

WELCOME DEAR GUEST

Chez Marion, where we celebrate that charming Parisian bistro feeling every day. Sophisticated, delectable, vivacious - and always freshly prepared.

TEAM HOST

Melanie Aydemir and Sina Saluz

CHEF

Mohamed Hashim

PARTNER

We are only as good as our ingredients! Whenever possible, we use Swiss products; we strive for longterm and respectful partnerships with our suppliers.

MEAT

Ziegler delikat essen AG, 8050 Zürich

Mérat & Cie. AG, 8005 Zürich

FISH & SEAFOOD

G. Bianchi AG, 5621 Zufikon

VEGETABLE / PRODUCE

Marinello + Co AG, 8048 Zürich

CHEESE

Amstad Chäslädeli, 8008 Zürich

BAKERY PRODUCTS

Fredy's AG, 5400 Baden

Délifrance (Suisse) SA, 1242 Satigny

WINE & SPIRITS

Hofer Wine & Spirits, 8032 Zürich

Gil Vins, 8903 Birmensdorf

Barrel Aged Brothers, 8006 Zürich

OLIVE OIL & CIDRE

La Bastide, 8045 Zürich

BEVERAGES

Huber Getränkehandlung AG, 8041 Zürich

Mikks AG, 8002 Zürich

FOOD INFORMATION

Chicken: Switzerland, **steak tartare & burgers:** Switzerland, **bacon & ham:** Switzerland, **veal:** Switzerland, **air cured ham:** Spain, **entrecôte:** Argentina

(May have been produced with antibiotics and/or other antimicrobial growth promoters)

Some of the dishes may contain allergens. In case of any known allergies or sensitivities, please speak to a member of staff.

All prices are listed in CHF and include VAT.

APPETIZERS & SALADS	DÉLICES À GRIGNOTER	12.00
	<i>Dried cherry tomatoes, parmesan with balsamic vinegar and mixed olives</i>	
	HUMMUS	9.50
	<i>Chick pea mousse with baguette</i>	
	PLAT DE MARION	26.50
<i>Jamón serrano, salametti, Bündnerfleisch, Comté, Brie, chick pea mousse and mixed olives</i>		
TOMME CHAUDE	13.00	
<i>Warme Tomme cheese with onions, strips of ham, rosemary and honey</i>		
SOUPE À L'OIGNON	12.00	
<i>Onion soup with melted cheese topping</i>		
SALADE PETITE OU À PARTAGER	8.50 18.50	
<i>Mixed salad dressed with herb vinaigrette with cherry tomatoes, baby radishes, spring onions, feta crumble and roasted pine nuts</i>		
SALADE DE CHÈVRE CHAUD	15.50 24.50	
<i>Green salad, dressed with orange vinaigrette with warm goat's cheese and roasted pine nuts and honey</i>		
SALADE NIÇOISE	26.00	
<i>Green beans, potatoes, tomatoes, egg, capers and olives, dressed with herb vinaigrette and served with fresh tuna anchovies upon request</i>		
TOASTS	CROQUE MONSIEUR	16.00
	<i>Brioche with ham and Gruyère cheese, green salad</i>	
	CROQUE MADAME	18.00
	<i>Brioche with ham, Gruyère cheese and fried egg, green salad</i>	
	CROQUE TOMATE	16.00
<i>Brioche with tomatoes, Gruyère cheese and fried egg, green salad</i>		
CROQUE MARION	19.50	
<i>Brioche with goat's cheese, egg plant, tomatoes, egg plant mousse and confit of onions, green salad</i>		
CLUB SANDWICH	27.00	
<i>Brioche toast with chicken breast, cocktail tartar sauce, tomatoes, fried egg, bacon, coleslaw, French fries (avocado +3.50)</i>		

