

menu



monsieur
marcel
pain vin et fromage

et ^{pain}**vin** | ^{bread}**wine**
fromage & cheese

Fall/Winter

www.breadwineandcheese.com

Los Angeles
Farmers Market, Third & Fairfax
Los Angeles, CA 90036
323.939.7792

Santa Monica
1260 third street promenade
Santa Monica, CA 90401
310.587.1166



monsieur marcel

soupes soups

- soupe à l'oignon** \$7.50
classic french onion soup with bread and grilled emmental on the top
- wild mushroom bisque** \$8.50
a cream of wild mushrooms and truffle oil

amuse bouches appetizers

- calamari fritte** \$12.95
crispy calamari served with tarragon marinara and house aioli
- chef's tart** \$11.95
caramelized onion, lardons, roquefort and goat cheese, arugula with a pear vinaigrette.
- escargots à la bourguignonne** \$11.99
the original baked escargot in a garlic butter sauce
- fresh grilled artichoke** \$9.95
grilled to perfection, served with a homemade aioli
- baked brie** \$9.99
baked brie in puff pastry stuffed with apricot marmalade walnut, and stilton cheese
- foie gras tapas** \$14.99
sliced duck liver terrine with caramelized figs

charcuterie cold cut & fromages & cheeses

- charcuteries françaises** \$17.99
french cold cuts plate:
french ham, rosette de Lyon, country pâté and duck rillettes
- charcuteries italiennes** \$17.99
italian cold cuts plate:
molinari salami, mortadella, di parma prosciutto and bresaola
- foie gras de canard** \$24.95
sliced block of duck liver with fresh and dried fruit, toasted bread and walnuts.
- assiette du beaujolais** \$17.99
brie couronne, roquefort, gruyère de beaufort, country pâté, and rosette de Lyon
- assiette de parma** \$17.99
parmigiano reggiano, bel paese, taleggio, di parma prosciutto and molinari salami
- cheese plate**
plates include dry fruits, quince paste, sliced apple and pear, nuts, bread
- one cheese \$8.00
- three cheeses \$18.00
- five cheeses \$26.00

salads

salades

- salade maison** \$7.00
butter lettuce with a traditional dijon vinaigrette
- mesclun** \$7.00
mixed greens, fresh herbs and radishes, with a champagne vinaigrette
- salade d'endives au roquefort** \$13.99
belgium endives with apples, walnuts and crumbled roquefort cheese, with a walnut vinaigrette
- salade de chèvre chaud** \$13.99
warm goat cheese on toasted bread, drizzled with rosemary honey, served on mixed greens salad with a balsamic vinaigrette
- salade niçoise** \$13.99
pepper crusted ahi tuna, hardboiled egg, potatoes, anchovies, red onions, olives, cucumber, green beans and mixed greens, with a tarragon dressing
- salade avec poulet** \$13.99
hearts of romaine, pine nuts, crispy capers, parmigiano reggiano, with pesto chicken breast and a roasted-garlic cesar dressing.

add extra grilled shrimp or chicken breast onto your salad for \$3.50

quiches

quiches

quiches are served with your choice of mixed greens salad or french fries. there is a \$2.00 charge for any substitutions.

- quiche aux champignons** \$12.95
seasonal mushrooms and swiss cheese
- quiche lorraine** \$10.99
ham and swiss cheese quiche
- quiche aux poireaux** \$10.99
sautéed leeks and artichoke hearts with st loup goat cheese



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plats de resistance entrées

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poissons & fruits de mer Fish & shell fish

- saint-jacques** \$22.95
seared scallops served with a butternut squash purée, crème fraîche risotto, and a vermont maple beurre noisette with sage
- salmon aux lentilles** \$21.50
french lentil succotash, red and yellow bell pepper coulis and fava bean purée
- moules & coques marinières** \$15.99
mussels & clams steamed in a traditional white wine broth with or without cream served with french fries

meat

viandes

- cassoulet** \$21.95
french country classic with duck confit, braised leg of lamb, saucisson à l'ail and roasted garlic bread crumbs
- filet mignon** \$26.00
grilled beef tenderloin served with french fries
your choice of sauce:
peppercorn cream sauce
roquefort sauce
- onglet aux herbes** \$19.99
herb roasted hanger steak with a smoked rosemary demi-glaze served with french fries
- french burger** \$13.99
nancy silverton's famous hamburger blend from Farmers Market Huntington Meat, sautéed mushrooms, caramelized onions, lettuce and tomatoes served with french fries and condiments
- Your choice of cheese : roquefort, brie, gruyère de comté or st loup goat cheese
- bœuf bourguignon** \$15.49
boneless short ribs with pearl onions, mushrooms, fingerling potatoes in a red wine reduction
- merguez** \$14.49
merguez sausage with roasted cipollini onion, goat cheese stuffed-piquillo peppers served with harissa sauce
- poulet rôti** \$14.99
half roasted chicken with french fries, market vegetables and served au jus
- coq au vin** \$15.49
marinated chicken with mushrooms and pearl onions, served with a burgundy reduction and potato gratin

