MARBLE & CO.

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STARTERS

Centre cut of Salmon gravlax * (GC) (O3)
Artichokes trilogy, lemon confit, crispy buckwheat

Roasted beets in salted crust (VG) (GC)
Goat cheese Sainte-Maure, Alps apricot balsamic

Jumbo lump crab meat salad (GC)
Pomelo, avocado, roasted peanuts, coconut, miang sauce

Slow cooked pork belly (GC)
Baby carrots, orange glaze, aged apple vinegar reduction

MARBLE & CO *Signature*

Crushed fingerling potatoes & Normandy Butter (GC) (O3)
Chives, Calvisius Oscietra caviar, crème fraîche

Roasted vegetable tian (PB) (GC)
Pesto-cashew mayo, arugula, Nyons olives, Banyuls vinegar jus

SALADS

Tuscan Kale salad (GC)
Black foot rotisserie chicken, peanut dressing, white cabbage, Parmigiano Reggiano cheese

Mesclun salad (PB) (GC)
Beets, orange, radishes, pomegranate, figs vinaigrette

SOUPS

Lobster Bisque
Single malt whisky, whipped cream

FISH & LOBSTER

Roasted Atlantic bone-in halibut * (GC)
Combava-seaweed, Hollandaise sauce

MARBLE & CO *Signature*

Mediterranean tuna steak "Au Poivre" (GC) (O3)
Smoked Madagascan pepper, red onion compote, passion fruit Hollandaise, mango salad

Lobster Brioche
Butter-toasted brioche, lobster tail, aji amarillo aïoli, spring onions, mustard cress

BEEF

Sweden, Swami * (GC)
Grilled sirloin steak, aged 45 days, 300/320 g

France, Jersiaise "Ferme des Belles Robes" * (GC)
Grilled L-Bone sirloin steak, aged 45 days, 300/400 gr

Germany, Bavaria, Simmental * (GC)
Grilled rib-eye steak, "entrecôte" aged 30 days, 300/320 gr

USA Illinois, Black Angus, "Linz Family" * (GC)
Grilled USDA Prime-rib-eye steak, aged 45 days, 300/320 gr

France, Jersiaise "Ferme des Belles Robes" * (GC)
Grilled Prime-rib-eye steak, aged 30 days, 400/450 gr

France, Aubrac * (GC)
Beef filet, aged 20 days, 160 gr

MARBLE & CO *Signature Burger* *
Jersey beef patty, Viennese bun, Tête de Moine cheese, grilled pancetta, roasted beefsteak tomato, red onion pickles, olive jam, truffle dip, Parmigiano Reggiano fries

VEAL, PORK, LAMB & POULTRY

"Terre et Mer" * (GC)
Grilled veal medallions, Maine lobster tail, truffle mash potatoes, bisque jus, Béarnaise

Iberico de Bellota roasted pork rack * (GC)
Taggiasca olive crust

Sweet spice-grilled French lamb chops * (GC)
Cinnamon, paprika, coriander, celery flakes, cumin

Black truffle butter-roasted chicken (GC)
Farm raised – Le Gars Daudet, Mayenne, France

SIDE CASSEROLES (VG) (GC)

Roasted buckwheat, butternut, goat cheese cream, crispy sweet potatoes

Fried Brussels sprouts, ricotta cream, roasted shallots

Swiss chard gratin, Mornay sauce, aged Gruyère cheese, crispy Parmigiano Reggiano

SIDE DISHES (VG) (GC)

Curved French fries / Franck's mashed potatoes / Truffle mashed potatoes / Butter-baked potatoes / Creamy spinach / Steamed vegetables

SAUCES

Béarnaise (GC) / Hollandaise (GC) / Au poivre / Creamy Roquefort (GC) / Truffle demi-glace

Plant Based (PB) *Vegetarian* (VG) *Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.
**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*