

All day - Everyday

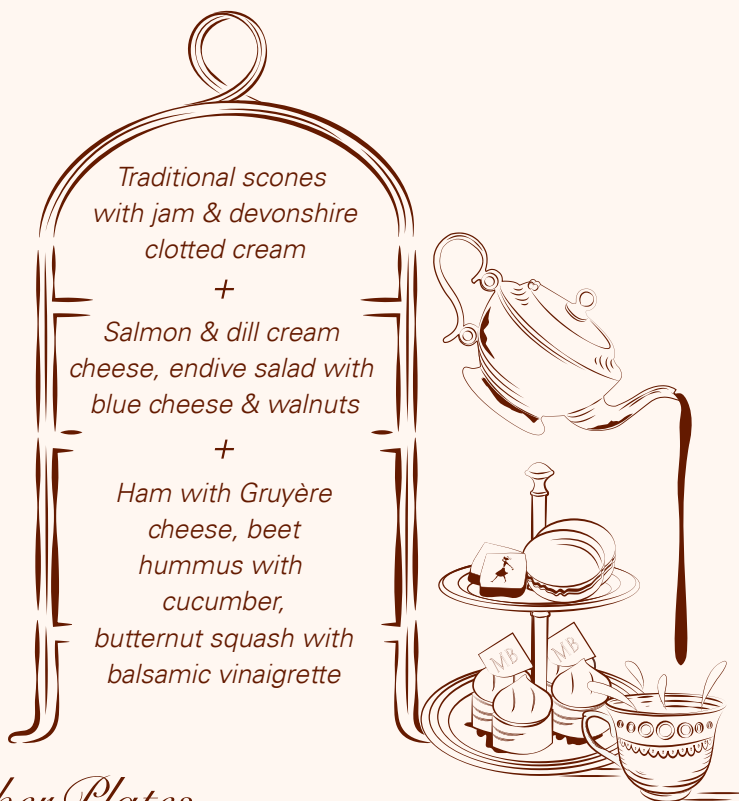


\$70

*per person*

Includes a choice of -  
Unlimited Tea or Coffee

Seasonal Soup  
+  
MarieBelle Mini  
Pastries & Macarons



Traditional scones  
with jam & devonshire  
clotted cream

+

Salmon & dill cream  
cheese, endive salad with  
blue cheese & walnuts

+

Ham with Gruyère  
cheese, beet  
hummus with  
cucumber,  
butternut squash with  
balsamic vinaigrette

### *Other Plates*

SMALL FINGER SANDWICHES - \$30

*Assorted sandwiches -*

*2 salmon & dill cream cheese, 2 endive salad with walnuts & blue cheese, 2 ham & Gruyère,  
2 beet hummus with cucumber, and 2 butternut squash with balsamic vinaigrette*

SEASONAL SOUP - \$15

*Served with toasted bread*

*Quiche*

QUICHE LORRAINE - \$22

*Buttery crust filled with ham,  
Gruyère & leeks served with salad*

QUICHE WITH VEGETABLES - \$22

*Seasonal quiche served with salad  
- please ask for flavor -*

## MarieBelle Desserts



**MOELLEUX AU CHOCOLAT - \$28**  
*Molten lava cake made with 60% dark chocolate & Tahitian vanilla ice cream*

**CHOCOLATE FONDUE - \$26**  
*Assorted seasonal fruits & Madeleine with your choice of melted dark, milk or white chocolate*

**GOUTTES DE CHOCOLAT - \$18**  
*A crusty baguette with warm lavender scented butter, pistachios & lightly melted dark chocolate*

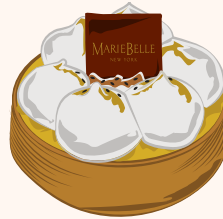
**AFFOGATO - \$10**  
*Tahitian vanilla ice cream with a single shot of espresso*



**CHOCOLATE MOUSE - \$12**  
*Dark Chocolate mousse with a layer of crunchy praline*



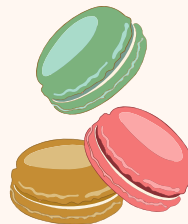
**LEMON TART - \$12**  
*Shortcrust, lemon curd, italian meringue*



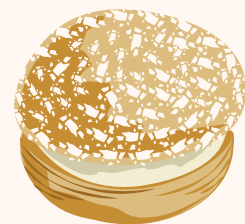
**PASSION FRUIT TART - \$12**  
*Passion fruit curd, italian meringue, passion fruit puree*



