

## **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*

*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*

<b>SPECIALTIES</b>	<b>TOMME CHAUDE</b>	13.00
	<i>Warm Tomme cheese with onions, strips of ham, rosemary and honey</i>	
	<b>SALADE NIÇOISE</b>	26.00
	<i>Green beans, potatoes, tomatoes, egg, capers and olives, dressed with herb vinaigrette and served with fresh tuna</i>	
	<b>MOULES MARINIÈRES À LA CRÈME</b>	33.00
	<i>Mussels in a fine white wine cream sauce with French fries</i>	
	<b>RAVIOLI CITRON-RICOTTA (PATRIZIA FONTANA)</b>	27.00
	<i>Lemon ricotta ravioli with tomato sauce</i>	
<b>APPETIZERS &amp; SALADS</b>	<b>PLAT MARION</b>	24.00
	<i>Mixed olives, hummus, eggplant mousse, comté &amp; chèvre</i>	
	<b>HUMMUS</b>	9.50
	<i>Chick pea mousse with baguette</i>	
	<b>MOUSSE D'AUBERGINE</b>	9.50
	<i>Eggplant mousse with baguette</i>	
	<b>SOUPE À L'OIGNON</b>	12.00
	<i>Onion soup with melted cheese topping</i>	
	<b>SALADE PETITE OU À PARTAGER</b>	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>	
	<b>SALADE DE CHÈVRE CHAUD</b>	15.50   24.50
	<i>Green salad, dressed with orange vinaigrette with warm goat's cheese and roasted pine nuts and honey</i>	
<b>TOASTS</b>	<b>CROQUE MONSIEUR</b>	16.00
	<i>Brioche with ham and Gruyère cheese, green salad</i>	
	<b>CROQUE MADAME</b>	18.00
	<i>Brioche with ham, Gruyère cheese and fried egg, green salad</i>	
	<b>CROQUE TOMATE</b>	16.00
<i>Brioche with tomatoes, Gruyère cheese and fried egg, green salad</i>		
	<b>CROQUE MARION</b>	19.50
	<i>Brioche with goat's cheese, egg plant, tomatoes, egg plant mousse and confit of onions, green salad</i>	
	<b>CLUB SANDWICH</b>	27.00
	<i>Brioche toast with chicken breast, cocktail tartar sauce, tomatoes, fried egg, bacon, French fries</i>	

<b>QUICHES</b>	<b>QUICHE LORRAINE</b>	19.50
	<i>Our classic quiche with leeks, bacon and cheese, green salad</i>	
	<b>QUICHE MEDITERRANÉE</b>	18.50
	<i>Quiche with courgettes, cherry tomatoes and feta, green salad</i>	
<b>MEATS</b>	<b>BEEF BURGER</b>	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>	
	<b>ENTRECÔTE CAFÉ DE PARIS</b>	45.00
	<i>Entrecôte with Café de Paris, French fries or vegetables</i>	
	<b>TARTARE DE BOEUF CAFÉ DE PARIS</b>	29.00
	<i>Beef tartare with Café de Paris and brioche toast (Green salad +5.00, French fries +6.00)</i>	
<b>GALETTES</b>	<b>COMPLÈTE</b>	19.00
	<i>Emmental &amp; Gruyère cheese, ham, fried egg</i>	
	<b>FORESTIÈRE</b>	20.00
	<i>Emmental &amp; Gruyère cheese, mushrooms, bacon, confit of onions and crème fraîche</i>	
	<b>NORDIQUE</b>	22.00
	<i>Salmon, crème fraîche, leak and fresh horseradish</i>	
	<b>ITALIENNE</b>	22.00
	<i>Crème fraîche, buffalo mozzarella, tomatoes and basil pesto</i>	
	<b>AUBERGINE</b>	22.00
<i>Parmesan, egg plant, buffalo mozzarella and tomato sauce</i>		
<b>CHÈVRE</b>	22.00	
<i>Crème fraîche, goat's cheese, rocket salad, tomatoes, honey and pine nuts</i>		
<b>VÉGÉTARIENNE</b>	19.00	
<i>Emmental &amp; Gruyère cheese, vegetables and fried egg</i>		
<b>VÉGAN</b>	19.00	
<i>Eggplant mousse, eggplant, rocket salad, cherry tomatoes, pine nuts and lime soy yoghurt</i>		

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

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

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

<b>APERITIFS</b>	<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

<b>COCKTAILS</b>	<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

<b>DIGESTIFS</b>	<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 &amp; Fils</i>	40,0%	2cl	8.00
	<i>Marc de Bourgogne, Morin Père &amp; 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

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

## WHITE WINES

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

## ROSÉ WINE

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

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

## 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

## 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.*