

Monsieur Marcel

GOURMET MARKET
& BISTRO

HORS D'OEUVRES

ARTICHAUT Roasted Artichoke, Remoulade Sauce	21
OLIVES MARINÉES Mixed Imported Olives	10
POULPE AU PISTOU Grilled Octopus, Pesto, Tomato, White Beans	23
✦ TARTARE DE THON Ahi Tuna Tartare, Avocado, Ponzu Yuzu Sauce	22
ESCARGOTS DE BOURGOGNE Burgundy Escargots, Garlic, Shallots, Green Butter	20

LES SOUPES

GRATINÉE À L'OIGNON Classic French Onion Soup	12
SOUPE DU MARCHÉ Soup of the Day	10

LA FONDUE SAVOYARDE 46

Emmental | Swiss | Gruyère
Comté | Morbier
Served with Apples, Fingerling Potatoes,
Bresola & Bread. Serves Two.
Cooked with White Wine.

QUICHES

Served with Fries or Salad	17
LORRAINE Jambon de Paris, Gruyère Cheese	
SPINACH Organic Spinach, Gruyère Cheese	

SANDWICHES

Served with Fries or Salad
Truffle Fries 2 | Avocado 4 | Bacon 3

COLD

CALIFORNIE Roasted Turkey, Pepper Jack Cheese, Tomatoes, Avocado, on Baguette	18
CAPRESE Mozzarella, Tomatoes, Basil, Olive Oil Balsamic Reduction, on Baguette	18
SAUMON FUMÉ Smoked Salmon, House-Made Caviar Cream Cheese, Onions, Capers, Cucumbers, on Toasted Brioche	19

HOT

CROQUE-MONSIEUR Jambon de Paris, Emmental, Mornay Sauce, on Pullman Add Egg 3	18
POULET AU PESTO Chicken Breast, Pesto, Tomatoes, Smoked Mozzarella, on Baguette	19
MERGUEZ SANDWICH Artisan Lamb Sausage, Onions, Tomatoes, House-Made Harissa, on Baguette	20

LES FRUITS DE MER

✦ OYSTERS Each 3.65 1/2 Dozen 20 Dozen 37	
WILD MEXICAN SHRIMP Each 3.50 1/2 Dozen 18 Dozen 31	
WILD NEW ORLEANS SHRIMP Each 3.50 1/2 Dozen 18 Dozen 31	
KING CRAB LEG 8 Oz 50 16 Oz 100	
WILD HARD SHELL MAINE LOBSTER Half 34 Whole 62	

PLATTERS

✦ THE GRAND (SERVES 2) 85 6 Oysters, 4 Blue Salt Spring California Mussels, 4 Littleneck Clams, 3 Farmer Peruvian Bay Scallops, 6 Wild Jumbo Shrimp, 1/2 Wild Maine Lobster	
✦ THE DELUXE (SERVES 3-4) 125 12 Oysters, 10 Blue Salt Spring California Mussels, 8 Littleneck Clams, 3 Farmer Peruvian Bay Scallops, 12 Wild Jumbo Shrimp, 1/2 Wild Maine Lobster	

LES SALADES

Add Chicken, Wild Shrimp or Proscuitto di Parma 10 | Add Sustainable Salmon 13

HYDROPONIQUE LAITUE Hydroponic Lettuce, Tomatoes, Fine Herbs, Dijon Vinaigrette	14
CHÈVRE CHAUD Hydroponic Lettuce, Warm Goat Cheese Crostinis, Tomatoes, Honey, Dijon Vinaigrette	18
CÉSAR AU POULET Kale, Chicken Pesto, Shaved Parmesan, Almonds, Crispy Capers, Caesar Dressing	17
NIÇOISE Seared Ahi Tuna or Spanish Chunk Tuna, White Anchovies, Potatoes, Tomatoes, Olives, String Beans, Egg, Red Onions & Dijon Vinaigrette	22

LES VIANDES

BOEUF BOURGUIGNON Beef Short Ribs, Fresh Pappardelle, Carrots, Mushrooms, Pearl Onions, Red Wine Sauce	28
✦ LE BURGER Grass-fed Beef, Pickled Red Onions, Tomatoes, Lettuce, Served with Fries Choice of: Cheddar, Gruyère, Brie, Roquefort 3 Add Avocado, Bacon, or Egg 3 Add Truffle Fries 2	22
✦ STEAK FRITES Farm-Raised Black Angus Ribeye, Green Peppercorn Sauce, Served with Fries	39
MERGUEZ PLATE Artisan Lamb Sausages, House-Made Harissa	26
POULET RÔTI Roasted Free-Range Half Chicken Au Jus, Served with Marble Potatoes	28

LES POISSONS

SAUMON DE PATAGONIE Sustainable Salmon, Spaghetti Squash, Peas, Cherry Tomatoes, Lemon Beurre Blanc Sauce	27
TRUITE AMANDINE Butterflied Trout, Haricots Verts, Sundried Tomatoes, Almonds, Lemon Butter Sauce	27
MOULES MARINIÈRES Mussels, Shallots, Garlic, Celery, Parsley, White Wine Sauce, Served with Fries	27

LES PLATS VÉGÉTARIENS

VEGAN VEGETARIAN OPTION Weekly Special	24
LA TRUFFE NOIRE Penne with Cream, Shaved Black Truffle	33

SIDES 11

HARICOTS VERTS String Beans, Shallots, Sundried Tomatoes & Almonds	
GRILLED ASPARAGUS	
POMMES FRITES	
POTATO GRATIN	



✦ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Food Allergy Notice: Please be advised that food prepared here may contain: Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish & Shellfish.

