAGNEMENT

**Greek Yogurt, Wild Flower Honey, Berries 8**

**Croissant au Beurre 5**

**Pain au Chocolat 5**

**Le Panier ( all viennoiseries & baguettes) 14**



## Les Vins

### PÉTILLANT

**Pares Balta**, Cava Brut, Penedes, Spain  
**Ruggeri "Argeo" Prosecco**, Brut, Veneto, Italy  
**Domaine Collin**, Crémant de Limoux, Languedoc France  
**Lucien Albrecht**, Cremant d'Alsace, France  
**Champagne Gaston Belvigne**, Brut, France  
**Champagne Laurent Perrier**, Brut, France

### ROSÉS

**Liquid Geography**, *Mencía*, Bierzo, Spain  
**Chateau de Berne**, *Blend*, Provence, France

### BLANCS

**Abadia de San Campio**, *Albariño*, Galicia, Spain  
**Chalk Hill**, *Chardonnay*, Sonoma Coast, United States  
**Dampt Freres "Tradition"**, *Chardonnay*, Chablis, France  
**Kir Yianni**, *Assyrtiko*, *Amyndeon*, Greece  
**Santi Sortesele**, *Pinot Grigio*, Veneto, Italy  
**Frenzy**, *Sauvignon Blanc*, Marlborough, New Zealand  
**Domaine de Rome**, *Sauvignon Blanc*, Sancerre, France

### ROUGES

**Argyle**, *Pinot Noir*, Willamette Valley, United States  
**Domaine des Vercheres**, *Pinot Noir*, Bourgogne, France  
**Copertino Riserva**, *Negroamaro*, Puglia, Italy  
**Domaine Andre Brunel**, *Blend*, Côtes du Rhône, France  
**Chateau Haut Monplaisir**, *Tradition*, *Malbec*, Cahors, France  
**Cuvée Beau Rivage de By**, *Blend*, Bordeaux, France  
**The Paring Red Blend**, *Blend*, California, United States

## Les Jus

fresh squeezed juices from PRB Boulangerie

### ORANGE JUICE 8

Orange

### GREEN JUICE 8

Apple, Cucumber, Celery, Kale, Lemon, Parsley,  
ginger

### RED JUICE 8

Apple, Beet, Carrot, Lemon, Ginger

## Les Bieres et Cidres

### BOUTEILLES ET CANETTE

**CASTLE ISLAND LAGER** 9  
Pilsner 5.2% - 16 oz - MA, USA  
**NEWBURYPORT GREENHEAD IPA** 10  
IPA 7.2% - 16 oz - MA, USA  
**MILLER HIGHLIFE** 8  
Lager 4.6% - 12 oz - WI, USA  
**AVAL CIDER** 9  
Hard Cider 6% - 12 oz - France  
**HIGH NOON** 8  
Hard Seltzer 4.5% - 12 oz - SC, USA  
**BLUE MOON "N/A Belgian White"** 8  
Non-Alcoholic - 12 oz - CO, USA

### PRESSIONS

**KRONENBOURG "1664"** 8  
Pale Lager, 5.5% - 16 oz - Alsace, France  
**KRONENBOURG "1664 Blanc"** 9  
Wheat Ale, 5% - 16 oz - Alsace, France  
**FIDDLEHEAD IPA** 9  
Indian Pale Ale, 6.2% - 16 oz - VT, USA  
**WEIHENSTEPHANER "Hefeweissbier"** 9  
Hefeweizen 5.4% - 16 oz - Germany  
**NIGHT SHIFT "Whirlpool"** 10  
American Hazy Pale Ale 4.5% - 12 oz - Everett, MA

## Les Cocktails

GLASS BOTTLE

**12 | 44 COCKTAILS MAISON**  
**12 | 44 MARE É SOLE N° 2** 16  
White Rum, Eggnog, Banana, Coconut,  
Lemon, Aquafaba  
**13 | 49**  
**18 | 71**  
**19 | 80**  
**31 | 238 ANTOINETTE** 14  
Strawberry Infused Aperol, Gin, Lemon,  
Aquafaba  
**15 | 59**  
**13 | 49**  
**14 | 54**  
**CHARMANTE** 15  
Vodka, Orgeat, Lime Blackberry,  
Chartreuse, Rosemary  
**13 | 49**  
**14 | 54**  
**19 | 75**  
**14 | 54**  
**DÉMON** 15  
Jalapeño-Infused Tequila, Chartreuse,  
Blackberry, Lime, Agave  
**LES CLASSIQUES**  
**BLOODY MARY** 14  
Vodka, Homemade Tomato Mix  
**15 | 59**  
**14 | 54**  
**12 | 44**  
**12 | 44**  
**13 | 49**  
**15 | 59**  
**14 | 54**  
**19 | 75**  
**FRENCH 75** 14  
Gin, Lemon Juice, Simple Syrup  
**MIMOSA** 13  
Orange Juice, Prosecco



## Cocktails Au Pastis

**MILLIONNAIRE** 15  
Pastis, Rye, Lemon, Triple Sec,  
Grenadine



**COURS JULIEN** 14  
Pastis, Watermelon, Mint



## Mocktails

**ZIZOU** 12  
DHOS N/A Gin, Passionfruit, Simple  
Syrup, Lime, Aquafaba



**SPRITZ ZÉRO** 11  
Strawberry-Infused Bittersweet DHOS,  
N/A Sparkling Rosé, Seltzer



**MARGUERITE** 11  
Orange DHOS, Lime, Agave, Choice of  
Blackberry or Passionfruit

