



BREAKFAST

Welcome

LE MARCHÉ BAKER'S BASKET

Selection of our breads to share with butter, jams and honey

85

Please visit the display for our freshly baked Viennoiseries

BRIOCHE FRENCH TOAST

With peanut butter and berry jam

80

FRUIT AND YOGHURT

Greek yoghurt with an assortment of seasonal fruits

90

“ALL DAY BREAKFAST”

TRADITIONAL ENGLISH BREAKFAST

185

Your choice of fried eggs or omelet on sourdough, beef sausages, beef bacon, sautéed mushrooms, tomatoes and home-made hash brown potatoes

SMOKED SALMON FLORENTINE

255

Poached eggs on a baked muffin with spinach, smoked salmon, asparagus and Hollandaise sauce

EGGS BENEDICT

115

Poached eggs on a baked muffin with beef bacon, asparagus and Hollandaise sauce

Your choice of coffee with a large Viennoiserie from the display

70

Good
Morning!
Have a
GREAT DAY
beginning
with
BREAKFAST

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SOUPS & SALADS

LES SALADES

FOIE DE VOLAILLE 120

Sautéed chicken liver with chargrilled artichokes, avocado, roasted cashew nuts, pomegranate seeds, green leaves, shallots and radishes

QUINOA NOIR 155

Black quinoa, baby gem, roasted sweet potatoes, avocado, dry Goji berries and toasted hazelnut

LÉGUMES GRILLÉS 105

Grilled vegetables, warm goat cheese, croutons and pine-nuts

TARTARE DE SAUMON 280

Raw marinated salmon, fresh endive and cucumber yoghurt salad

CARPACCIO DE BETTERAVES ROUGE 140

Beetroot, mashed mozzarella burrata, mushrooms and truffle oil

SALADE NIÇOISE 195

Grilled tuna loin, tomatoes, green beans, boiled potatoes, soft boiled eggs, mustard and anchovy dressing

CAESAR 130

Heart of romaine lettuce seasoned with Caesar dressing, bruschetta croutons and parmesan chips

Try it with;

Grilled paprika chicken 150

Blacken seared salmon 220

Marinated prawns 230

LES SOUPES

BOUILLON DE QUEUE DE BOEUF 140

Oxtail broth, vegetables brunoise, bone marrow

SOUPE A L'OIGNON 95

French onion soup, caramelized onions
Emmental cheese, baguette croutons

POTAGE DU JOUR 95

Please ask your waiter for the soup of the day

Nothing brings people
together like
GOOD FOOD!



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STARTERS, TARTINES & SANDWICHES

LES ENTRÉES

POULPE RÔTIE 165

Roasted octopus, coarse eggplant purée, herb oil, baked tomatoes

QUICHE MÉDITERRANÉEN 135

Warm Mediterranean quiche, small ratatouille, shredded marinated vegetables

ŒUFS POCHÉS 95

Poached eggs on thin tomatoes and capers tart, basil flavoured humus

CRÊPES AUX FRUITS DE MER 140

Crepes filled with seafood and mushroom ragout, glazed with cheese sauce

PALOURDES MARNIÈRE 130

Fresh clams cooked in white wine, garlic parsley and toasted baguette

SAUMON FUMÉ 245

Smoked salmon, capers and onions, toasted brown bread

LES TARTINES

Tartines are served on a wooden board with gaufrette potatoes and mesclun salad

SAUMON FUMÉ, RICOTTA ET AVOCADOS 250

Smoked salmon, sourdough bread, seasoned ricotta, capers, and avocado

POULET RÔTI 165

Roasted chicken flavoured with tikka mayo, lentil salad, and country bread

LES SANDWICHES

Sandwiches are served on a wooden board with gaufrette potatoes and mesclun salad

SAUMON FUMÉ 220

Smoked salmon, capers and onions, toasted brown bread

BRIE, TOMATE AU THYM 180

Brie and thyme flavoured, oven dried tomatoes, grilled panini

HOT DOG MONSIEUR 165

Beef hot dog, tomatoes, mustard, cheese béchamel gratin in submarine bread

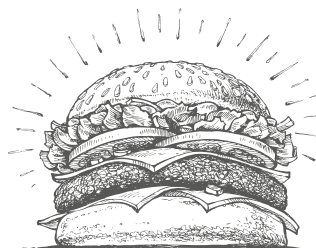
LE HAMBURGER 220

Beef patty topped with smoked beef bacon, mixed leaves and Cheddar in a brioche bun, skin-on fries and homemade ketchup

