

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*

TEA
L'art du thé, 6275 Ballwil

APPETIZERS & SALADS **DÉLICES À GRIGNOTER** (*per item*) **5.00**
Small bites and appetizers
- Dried cherry tomatoes
- Parmesan with balsamic vinegar
- Mixed olives
- Hummus - chick pea mousse
- Jamón serrano
- Comté - french cheese

HUMMUS **10.50**
Chick pea mousse with baguette

TOMME CHAUDE **13.00**
Warme Tomme cheese with onions, strips of ham, rosemary and honey

SOUPE À L'OIGNON **12.00**
Onion soup with melted cheese topping

SALADE PETITE OU À PARTAGER **8.50 | 18.50**
Mixed salad dressed with herb vinaigrette with cherry tomatoes, baby radishes, spring onions, feta crumble and roasted pine nuts

SALADE DE CHÈVRE CHAUD **15.50 | 24.50**
Green salad, dressed with orange vinaigrette with warm goat's cheese and roasted pine nuts and honey

SALADE NIÇOISE **26.00**
Green beans, potatoes, tomatoes, egg, capers and olives, dressed with herb vinaigrette and served with fresh tuna anchovies upon request

TOASTS **CROQUE MONSIEUR** **16.00**
Brioche with ham and Gruyère cheese, green salad

CROQUE MADAME **18.00**
Brioche with ham, Gruyère cheese and fried egg, green salad

CROQUE TOMATE **16.00**
Brioche with tomatoes, Gruyère cheese and fried egg, green salad

CROQUE MARION **19.50**
Brioche with goat's cheese, egg plant, tomatoes, egg plant mousse and confit of onions, green salad

CLUB SANDWICH **27.00**
Brioche toast with chicken breast, cocktail tartar sauce, tomatoes, fried egg, bacon, coleslaw, French fries (guacamole +3.50)

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>	
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, guacamole +3.50, fried egg +3.50)</i>	
	POULET BURGER	26.50
	<i>Chicken burger with brioche bun, cocktail tartar sauce, guacamole 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	29.00
	<i>Beef tartare with 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 (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	9.00
	<i>Cinnamon and sugar</i>	
	CITRON	9.50
	<i>Lemon and sugar</i>	
	MAISON	12.00
	<i>Home-made strawberry jam and crème fraîche</i>	
	CARAMEL BEURRE SALÉ	11.00
	<i>Home-made caramel beurre salé</i>	
	CHOCO	10.00
	<i>Nutella</i>	
	CHOCO BANANE	12.00
	<i>Nutella and banana</i>	
	COMPOTE DE POMMES	12.00
	<i>Home-made puréed apple with cinnamon and sugar</i>	

DESSERTS	MILLE FEUILLES	7.00
	CRÈME BRÛLÉE	10.00
	TARTE AU CHOCOLAT	10.00
	CAFÉ GOURMAND	12.00
	<i>Coffee, espresso or tea with 3 mini desserts</i>	
	PLAT DE FROMAGE	15.00
	<i>Comté, Brie, Chèvre and orange honey</i>	

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

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

WHITE WINES	ARROGANT FROG	7.00 49.00
	<i>Domaine Paul Mas (Colombard, Chardonnay, Grenache Blanc, Vermentino, Sauvignon Blanc, Viognier, Muscat Sec)</i> <i>Fruity and crisp</i>	

	ENTRE NOUS BLANC	8.50 59.50
	<i>Florensac, Languedoc-Roussillon (Sauvignon, Petit Manseng)</i> <i>Balanced acidity and well-rounded taste</i>	

	CHARDONNAY MENTION	9.00 63.00
	<i>Florensac, Languedoc-Roussillon (Chardonnay)</i> <i>Harmonious, buttery- & woody notes</i>	

	POUILLY FUMÉ LA RENARDIÈRE	9.50 66.50
	<i>Domaine Bouchie-Chatellier, Loire (Sauvignon Blanc)</i> <i>Mineral and dry, perfect for oysters and moules</i>	

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

RED WINES	ARROGANT FROG	7.00 49.00
	<i>Domaine Paul Mas (Cabernet Sauvignon, Merlot)</i> <i>Harmoniously integrated tannins and long finish</i>	

