

All day - Everyday

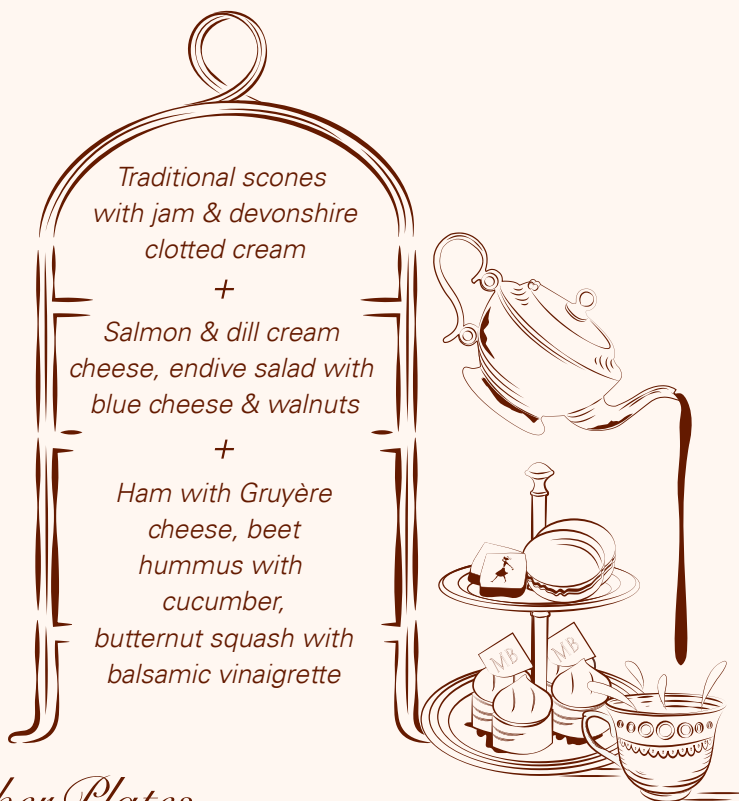


\$70

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

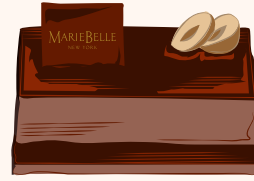


MOELLEUX AU CHOCOLAT - \$28
Molten lava cake made with 60% dark chocolate & Tahitian vanilla ice cream

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 MOUSSE - \$12
Dark Chocolate mousse with a layer of crunchy praline



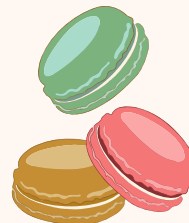
LEMON TART - \$12
Shortcrust, lemon curd, italian meringue



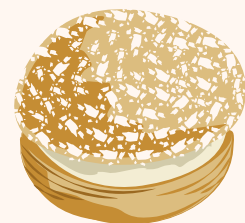
PASSION FRUIT TART - \$12
Passion fruit curd, italian meringue, passion fruit puree



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

RECTORAL DO UMIA \$16 \$50
Albariño
SPAIN

TOMTIT \$16 \$50
Sauvignon Blanc
NEW ZEALAND

LOUIS SIPP \$16 \$50
Pinot Noir Bio'S
FRANCE

IJALBA \$16 \$50
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*

Fine Teas

HOT - \$12

ICED - \$9

CHOCOLATE
ROSE
(Black tea)

ENGLISH
BREAKFAST
(Black tea)

CHINESE
FLOWER
(Green tea)

EARL GREY
(Black tea)

LYCHEE
(Black tea)

JASMINE
(Green tea)

GUAVA
(Herbal tea)

Smoothies

STRAWBERRY - \$12

MANGO - \$12

PASSION FRUIT - \$12

PINEAPPLE - \$12

Gourmet Coffee

ICED COFFEE - \$7

ESPRESSO CAPPUCCHINO 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



Marie Belle 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

ALL PRODUCTS MAY CONTAIN TRACES OF NUTS