**RASPBERRY TART - \$12**  
*Shortcrust, almond biscuit, raspberry coulis, fresh raspberries*



**MACARONS - \$3 EACH**  
*Salted Caramel - Raspberry  
 Chocolate - Pistachio  
 Lavander - Rose / Lychee*



**TROPEZIENNE - \$12**  
*Halved brioche filled with vanilla pastry Cream topped with pearl sugar*

## Wine



Glass / Bottle

ALECTUM                      \$15    \$40  
*Albariño*  
SPAIN

TOMTIT                         \$15    \$40  
*Sauvignon Blanc*  
NEW ZEALAND

BOURGOGNE                 \$15    \$40  
*Pinot Noir*  
FRANCE

IJALBA                         \$13    \$35  
*Rioja*  
SPAIN

LAMARCA                     \$30  
*187ml Prosecco*  
ITALY

MOET & CHANDON         \$40  
*187ml Champagne*  
FRANCE

## Other Drinks

Glass / Sm Pitcher 4gl

BELLINI                         \$22    \$84

MIMOSA                        \$22    \$84

## Wine & Chocolate Pairing

AT  
MARIEBELLE  
NEW YORK

*MarieBelle New York invites you to  
embark on a whimsical journey &  
be charmed by the intricate dance  
between wine & chocolate*

*\$65  
per person*

*A cured selection of 4 wines  
paired with MarieBelle's  
chocolate ganache*

*+*

*Includes a petite side of cheese  
& grapes for a perfect balance*





## Iced Chocolate

ICED AZTEC CHOCOLATE  
60% Dark chocolate

ICED WHITE CHOCOLATE  
with Tahitian vanilla

ICED MILK CHOCOLATE  
& Ground hazelnut

Add extra shot of  
espresso +\$4

Whipped cream  
available

## Gourmet Coffee

ICED COFFEE - \$7

|              |              |                 |
|--------------|--------------|-----------------|
| ESPRESSO     | CAPPUCCINO   | AMERICANO - \$6 |
| Single - \$6 | Single - \$8 | Black coffee    |
| Double - \$7 | Double - \$9 |                 |

|                 |              |                    |
|-----------------|--------------|--------------------|
| MACCHIATTO      | LATTE        | MOCHACHINO - \$9   |
| Single - \$6.50 | Single - \$8 | with dark, milk    |
| Double - \$7.50 | Double - \$9 | or white chocolate |

## Cookies

CHOCOLATE COOKIE - \$8      GANACHE BROWNIE - \$6

MADELEINE - \$4

3 SCONES PLATER - \$15

Includes: Traditional, cranberry, oat-currant  
with jam & devonshire clotted cream

## Fine Teas

HOT - \$12

ICED - \$9

|   |  |   |
|---|--|---|
| CHOCOLATE<br>ROSE<br><i>(Black tea)</i> | ENGLISH<br>BREAKFAST<br><i>(Black tea)</i> | CHINESE<br>FLOWER<br><i>(Green tea)</i> |
|---|--|---|

|                                 |                              |                               |
|---------------------------------|------------------------------|-------------------------------|
| EARL GREY<br><i>(Black tea)</i> | LYCHEE<br><i>(Black tea)</i> | JASMINE<br><i>(Green tea)</i> |
|---------------------------------|------------------------------|-------------------------------|

GUAVA  
*(Herbal tea)*

## Smoothies

STRAWBERRY - \$12      MANGO - \$12

PASSION FRUIT - \$12      PINEAPPLE - \$12



## MarieBelle Special

Large drink + 2 madeleines, macarons,  
ganaches or scones - \$15  
- non-alcoholic drinks only -



## MarieBelle Hot Chocolate

### Dark Hot Chocolate

AZTEC 60%

SPICED 60%  
with chipotle, ancho chili,  
cinnamon & nutmeg

JEFFERSON'S FAVORITE  
60% dark chocolate made  
with milk

MIDNIGHT ESPRESSO  
60% dark chocolate  
melted with a shot  
of espresso

MAYA  
66% dark chocolate  
no sugar added



### Milk Hot Chocolate

PLAIN MILK 38%  
CHOCOLATE

GROUND HAZELNUT  
38% Milk Chocolate

### White Hot Chocolate

WHITE CHOCOLATE  
with Tahitian vanilla

JAPANESE MATCHA  
with white chocolate

### Sides



Whipped  
Cream



Add extra shot of  
Espresso +\$4

### Milk Options

Whole Milk      Fat Free Milk

Almond Milk      Oat Milk

Half & Half

ALL PRODUCTS MAY CONTAIN TRACES OF NUTS

## MarieBelle Signature Ganache

\$3 EACH



Passion Fruit



Salted Caramel



Mint



Espresso



Madagascar

## MarieBelle Signature Tins



**AZTEC DARK HOT CHOCOLATE**  
*Aztec Hot Chocolate contains rich, 60% South American single-origin pure chocolate instead of cocoa powder*

10 oz - \$23

20oz - \$33



**HAZELNUT HOT CHOCOLATE**  
*38% Milk Chocolate contains rich, South American single-origin pure milk chocolate with ground hazelnut*

10 oz - \$23



**SPICED DARK HOT CHOCOLATE**  
*Spiced Hot Chocolate contains rich, 60% South American single-origin with ancho chili, chipotle, cinnamon & ground nutmeg*

10 oz - \$23



**MAYA HOT CHOCOLATE**  
*Maya Chocolate contains rich, 66% South American single-origin with no sugar (as nature intended!)*

16 oz - \$29

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