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Lunch & Dinner

W E E K D A Y S
B U S I N E S S L U N C H

2 C O U R S E S
2 9

3 C O U R S E S
3 4

chef's suggestions

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F O R
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T A B L E
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RAW VEGETABLES & SOUR CREAM	12
<i>Carrot, cucumber, cauliflower, sour cream, crispy onions</i>	
PRAWN COCKTAIL	32
<i>Sweet prawns, Chivas 12 cocktail sauce</i>	
CHEESE & VEGGIE BALLS	18
<i>Selection of homemade crunchy cheese & vegetable balls</i>	
SEA BREAM CEVICHE	25
<i>Pimm's dressing, watermelon</i>	
SALMON TARTARE	24
<i>Avocado, tomato, lemon, spiced mustard, served on scones</i>	
COLD ROASTBEEF	16
<i>Onions pickles, Marlow's sauce</i>	
LOBSTER ROLL	39
<i>Avocado, American dressing</i>	
CRAB ROLL	32
<i>Avocado, citrus mayonnaise</i>	
GRILLED CHEESE	24
<i>Sourdough toast, Cheddar et Blue Shropshire, red onions pickles</i>	
CHICKEN CLUB SANDWICH	26
<i>With bacon or not, served with french fries or salad</i>	
CAVIAR PRUNIER OSCIETRE	150/250
(3 OGR OU 5 OGR)	
<i>Served with blinis and Isigny crème fraîche</i>	

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S A L A D S
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TOMATOES & FIGS	22
<i>Cherry tomato, fig, Sainte-Maure cheese, fried sage leave</i>	
CRAB SALAD	35
<i>Avocado, grapefruit, heart of lettuce, citrus dressing</i>	
KALE SALAD	25
<i>Montgomery Cheddar, pomegranate, dried fruits, passion fruit</i>	
CAESAR CRISPY CHICKEN	29
<i>Poached egg, bacon, romaine, parmesan, Caesar sauce</i>	
CAESAR SHRIMPS	29
<i>Poached egg, romaine, parmesan, Caesar sauce</i>	
CORONATION CHICKEN SALAD	26
<i>Marinated chicken, mango, cucumber, coronation dressing</i>	
NIÇOISE SALAD	29
<i>Tuna belly, cucumber, beef tomatoes, Taggiasche olive</i>	
BLOODY TOMATOES	21
<i>Tomatoes cold soup, Worcestershire sauce, Tabasco sauce, croutons</i>	

S I G N A T U R E S

BEEF WELLINGTON 95 (3 5 0 G - F O R 2)

*Beef filet, mushrooms duxelles, puff pastry and red wine gravy,
Served with black truffle mashed potatoes*

GUINEA FOWL SUPREME 35

Chicken and thyme juice, vegetables and mushrooms cassalette

THINLY SLICED COD 28

Dried tomatoes, fried capers

BEEF TARTARE & OSCIETRE CAVIAR 36

Served with fries

HERB-CRUSTED RACK OF LAMB 39

Lamb juice, eggplant variations

FISH & CHIPS 34

Mushy peas, tartare sauce and french fries

W H Y N O T

French fries 9

Montgomery cheddar fries 12

Green salad with citrus dressing 9

Vegetables cassalette 9

Mashed potatoes 9

Black truffle mashed potatoes 18

K I D S M E N U 25

Fish & Chips *or* Crispy Chicken

Served with fries or salad

Your choice of dessert

Cookie, ice cream or fruits salad

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C H E E S E
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BLUE STILTON BY THE SPOON 12
Served with crackers, strawberry and onion chutney

ETON MESS 19 / 36
*Seasonal fruits, tonka bean cream, meringue,
red fruits coulis
+ your choosing of flambé spirit*

V A R I E S B Y C H O I C E

MARLOW BROWNIE 13
*Cocoa biscuit with almond & hazelnut praliné,
70% chocolate mousse, caramel*

SEASONAL FRUITS CLAFOUTIS 18
With ice cream

FRUITS PLATTER 16

CARROT CAKE 6

BANANA BREAD 6

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I C E D
D E S S E R T S

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ICE CREAM SCOOPS 5 / 9 / 12
Vanilla, Strawberry, Lemon, Gianduja, Pistachio or Coffee

MARLOW CUP 16
Gianduja ice cream, cookies, chocolate coulis, whipped cream

FRUITS CUP 16
*Lemon and strawberry sorbet, vanilla ice cream, fresh seasonal
fruit, red fruit coulis and whipped cream*

LONDON TO MENTON 12
Lemon sorbet, Blue Stilton, frozen raspberries, roasted almonds

IRISH SUNDAE 12
*Dark chocolate cream, crumble, coffee ice cream, Bailey's foam,
caramelized pine nuts*

*Net prices in €, taxes included.
Our restaurant does not accept cheques.
Please let us know if you have any food allergies or intolerances.*



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the Marlow wi-fi*



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