specialités house specialties

- fondue savoyarde serves 2 persons** \$29.99
(the real thing)
our cheesemaster's own special savoyarde recipe, includes: melted gruyère de beaufort, gruyère de comté, appenzeller, morbier, roquefort, white wine and kirsch
- fondue marcel serves 2 persons** \$24.99
(the traditional swiss recipe)
melted gruyère and swiss emmenthaler, white wine and kirsch
- side for fondue: sliced apples or potatoes for an additional \$3.50 or order a cold cut plate to complement any fondue*
- croque monsieur** \$11.49
a french classic: grilled ham, swiss cheese and mornay sauce
- croque marcel** \$11.99
grilled smoked turkey, goat cheese and mornay sauce

side dishes

accompagnements

- frites aux truffes** \$6.99
french fries tossed in white truffle oil
- farmers market vegetables** \$5.99
seasonal vegetables
- harticot vert almondine** \$5.99
blue lake beans sautéed with toasted almonds
- coquillettes au fromage** \$6.99
french style mac and cheese
- épinards** \$5.99
sautéed spinach
- asperges grillées** \$5.99
grilled asparagus
- frites façon marcel** \$4.99
old fashioned french fries

desserts

- tarte tatin** \$7.50
warm upside-down apple pie with vanilla ice cream
- crème brûlée** \$7.50
The classic french vanilla custard
- mousse au chocolat** \$7.50
traditional french chocolate mousse
- ice cream and sorbet** \$5.00
dutch chocolate, vanilla bean
strawberry balsamic

(children only) menu enfants

- coquillettes au fromage** \$6.00
french style mac and cheese
- pâtes nature** \$5.50
plain pasta
- kids burger** \$6.50
2 mini burgers with cheddar cheese served with french fries
- poulet grillé** \$5.50
grilled chicken served with vegetable sauté or french fries

shopping

“most of the products used for the making of the dishes can be purchased inside the store.”

catering

“for inquiry on how monsieur marcel can help you cater your next event, please leave your contact information with your server and someone will contact you shortly.”

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sandwiches LUNCH ONLY (until 6:00 pm)

chauds

hot sandwiches

- merguez** \$12.99
moroccan style spicy lamb sausage, grilled onions and tomatoes with harissa
- poulet pesto** \$11.99
sautéed chicken breast and tomatoes in pesto sauce, with swiss cheese
- gourmet steak sandwich** \$12.99
flat iron steak, roasted peppers, spinach, grilled onions, mushrooms and melted swiss cheese
- sandwich normandie à la presse** \$11.99
grilled baguette with bacon, apple, brie and apricot jam

froids

cold sandwiches

- jambon, beurre, cornichons** \$9.99
a french tradition: ham, butter and gherkins on a french baguette
- sandwich au brie** \$10.99
imported brie cheese, mixed greens and tomatoes on a french baguette
- sandwich au pâté de campagne** \$10.99
french country pâté, mixed greens, tomatoes and gherkins on a french baguette
- sandwich au jambon d'espagne** \$11.99
imported serrano ham, roasted pepper and manchego cheese on a french baguette
- sandwich au saucisson** \$9.99
french salami, mixed greens, tomatoes and gherkins on a french baguette
- sandwich caprese** \$10.99
fresh tomatoes, mozzarella, basil and balsamic vinegar on a french baguette

happy hour tapas menu

monday through friday
from 3pm to 7pm only

all happy hour plates are served with bread, olives and cornichons. add truffle butter for \$1.25

- cold smoked herring**.....\$7.50
a parisian classic, herring marinated in spices served on potatoes.
- salted potatoes**\$4.99
pee-wee marble potatoes served with salsa verde.
- buricotta on a tapenade crostini**\$4.99
fresh made mozzarella stuffed with artisanal ricotta cheese topped on a crostini with our house tapenade.
- chorizo d'españa**.....\$4.99
this rich, flavorful spanish style dry cured sausage has an excellent balance of seasoning and is flavored with smoked paprika.
- saucisson sec**.....\$4.99
excellent balance of seasoning, cured for 30 days it is a rich and flavorful dry salami.
- truffle ham**.....\$4.99
a high quality lean roasted ham from italy, infused with an aromatic truffle flavor.
- pâté de campagne**.....\$4.99
traditional french country pâté.
- duck prosciutto**.....\$7.99
french duck breast cured and dried, very subtle and lean taste.

*bon
appétit!*



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