


The background of the entire image is a repeating pattern of fleur-de-lis motifs in a light beige color. The word "Marseille" is written in a large, elegant, cursive script. The letters are filled with a golden-yellow color and have a thick, dark red outline. The word is centered horizontally and occupies the upper half of the image.

Marseille

LARGE PARTIES AND EVENTS

630 Ninth Ave, New York, NY 10036



Marseille is a quintessential French brasserie, renowned for several decades as the beating heart of the neighborhood. Just a few steps from Broadway and the city's theater district, Marseille offers the best of classic dining in a vibrant space.

Our sophisticated, yet approachable brasserie boasts a world-class wine selection and outstanding French-Provençal dishes, with options for every event,



BRUNCH SET MENU

THREE COURSES: \$55 PER PERSON | TWO COURSES: \$48 PER PERSON

SATURDAY & SUNDAY 10AM-3PM

*All prices are subject to 8.875% NYC tax and a 20% administrative fee
Menus are subject to seasonal changes and availability*

BRUNCH BASKET

mini muffins, scones, croissants,
butter & jam

APPETIZERS

(CHOOSE ONE)

FRESH BERRIES

yogurt & granola

CLASSIC FRENCH ONION SOUP

beef broth, imported gruyere

FAVA BEAN HUMMUS

crispy chickpea panisse

BISTRO SALAD

bibb lettuce, radishes, mustard
vinaigrette

ESCARGOTS

baguette crostini

ENTRÉES

(CHOOSE ONE)

LORRAINE OMELETTE

gruyere, bacon, fine herbs, potatoes,
petite salade, toast

SPINACH & GOAT CHEESE OMELETTE

potatoes, petite salade, toast

CROQUE MADAME*

griddled bistro ham & gruyere on
brioche topped with mornay and a
sunny side up egg

GRILLED CHICKEN SALAD

mixed greens, celeriac remoulade, cherry
tomatoes, haricot vert, mustard vinaigrette

BURGER AMÉRICAIN

sharp cheddar, lettuce, tomato,
onion, pickles, fries

PAIN PERDU

brioche french toast, maple syrup

EGGS BENEDICT OR COPENHAGEN*

Canadian bacon OR smoked salmon
& hollandaise sauce, english muffin,
potatoes, petite salade

DESSERT

(CHOOSE ONE)

POT DE CRÈME AU CHOCOLAT

dark chocolate custard, vanilla chantilly,
sugar wafer

VANILLA CRÈME BRÛLÉE

fresh berries

GLACE et SORBET

COCKTAILS

MIMOSA

BELLINI

BLOODY MARY

*Consuming raw or undercooked meat, fish, shellfish
or eggs increases the risk of foodborne illness



LUNCH SET MENU

THREE COURSES: \$55 PER PERSON | TWO COURSES: \$48 PER PERSON

MONDAY-FRIDAY 11AM -3PM

*All prices are subject to 8.875% NYC tax and a 20% administrative fee
Menus are subject to seasonal changes and availability*

APPETIZERS

(CHOOSE ONE)

SOUPE A L'OIGNON

cave aged gruyere, crostini

WARM GOAT CHEESE

roasted beets, golden raisins, almonds,
honey vinaigrette

BISTRO SALAD

bibb lettuce, mustard vinaigrette, radishes

ESCARGOTS

baguette crostini

ENTRÉES

(CHOOSE ONE)

CHICKEN SCHNITZEL

arugula, radicchio, pecorino romano

AVOCADO TOAST*

toasted sourdough, two sunnyside up eggs,
pico de gallo, radish, petite salad

CROQUE MADAME*

griddled bistro ham & gruyere on
brioche topped with mornay and a
sunny side up egg, petite salad

PASTA PRIMAVERA

house made cavatelli, heirloom spinach,
cherry tomatoes, pea, ricotta salata, basil
& asparagus velouts

GRILLED SALMON*

ratatouille niçoise, sautéed broccolini

VEGETABLE COUSCOUS

zucchini, eggplant, cauliflower, carrots, purple
potatoes, garbanzo beans, dates, almonds,
moroccan tomato sauce