LE MARCHE SIGNATURE BURGER 370

Beef patty topped with fresh duck liver "foie gras" mixed leaves, oven dried tomatoes in a brioche bun, skin-on fries and homemade ketchup

Add on foie gras slice 150



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OTB BURGERS

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THE KIM CHICKEN 180
Crispy chicken breast, BBQ sauce, Asian slaw, fried onions, Sriracha mayo, coriander, black bun

THE CARNE LIBRE 220
Beyond patty, guacamole, vegan chilli, tomato salsa, jalapeños, cashew nut sour cream, tortilla chips, vegan whole wheat bun

THE BUTCH CASSIDY 190
Secret OTB sauce, red bell pepper chutney, rocket leaves, prime beef patty, Cheddar cheese, crispy beef bacon, fried onions, BBQ sauce, potato brioche bun

THE STEAK FRITES 200
Red bell pepper chutney, Romaine lettuce, rocket leaves, sliced braised beef tenderloin, sweet potato-parmesan chips, poached egg, Béarnaise sauce, potato brioche bun

OTB FRIES

THE CLASSICS 35
Skin-on skinny fries or sweet potato fries

OTB FRIES 40
Skin-on skinny fries or sweet potato fries with parmesan cheese, cracked black pepper, chives

THE LOADED 50
Skin-on skinny fries or sweet potato fries with vegan chilli, tomato salsa, tortilla chips, cashew nut sour cream, chives

OTB BURGERS COMBO

THE B&B 260
Burger & beer

THE OG 230
Burger & coke



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FROM THE GRILL & GRATINS

LES GRILLADES

Fillet de Bœuf - Beef fillet	595
Faux Fillet - Rib Eye	675
Côte de Veau - Veal cutlet	520
Côtelettes d'Agneau - Lamb chops	495
Poussin - Baby chicken	240
Grosses crevettes - Tiger prawns	565
Bar sur l'arête - Seabass on the bone	320
Fillet de saumon - Salmon steak	365

Choose your sauce

Old fashion mustard, green pepper corn, rosemary flavoured jus, mushroom cream, extra virgin olive oil with fresh herbs and tomatoes

Choose your accompaniment

Mashed baked potato, grilled vegetables, assorted seasonal vegetables, mixed green salad, buttered rice

LES GRATINS

HACHIS PARMENTIER DE QUEUE DE BOEUF 315

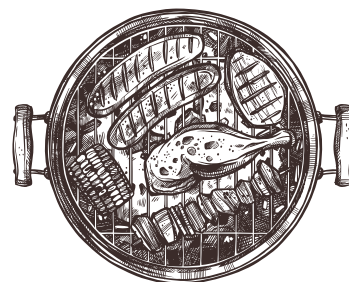
Braised oxtail, onion confit, potatoes Gruyère cheese

PARMENTIER DE CANARD 240

Braised duck with mushrooms and sweet potatoes, Cheddar cheese

MACARONIS 125

Macaroni, chicken breast, vegetables cheese sauce



ENJOY SOMETHING DIFFERENT

To help you make your choice of wine, we have selected a few wine by the glass that match the grilled items

White wine

Beausoleil, Kouroum Vinegard, Grand Vin d'Egypte 2017 "Organic" Bannate **140**

Cape Bay, Gianaclis, Egypt, 2018 Chardonnay **180**

Jardin du Nil, "Organic", Grand VIN d'Egypte, 2018 Vermentino & Viognier **160**

Red wine

Beausoleil, Kouroum Vinegard, Grand Vin d'Egypte 2017 "Organic" Syrah **140**

Cape Bay, Gianaclis 2017 Merlot **180**

Jardin du Nil, "Organic", Grand Vin D'Egypte 2017 Cabernet Sauvignon, Petit Verdot & Syrah **160**

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DESSERTS



LES DESSERTS

CRUMBLE AUX POIRES 90

Warm pear and cinnamon crumble with vanilla sauce

TARTE TATIN 95

Caramelized apple tart with cream

GAUFRES BELGES 85

Belgium waffle, served with warm hazelnut paste, whipped cream and chocolate sauce

Enjoy a %30 discount on all cakes, breads and pastries on display.