- Chef Christophe Breat -

Monsieur Marcel

GOURMET MARKET
& BISTRO

SIGNATURE BOARDS 40

3 Cheeses, 2 Meats, Mustard, Cornichons & House-Made Chutney (Contains Nuts & Wine)

FRENCH

CHEESE

Fromage d'Affinos
Roquefort (Raw)
Beaufort (Raw)

MEAT

Jambon de Paris
Pâté De Campagne

ITALIAN

CHEESE

Taleggio
Fiore Sardo
Truffle Pecorino

MEAT

Bresaola
Prosciutto Di Parma

SPANISH

CHEESE

Manchego
Cabra Al Vino
Bleu de Basques

MEAT

Jamon Serrano
Chorizo

CUSTOM CHEESE AND CHARCUTERIE BOARDS

BUILD YOUR OWN

Choose One 15 | Choose Three 25 | Choose Five 40 | Off Menu Selection Add 5

Served with Our House-Made Chutney (Contains Nuts & Wine)

CHEDDARY

SHARP & GRASSY

Mimolette, Cow | France
Welsh Cheddar, Cow | UK
Hook's 5 years, Cow | USA

SOFT WASHED RIND

STRONG & AROMATIC

Behmale, Goat | France
Époisses De Bourgogne, Cow | France
Taleggio, Cow | Italy

SALAMI

Rosette de Lyon, Pork | USA
Spicy Chorizo, Pork | USA
Finocchiona, Pork | USA
Soppressata, Pork | USA

SOFT BLOOMY RIND

CLEAN & BUTTERY

Humbolt Fog, Goat | USA
Triple Crème, Cow | France
Brebirousse D'Argental, Sheep | France

GOUDAS

BUTTERSCOTCHY & CAMELLELY

Gouda 5 Year, Cow | Holland
Ewephoria, Sheep | Holland
Midnight Moon, Goat | USA

CURED

Prosciutto Di Parma, Pork | Italy
Jambon De Bayonne, Pork | France
Jamon Serrano, Pork | Spain
Lomo, Pork Tenderloin | USA +5
Coppa, Pork Shoulder | USA
Bresaola, Air-Dried Beef | USA
Duck Prosciutto | USA +5
Jamon Iberico de Bellota, Pork | Spain +12

NUTTY

TOASTY & FRUITY

Manchego, Sheep | Spain
Cave-Aged Gruyère, Raw Cow | Switzerland
Challerhocker, Raw Cow | Switzerland

BLEU

BUTTERSCOTCHY & CAMELLELY

Blue De Basque, Sheep | France
Gorgonzola Dolce, Buffalo | Italy
Saint-Agur, Cow | France

COOKED OR SMOKED

Jambon De Paris, Pork | USA
Speck Smoked Prosciutto, Pork | Italy
Mortadella Pork with Pistachio | Italy

SEMI-FIRM

EARTHY & SAVORY

Tomme De Savoie Raw, Cow | France
Saint Nectaire, Cow | France
Etorki, Sheep | France

PARMESAN & PECORINO

DRY & SALTY

Parmigiano-Reggiano, Cow | Italy
Fiore Sardo, Sheep | Italy
Pantaleo, Goat | Italy

PÂTÉ

Goose Liver Mousse | USA +5
Duck Liver Mousse (ith Port Wine) | USA
Pâté De Campagne, Pork | USA
Chicken Liver Mousse with Truffle | USA
Duck Rillette | USA

TRUFFLE +5

EARTHY & POWERFUL

Moliterno Al Tartufo, Sheep | Italy
Boschetto, Sheep | Italy
Truffle Tremor, Goat | USA

CHEF'S CHOICE 45

Served with Our House-Made
Chutney, Seasonal Fruits & Nuts

Cheesemongers Seasonal Selection of
Three Cheeses & Two Meats



WINE AND CHEESE FLIGHTS 35

3 Small Pours Paired with 3 Bites of Cheese

BRIGHT WHITES

SANCERRE | FRANCE
Saint-Angel | Cow, France
PINOT BLANC | FRANCE
Etorki | Sheep, France
CHABLIS | FRANCE
Boucheron | Goat, France

THE MIX

CRÉMANT | FRANCE
Brillat-Savarin | Cow, France
CHARDONNAY | CALIFORNIA
Campo De Montalban | Three-Milk, Spain
MONSIEUR MARCEL ROSÉ | FRANCE
Garrotxa | Goat, Spain

ROBUST REDS

PINOT NOIR | FRANCE
Ewephoria | Sheep, Holland
RED BORDEAUX | FRANCE
Bethmale | Raw Goat, France
CÔTES-DU-RHÔNE | FRANCE
Challerhocker | Raw Cow, Switzerland

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