DESSERT

(CHOOSE ONE)

POT DE CRÈME AU CHOCOLAT

dark chocolate custard, vanilla chantilly,
sugar wafer

VANILLA CRÈME BRÛLÉE

fresh berries

GLACE et SORBET

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DINNER SET MENU

THREE COURSES: \$85 PER PERSON | TWO COURSES: \$75 PER PERSON

TUESDAY - SATURDAY 4-11PM | SUNDAY & MONDAY 4-10PM

All prices are subject to 8.875% NYC tax and a 20% administrative fee

Menus are subject to seasonal changes and availability

APPETIZERS

(CHOOSE ONE)

FRENCH ONION SOUP

beef broth, gruyere gratinée, crostini

BISTRO SALAD

bibb lettuce, mustard vinaigrette, radishes

ESCARGOT

baguette crostini

TUNA TARTARE*

avocado, spicy aioli, sesame seeds, watercress

SPRING RISOTTO

pea purée, asparagus, zucchini, parmesan, crème fraîche

GRILLED OCTOPUS

gypsy pepper romesco, olives, confit fingerling potatoes

ENTRÉES

(CHOOSE ONE)

POULET ROTI

roasted half chicken, creamy polenta, braised swiss chard, sauce aux champignons

BRANZINO

red bliss potatoes, olives, preserved lemon, charred tomatoes

DAUBE OF BEEF SHORT RIBS

buttered egg noodles, roasted rainbow carrots

PASTA PRIMAVERA

house made cavatelli, heirloom spinach, cherry tomatoes, peas, ricotta salata, basil & asparagus veloute

CONFIT D'CANARD

confit duck leg, flageolet bean ragout, zucchini, crispy pancetta

GRILLED SALMON*

ratatouille niçoise, sautéed broccolini

STEAK FRITES*

12oz prime NY strip, béarnaise sauce, fries

VEGETABLE COUSCOUS

zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, dates, almonds, moroccan tomato sauce

DESSERT

(CHOOSE ONE)

POT DE CRÈME AU CHOCOLAT

dark chocolate custard, vanilla chantilly, sugar wafer

VANILLA CRÈME BRÛLÉE

fresh berries

MIXED BERRIES

chantilly cream

GLACE et SORBET

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COCKTAIL RECEPTION

HORS D'OEUVRES | \$45++ PER PERSON
(choice of up to 8 hors d'oeuvres)

PETITE PATISSERIE | \$10++ PER PERSON

STATIONS:

(Station pricings are based on a minimum of two stations and are meant to be combined with the passed hors d'oeuvres)

ASSORTED CHEESE & CHARCUTERIE/RACLETTE | \$25++PER PERSON

STEAK FRITES CARVING | \$35++ PER PERSON

- Grilled Prime Strip Steak & Roast Rack of Lamb
- Crispy Fries & Bearnaise or Chimichurri

RAW BAR | \$30++ PER PERSON

- East Coast Oysters, Clams & Shrimp

PASTA | \$25++ PER PERSON

BEVERAGE PACKAGES

*All prices are subject to 8.875% NYC tax and a 20% administrative fee

BRUNCH

- Complimentary American coffee, decaffeinated coffee, tea with dessert
- Add ONE Brunch Cocktail per person for an additional \$13 per person plus tax and gratuity
- Bottomless Brunch Cocktails – Additional \$25 per person plus tax and gratuity
- Select Open Bar (2 hrs) : \$55 per person
- Select Wine-Beer-Soda (2 hrs) : \$40 per person

LUNCH

- Complimentary American coffee, decaffeinated coffee, tea with dessert
- Select Open Bar (2 hrs) : \$55 per person
- Select Wine-Beer-Soda (2 hrs) : \$40 per person

DINNER

- Complimentary American coffee, decaffeinated coffee, tea with dessert
- Open Bar (2 hrs): \$55 per person
- Select Wine-Beer-Soda (2 hrs): \$40 per person
- Wine Pairing: \$55 per person
 - Tasting portions of wines paired with each course.
(Apply to entire table)





CONTACT US

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Marseille