After 6:00 PM

A CUP OF
COFFEE & CAKE
SHARED WITH
A FRIEND IS
HAPPINESS
TASTED AND
TIME WELL
SPENT.



MOMENTS GOURMANDS - SWEET MOMENTS

Visit our pastry display and pick your favorite cake to take home and share with your loved ones

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HOT DRINKS

COFFEE & TEA

ESPRESSO	50
Freshly ground coffee	

MACCHIATOCALDO	50
Illy espresso with hot steamed milk added	

MACCHIATOFREDDO	50
Illy espresso with cold milk on the side	

RISTRETTO	50
Illy espresso with a smaller volume in the cup	

DECAFFEINATO	50
Espresso prepared with Illy decaffeinated blend	

ESPRESSO CONPANNA	50
Illy espresso served with a bowl of whipped cream, cocoa powder	

ALL' AMERICANA	50
Illy espresso served in a cappuccino cup and diluted with hot water	

CAPPUCCINO	50
Illy espresso in a cappuccino cup with hot steamed milk added	

CAPPUCCINO VIENNESE	65
Cappuccino with whipped cream added, garnished with a sprinkle of cocoa powder	

CAFFE LATTE	50
Illy espresso with hot milk and a little froth	

MAROCCHINO	65
Illy espresso with hot steamed milk and thick hot chocolate	

SHAKERATO	55
Ice coffee	

CAPPUCCINO FREDDO ALL MIXED	55
Cold coffee	

FRAPPÈ AL CAFFÈ	65
Espresso coffee, sugar syrup, ice cubes	

CARAMEL FRAPPÈ AL CAFFÈ	65
Espresso coffee, caramel syrup, ice cubes	

CHOCOLATE FRAPPÈ AL CAFFÈ	65
Espresso coffee, chocolate syrup, ice cubes	

VANILLA FRAPPÈ AL CAFFÈ	65
Espresso coffee, vanilla syrup, ice cubes	

HOT CHOCOLATE	50
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TURKISH COFFEE	60
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LEAF TEAS AND INFUSIONS

English breakfast	50
Chamomile	50
Earl Grey	50
Peppermint	50
Japanese	50
Sencha	50
Jasmine blossom	50
Ceylon chai	50
Moroccan mint	50
Tukdah Darjeeling	50

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SOFT DRINKS & BEERS

WATER

	SML/ LRG
Dasani	40/28
Evian Small	60
Evian Large	90
Nestle Sparkling	50

SOFT DRINKS

Coca-Cola	40
Coca-Cola Zero	40
Sprite	40
Fanta	40
Schweppes Tonic	40
Schweppes Club Soda	40

ENERGY DRINK

Red Bull	70
Red Bull Sugar-Free	70

FRESH JUICES

Orange	50
Carrot	50
Guava	50
Apple	50
Mango	50

ICED DRINKS

Beet It	90
Beetroot, grapefruit, ginger and apple	
Clean Green	90
Spinach, cucumber, green apple, celery and lime	

Ginger Junkie	90
Carrot, orange, celery and ginger	

Detox Fire	90
Beets, carrot, lemon, ginger and apple	

Lime Quencher	60
Fresh lime juice, mint leaves, syrup	

Sweet Carrot	60
Carrot, apple and parsley	

Flavor Colada	60
Pineapple juice, coconut milk, sugar syrup	

Virgin Mojito	60
Mint leaves, lemon juice, sugar syrup, sprite	

SMOOTHIE

	SML/ LRG
Mango Mania	70/40
Mango, fresh mint, whipping cream, vanilla ice cream	

Dream of Fruits	70/40
Strawberry, banana, milk, Greek yoghurt	

BEERS

Heineken Draught Large	500 ml	100
Heineken Draught Small	250 ml	75
Heineken	330 ml	85
Sakara Gold	500 ml	90
Meister Max	330 ml	95
Stella Large	500 ml	85
Desperado	330 ml	105
Birell (Non- Alcoholic)	330 ml	45

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