BEVERAGES	BEER	
	<i>Kronenbourg 1664</i>	25cl 5.40
	<i>Kronenbourg 1664</i>	50cl 8.00
	<i>Grimbergen Blonde</i>	25cl 5.90
	<i>Grimbergen Blonde</i>	50cl 9.00
	<i>Feldschlösschen Amber</i>	25cl 5.00
	<i>Feldschlösschen Amber</i>	50cl 7.20
	<i>Appenzeller Leermond (alcohol free)</i>	33cl 5.50
	<i>Schneider Weisse</i>	50cl 8.50
	<i>Monaco (1664 with a shot Grenadine)</i>	25cl 5.50
	<i>Monaco (1664 with a shot Grenadine)</i>	50cl 8.20
	WATER	
	<i>Badoit</i>	50cl 5.00
	<i>Tap water</i>	50cl 2.50
	<i>Tap water</i>	100cl 5.00
	CIDER	
	<i>Cidre de Normandie Bayeux doux (2.5%)</i>	10cl 4.50
	<i>Cidre de Normandie Bayeux brut (4.5%)</i>	10cl 4.50
	SODAS	
	<i>Home-made iced tea</i>	30cl 6.00
	<i>Home-made iced tea</i>	100cl 11.00
	<i>Home-made lemonade</i>	30cl 6.00
	<i>Home-made lemonade</i>	100cl 11.00
	<i>Ginger Spritzer</i>	30cl 6.50
<i>Basil Spritzer</i>	30cl 6.50	
<i>Fresh orange juice</i>	20cl 6.00	
<i>Coca-Cola, Coca-Cola Zero</i>	33cl 5.00	
<i>Rivella red, Rivella blue</i>	33cl 5.00	
<i>Apple spritzer</i>	33cl 5.00	
<i>Fever Tree Tonic</i>	20cl 6.00	
<i>Fever Tree Ginger Beer</i>	20cl 6.00	
COFFEE & TEA		
<i>Espresso</i>	4.30	
<i>Espresso macchiato</i>	4.50	
<i>Double Espresso</i>	5.50	
<i>Coffee</i>	4.50	
<i>Milk coffee</i>	5.50	
<i>Cappuccino</i>	5.50	
<i>Latte macchiato</i>	5.50	
<i>Hot or cold chocolate</i>	5.50	
<i>Chai Latte</i>	6.50	
<i>Ginger-lemon infusion with honey</i>	6.00	
<i>Fresh Mint tea</i>	6.00	
<i>Tee (L'art du thé): English Breakfast, Green, Verveine, Rooibos Bourbon, Camomile</i>	4.50	

APERITIFS	<i>Pastis 51</i>	45,0%	4cl	8.00
	<i>Pastis Ricard</i>	40,0%	4cl	9.00
	<i>Pastis Henri Bardouin</i>	45,0%	4cl	10.00
	<i>Dolin Rouge</i>	16,0%	4cl	8.00
	<i>Dolin Blanc</i>	16,0%	4cl	8.00
	<i>Barrel Aged Negroni</i>	28,7%	6cl	16.00
	<i>Lillet Vive</i>			12.00
	<i>Kir</i>			8.50
	<i>Kir Royale</i>			14.00
	<i>Aperol Spritz</i>			12.00
	<i>Hugo</i>			12.00
	<i>Ginger Spritz</i>			12.00
	<i>Basil Spritz</i>			12.00

COCKTAILS	<i>Ginger Smash (Mikks Ginger, Generous Gin)</i>			16.00
	<i>Basil Smash (Mikks Basil, Generous Gin)</i>			16.00
	<i>Moscow Mule (Grey Goose, Fever Tree Ginger Beer)</i>			18.00
	<i>Gin Tonic (Generous Gin, Fever Tree Tonic)</i>			18.00
	<i>Vodka Tonic (Grey Goose, Fever Tree Tonic)</i>			18.00
	<i>Dark and Stormy (Gosling's Black Seal Rum, Ginger Beer)</i>			18.00
	<i>Barrel Aged Old Fashioned (Bourbon, Bitter, sugar)</i>			18.00
	<i>Barrel Aged Sazerac (Cognac, Peychanelbitter, Absinthe, sugar)</i>			19.00

DIGESTIFS	<i>Absinthe Kübler</i>	53,0%	4cl	12.00
	<i>Armagnac Ferté de Partenay</i>	40,0%	4cl	11.00
	<i>Vieille Prune La vieille Goutte</i>	41,0%	2cl	9.50
	<i>Calvados, Morin Père & Fils</i>	40,0%	2cl	8.00
	<i>Marc de Bourgogne, Morin Père & Fils</i>	40,0%	2cl	8.00
	<i>Grey Goose Vodka</i>	40,0%	4cl	12.00
	<i>Generous Gin</i>	40,0%	4cl	15.00
	<i>Goslings black seal Rum</i>	40,0%	4cl	12.00

QUICHES	QUICHE LORRAINE	19.50
	<i>Our classic quiche with leeks, bacon and cheese, green salad</i>	

	QUICHE MEDITERRANÉE	18.50
	<i>Quiche with courgettes, cherrytomatoes and feta, green salad</i>	

	QUICHE MARION	19.50
	<i>Quiche with cheese, ham, pear, honey and thyme, green salad</i>	

MEATS	BEEF BURGER	27.50
	<i>Beefburger with brioche bun, cocktail tartar sauce, lettuce, cucumber, tomatoes and confit of onions, French fries (cheese +1.50, bacon +1.50, avocado +3.50, fried egg +3.50)</i>	

	POULET BURGER	26.50
	<i>Chicken burger with brioche bun, cocktail tartar sauce, avocado and tomatoes, french fries (cheese +1.50, bacon +1.50, fried egg +3.50)</i>	