	GRENACHE SYRAH	8.00 56.00
	<i>Domaine Lafage, Côtes du Catalane (Syrah, Grenache)</i> <i>Rich and earthy</i>	

	ENTRE NOUS SELON VALENSAC	9.00 63.00
	<i>Florensac, Languedoc-Roussillon (Petit Verdot)</i> <i>Balanced freshness and full bodied aroma</i>	

	CLOS DES TEMPLIERS	10.50 73.50
	<i>Earl du Chatel Delacour, Bordeaux (Merlot, Cabernet Franc)</i> <i>Strong and powerful with a lot of integrated tannins</i>	

	MAS GABINÈLE RARISSIME	12.00 84.00
	<i>Faugères, Languedoc-Roussillon (Syrah, Grenache, Mourvèdre)</i> <i>Powerful and well-rounded balance</i>	

BEVERAGES

BEER

<i>Kronenbourg 1664</i>	<i>25cl</i>	<i>5.40</i>
<i>Kronenbourg 1664</i>	<i>50cl</i>	<i>8.00</i>
<i>Grimbergen Blonde</i>	<i>25cl</i>	<i>5.90</i>
<i>Grimbergen Blonde</i>	<i>50cl</i>	<i>9.00</i>
<i>Feldschlösschen Amber</i>	<i>25cl</i>	<i>5.00</i>
<i>Feldschlösschen Amber</i>	<i>50cl</i>	<i>7.20</i>
<i>Appenzeller Leermond (alcohol free)</i>	<i>33cl</i>	<i>5.50</i>
<i>Schneider Weisse</i>	<i>50cl</i>	<i>8.50</i>
<i>Monaco (1664 with a shot Grenadine)</i>	<i>25cl</i>	<i>5.50</i>
<i>Monaco (1664 with a shot Grenadine)</i>	<i>50cl</i>	<i>8.20</i>

WATER

<i>Badoit</i>	<i>50cl</i>	<i>5.00</i>
<i>Tap water</i>	<i>50cl</i>	<i>2.50</i>
<i>Tap water</i>	<i>100cl</i>	<i>5.00</i>

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, infrastructure and labor costs. We thank you for your understanding.

CIDER

<i>Cidre de Normandie Bayeux doux (2.5 %)</i>	<i>10cl</i>	<i>4.50</i>
<i>Cidre de Normandie Bayeux brut (4.5 %)</i>	<i>10cl</i>	<i>4.50</i>

SODAS

<i>Home-made iced tea</i>	<i>30cl</i>	<i>6.00</i>
<i>Home-made iced tea</i>	<i>100cl</i>	<i>11.00</i>
<i>Home-made lemonade</i>	<i>30cl</i>	<i>6.00</i>
<i>Home-made lemonade</i>	<i>100cl</i>	<i>11.00</i>
<i>Ginger Spritzer</i>	<i>30cl</i>	<i>6.50</i>
<i>Basil Spritzer</i>	<i>30cl</i>	<i>6.50</i>
<i>Fresh orange juice</i>	<i>20cl</i>	<i>6.00</i>
<i>Coca-Cola, Coca-Cola Zero</i>	<i>33cl</i>	<i>5.00</i>
<i>Rivella red, Rivella blue</i>	<i>33cl</i>	<i>5.00</i>
<i>Apple spritzer</i>	<i>33cl</i>	<i>5.00</i>
<i>Fever Tree Tonic</i>	<i>20cl</i>	<i>6.00</i>
<i>Fever Tree Ginger Beer</i>	<i>20cl</i>	<i>6.00</i>

COFFEE & TEA

<i>Espresso</i>	<i>4.30</i>
<i>Espresso macchiato</i>	<i>4.50</i>
<i>Double Espresso</i>	<i>5.50</i>
<i>Coffee</i>	<i>4.50</i>
<i>Milk coffee</i>	<i>5.50</i>
<i>Cappuccino</i>	<i>5.50</i>
<i>Latte macchiato</i>	<i>5.50</i>
<i>Hot or cold chocolate</i>	<i>5.50</i>
<i>Chai Latte</i>	<i>6.50</i>
<i>Ginger-lemon infusion with honey</i>	<i>6.00</i>
<i>Fresh Mint tea</i>	<i>6.00</i>
<i>Tea: English Breakfast, Green, Verveine, Rooibos, Camomile</i>	<i>4.50</i>