

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 Valeria Simcik

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

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

Déelifrance (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

TEA

L'art du thé, 6275 Ballwil

FOOD INFORMATION

Chicken: Switzerland, **steak tartare & burgers:** Switzerland,
bacon & ham: Switzerland, **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.

SPECIALTIES	POTAGE AU POTIRON <i>Pumpkin cream soup (vegan on request)</i>	12.00
	TOMME CHAUDE <i>Warm Tomme cheese with onions, strips of ham, rosemary and honey</i>	13.00
	PLAT D'AUTOMNE <i>Autumn plate with homemade spaetzli, red cabbage, Brussels sprouts, caramelized chestnuts and cranberry pear</i>	26.00
	MOULES MARINIÈRES À LA CRÈME <i>Mussels in a fine white wine cream sauce with French fries</i>	33.00
	RAVIOLI AUX BOLETS (PATRIZIA FONTANA) <i>Mushroom ravioli with sauted porcini, caramelized walnuts and parmesan</i>	27.00
	GALETTE SPÉCIALE <i>Galette with brie, bacon and cidre pear</i>	22.00
	MINI VERMICELLES	6.50

APPETIZERS & SALADS	PLAT MARION	24.00
	<i>Mixed olives, hummus, eggplant mousse, comté & chèvre</i>	
	HUMMUS	9.50
	<i>Chick pea mousse with baguette</i>	
	MOUSSE D'AUBERGINE	9.50
<i>Eggplant mousse with baguette</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>		
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, French fries</i>		

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, cherry tomatoes and feta, 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, 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 CAFÉ DE PARIS	29.00
	<i>Beef tartare with Café de Paris and brioche toast (Green salad +5.00, French fries +6.00)</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</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>		
VÉGAN	19.00	
<i>Eggplant mousse, eggplant, rocket salad, cherry tomatoes, pine nuts and lime soy yoghurt</i>		

CRÊPES	SIMPLE <i>Cinnamon and sugar</i>	9.00
	CITRON <i>Lemon and sugar</i>	9.50
	MAISON <i>Home-made strawberry jam and crème fraîche</i>	12.00
	CARAMEL BEURRE SALÉ <i>Home-made caramel beurre salé</i>	11.00
	CHOCO <i>Nutella</i>	10.00
	SIROP D'ÉRABLE <i>Maple syrup and whipped cream</i>	10.50
	CHOCO BANANE <i>Nutella and banana</i>	12.00
	COMPOTE DE POMMES <i>Home-made puréed apple with cinnamon and sugar</i>	12.00

DESSERTS	MILLE FEUILLES	7.00
	CRÈME BRÛLÉE	10.00
	TARTE AU CHOCOLAT	10.00
	CAFÉ GOURMAND <i>Coffee, espresso or tea with 3 mini desserts</i>	12.00
	PLAT DE FROMAGE <i>Comté, Chèvre and orange honey</i>	12.00

SWEET WINE	ANGE D'OR SAUTERNES AC (37.5 CL) <i>Les Vignobles Dourthe, Sauternes (Sémillon, Sauvignon blanc, Muscadelle)</i>	14.00 49.00
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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

FRISANTE & CHAMPAGNE

FRISANTE CÔTÉ MAS <i>Pay d'Oc, Languedoc (Piquepoul, Chardonnay)</i>	9.00 56.00
PERRIER-JOUET CHAMPAGNE GRAND BRUT <i>Epernay (Pinot Noir, Chardonnay)</i>	13.50 92.00

WHITE WINES

ARROGANT FROG <i>Domaine Paul Mas (Colombard, Chardonnay, Grenache Blanc, Vermentino, Sauvignon Blanc, Viognier, Muscat Sec)</i> <i>Fruity and crisp</i>	7.00 49.00
ENTRE NOUS BLANC <i>Florensac, Languedoc-Roussillon (Sauvignon, Petit Manseng)</i> <i>Balanced acidity and well-rounded taste</i>	8.50 59.50
CHARDONNAY MENTION <i>Florensac, Languedoc-Roussillon (Chardonnay)</i> <i>Harmonious, buttery- & woody notes</i>	9.00 63.00
POUILLY FUMÉ LA RENARDIÈRE <i>Domaine Bouchie-Chatellier, Loire (Sauvignon Blanc)</i> <i>Mineral and dry, perfect for oysters and moules</i>	9.50 66.50

ROSÉ WINE

ARROGANT FROG <i>Domaine Paul Mas (Syrah, Cinsault, Grenache)</i> <i>Summery fresh and light for pre dinner drinks</i>	7.00 49.00
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RED WINES

ARROGANT FROG <i>Domaine Paul Mas (Cabernet Sauvignon, Merlot)</i> <i>Harmoniously integrated tannins and long finish</i>	7.00 49.00
GRENACHE SYRAH <i>Domaine Lafage, Côtes du Catalane (Syrah, Grenache)</i> <i>Rich and earthy</i>	8.00 56.00
ENTRE NOUS SELON VALENSAC <i>Florensac, Languedoc-Roussillon (Petit Verdot)</i> <i>Balanced freshness and full bodied aroma</i>	9.00 63.00
CLOS DES TEMPLIERS <i>Earl du Chatel Delacour, Bordeaux (Merlot, Cabernet Franc)</i> <i>Strong and powerful with a lot of integrated tannins</i>	10.50 73.50
MAS GABINÈLE RARISSIME <i>Faugères, Languedoc-Roussillon (Syrah, Grenache, Mourvèdre)</i> <i>Powerful and well-rounded balance</i>	12.00 84.00

BEVERAGES

BEER

<i>Kronenbourg 1664</i>	25cl	5.40
<i>Kronenbourg 1664</i>	50cl	8.00
<i>Feldschlösschen summer beer</i>	25cl	5.00
<i>Feldschlösschen summer beer</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

Thanks to the excellent quality of tap water in Switzerland, we gladly pass on importing and buying water by the bottle. We do however charge a small amount just for service.

We thank you for your understanding.

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>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>Tea: English Breakfast, Green, Verveine, Rooibos, Camomile</i>	4.50