	ENTRECÔTE CAFÉ DE PARIS	45.00
	<i>Entrecôte with Café de Paris, french fries or vegetables</i>	

	TARTARE DE BOEUF POÊLÉ	35.00
	<i>Beef tartare lightly fried, brioche toast, green salad</i>	

GALETTES	COMPLÈTE	19.00
	<i>Emmental & Gruyère cheese, ham, fried egg</i>	

	FORESTIÈRE	20.00
	<i>Emmental & Gruyère cheese, mushrooms, bacon, confit of onions and crème fraîche</i>	

	NORDIQUE	22.00
	<i>Salmon, crème fraîche, leak and fresh horseradish</i>	

	ITALIENNE	22.00
	<i>Crème fraîche, buffalo mozzarella, tomatoes and basil pesto (cured ham +3.00)</i>	

	AUBERGINE	22.00
	<i>Parmesan, egg plant, buffalo mozzarella and tomato sauce</i>	

	CHÈVRE	22.00
	<i>Crème fraîche, goat's cheese, rocket salad, tomatoes, honey and pine nuts</i>	

	VÉGÉTARIENNE	19.00
	<i>Emmental & Gruyère cheese, vegetables and fried egg</i>	

CRÊPES	SIMPLE <i>Cinnamon and sugar</i>	9.00	FRISANTE & CHAMPAGNE	FRISANTE CÔTÉ MAS <i>Pay d'Oc, Languedoc</i> <i>Grape variety: Piquepoul, Chardonnay</i>	9.00 56.00	
	CITRON <i>Lemon and sugar</i>	9.50		PERRIER-JOUET CHAMPAGNE GRAND BRUT <i>Epernay</i> <i>Grape variety: Pinot Noir, Chardonnay</i>	13.50 92.00	
	MAISON <i>Home-made strawberry jam and crème fraîche</i>	12.00		WHITE WINES	ARROGANT FROG <i>Domaine Paul Mas</i> <i>Grape variety: Colombard, Chardonnay, Grenache Blanc, Vermentino, Sauvignon Blanc, Viognier, Muscat Sec</i>	7.00 49.00
	CARAMEL BEURRE SALÉ <i>Home-made caramel beurre salé</i>	11.00			ENTRE NOUS BLANC <i>Florensac, Languedoc-Roussillon</i> <i>Grape variety: Sauvignon, Petit Manseng</i>	8.50 59.50
	CHOCO <i>Nutella</i>	10.00			CHARDONNAY MENTION <i>Florensac, Languedoc-Roussillon</i> <i>Grape variety: Chardonnay</i>	9.00 63.00
	CHOCO BANANE <i>Nutella and banana</i>	12.00			POUILLY FUMÉ LA RENARDIÈRE <i>Domaine Bouchie-Chatellier, Loire</i> <i>Grape variety: Sauvignon Blanc</i>	9.50 66.50
	COMPOTE DE POMMES <i>Home-made puréed apple with cinnamon and sugar</i>	12.00			ROSÉ WINE	ARROGANT FROG <i>Domaine Paul Mas</i> <i>Grape variety: Syrah, Cinsault, Grenache</i>
DESSERTS	MILLE FEUILLES	7.00	RED WINES	ARROGANT FROG <i>Domaine Paul Mas</i> <i>Grape variety: Cabernet Sauvignon, Merlot</i>		7.00 49.00
	CRÈME BRÛLÉE	10.00		GRENACHE SYRAH <i>Domaine Lafage, Côtes du Catalane</i> <i>Grape variety: Syrah, Grenache</i>		8.00 56.00
	TARTE AU CHOCOLAT	10.00		ENTRE NOUS SELON VALENSAC <i>Florensac, Languedoc-Roussillon</i> <i>Grape variety: Petit Verdot</i>	9.00 63.00	
	CAFÉ GOURMAND <i>Coffee, espresso or tea with 3 mini desserts</i>	12.00	CLOS DES TEMPLIERS <i>Earl du Chatel Delacour, Bordeaux</i> <i>Grape variety: Merlot, Cabernet Franc</i>	10.50 73.50		
	PLAT DE FROMAGE <i>Comté, Brie, Chèvre and orange honey</i>	15.00	MAS GABINÈLE RARISSIME <i>Faugères, Languedoc-Roussillon</i> <i>Grape variety: Syrah, Grenache, Mourvèdre</i>	12.00 84.00		
SWEET WINE	ANGE D'OR SAUTERNES AC (37.5 CL) <i>Les Vignobles Dourthe, Sauternes</i> <i>Grape variety: Sémillon, Sauvignon blanc, Muscadelle</i>	14.00 49.00				