

NOVOTEL MARSEILLE CENTRE PRADO

CONSULT THE
RESTAURANT MENU ON
YOUR SMARTPHONE



EAT

Have a good time
with greed





Getting

STARTED

Avocado toast et pickles de girolles	9
Salmon gravlax <i>Mousseline of cauliflower and crispy onions</i>	9
Butternut velouté soup with chestnut flakes	8.5
Baked half-Camembert <i>Croutons and new potatoes</i>	11



Healthy

STYLE

POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Vegetable poke bowl	13
Salmon poke bowl	17
Falafel poke bowl	14



ALMOST GROWN UP

KIDS MENU = 9,5

Ask us ! Up to age 12

TO KEEP

going



Our meals are served
with side dishes, if you want
to change them, tell us !

Duck breast with redcurrants <i>Carrot purée</i>	18
“MSC” teriyaki-glazed salmon <i>Cucumber Tzatziki with a dash of wasabi</i>	17
Orecchiette alle vongole (clams)	15.5
Hot tuna tataki with sesame <i>Rice, quail egg, seaweed</i>	18
Beef burger bomb	15
Lamb shank confit <i>Fluffy couscous and apricots</i>	17.5



FINAL

Pleasures

Chia pudding, cocoa powder, muesli, banana	7
Norman baked apple with cider <i>Custard</i>	7
Very large crème brûlée <i>Maple syrup and basil</i>	7
Extra lemon meringue pie <i>bien meringuée</i>	8
Apple, pear and chocolate crumble	6.5
Gluten-free half-cooked chocolate cake <i>Salted butter caramel ice-cream</i>	8

KEEP

Warm



HOT BEVERAGES

Nespresso coffee

Double espresso 3.2

Espresso 2.4

Tea Kusmi tea 3.5

Prince Wladimir *Black tea, lemon, vanilla and spices*

Sencha green tea

Nanah green mint tea *China green tea flavoured with Nanah mint*

Label impérial *Thé vert, orange et cannelle*

English Breakfast Tea

Detox *Mate, green tea and lemon grass*

Boost *Mate, green tea and spices*

Infusions Kusmi Tea 3.5

Aquarosa *Flavoured blend of hibiscus, blackberries, fruits, plants*

Camomile

Lattes 3.5

Chocolat Commerce Equitable Monbana (bio)

Matcha

Thirsty



Free carafe or glass of water on request

MINERAL WATER 33cl 50cl 1l

Evian 3.5 4.5

Badoit 3.5 4.5

Perrier 4

SODAS 4.5

Orangina 25cL, Fuze tea peach 25cL, Sprite 33cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Oasis tropical 25cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Fanta orange 33cL,

GRANINI FRUITS JUICE AND NECTARS 4.5

Orange juice 25cL, Grapefruit nectar 25cL, Pineapple nectar 25cL, Apple juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Strawberry nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (15cl) 6.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sparkling water

Homemade iced-tea

** Certains produits de nos recettes sont congelés afin de préserver leurs saveurs tout au long de l'année.



All aboard

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	9		49
Laurent Perrier Brut Millésimé 2008			85
Laurent Perrier La Cuvée Brut	12	35	65

APÉRITIFS

Pastis 51 2cL			4.5
Porto rouge Graham's Fine Tawny 6cL			6
Martini bianco ou rosso 6cL			5
Ricard 2cL			4.5
Campari 6cL			5

DRINKS

Kir with white Burgundy			5
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Lillet Tonic 15cL			8
Amber St Raphaël 6cL			6

BEERS

Draft beers	15cl	25cl	50cl
Heineken	3.5	4.5	7.5

Bottled beers

Grimbergen ambrée - bitter & sweet 33cL			5
Hapkin blonde - rich with character 33cL			6
Desperados - tequila flavoured with notes of citrus 33cL			5
Ciney blonde - sweet & balanced 33cL			5.5
Lagunitas IPA - citrus & spicy notes 35.5cL			6
Heineken 0.0 - 33cL			4.5
Mort Subite Kriek - sweet taste of cherry 33cL			6
Grimbergen blanche - citrus & spicy notes 33cL			5
Zoumaï Blonde TIBOULEN 33 cl - Organic beer made in Marseille			7
33cL			
Zoumaï Blanche Gaby 33 cl - Organic beer made in Marseille			7
33cL			
Zoumaï RIOU Ambrée 33 cl - Organic beer made in Marseille			7
33cL			

CIDER

Cidre Bio "SASSY" de Normandie 33cL			5
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WHITE WINE	15cl	37,5cl	75cl
Languedoc - Roussillon (bio)			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
Sud-Ouest			24
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>			
Bourgogne	9	25	42
<i>J. Moreau et Fils AOP Chablis 2020</i>			
Grand Marrenon white	5.5		28
<i>A.O.P LUBERON</i>			
Domaine du Paternel white 75 CL			48
<i>A.o.C Cassis</i>			
ROSE WINE	15cl		75cl
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>			
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2020</i>			
Domaine de la Cadenière Rosé	5		26
<i>Coteaux d'AIX organic</i>			
Domaine du Paternel Rosé 75 cl			48
<i>Cassis rosé A.O.C</i>			
RED WINE	15cl	37,5cl	75cl
Bordeaux		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2019</i>			
Val de Loire	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
Beaujolais	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
Grand Marrenon Red	5.5		28
<i>A.O.P Luberon</i>			

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WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST !
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Prix nets (PR)

** Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health
- drink responsibly.

Allergenic products: consult information available
at the restaurant reception.



Products from organic farming.



We undertake to promote a balanced diet and foster
responsible purchasing.

Because every gesture counts, our restaurant promotes
positive hospitality.



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We are serious about sustainability! This card is printed on
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DÉVELOPPÉ PAR SOPEDI



SOPEDI

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