

R'Ves®

RESTAURANT
MENU

STARTERS

9€ - Chilled seasonal soup: pineapple tomato, basil cream 🍏

9€ - Avocado toast, tomato and feta cheese 🍏

9€ - French onion soup

12€ - Salmon tartare, Kalamansi citrus pulp

24€ - As main course, served with green salad

12€ - Green beans, shallot dressing, duck foie gras shavings and pine nuts

12€ - "Fresh from the garden" 🍏 🌿

Vegetable terrine, "Atlas" olive oil and cucumber vinaigrette

CLASSICS

19€ - Marriott Burger

- Origin Spain - cheddar cheese, bacon, onion, lettuce, tomato and pickles, with french fries

19€ - Chicken Milano Burger

Spicy chicken, mozzarella di bufala, mayo, avocado, lettuce, tomato and onion, on a green bun, with french fries

18€ - Natural Geisha Bowl

Salmon with sesame seeds, quinoa, green asparagus, chionga beetroot, yellow tomato, marrow seeds and soy dressing

16€ - Charolais beef steak tartare minced, raw beef - Origine France -

French fries and tossed salad

16€ - R'Yves Club Sandwich and French fries

16€ - Caesar Salad with chicken

15€ - Gluten free Pasta, sauce of your choice : 🍏

Tomato sauce / 3 cheese sauce

We pay attention to food allergies: a table of food allergens contained in our dishes is available on request.

Paris Marriott Rive Gauche hôtel & Conference Center is committed in an initiative of sustainable development. Green Key certified

MAINS

19€ - Roasted black cod, served with a Lebanese bulgur

23€ - Grilled tuna with sesame seeds, peppers and garlic sauce

25€ - Sea bass fillet à la plancha, orzoritto with green asparagus

25€ - Pan fried prawns, lime, coconut sauce and creamy risotto

32€ - Grilled Black Angus ribeye steak (300g), French fries, béarnaise sauce

19€ - Spring lamb stew

22€ - Organic roasted farm-raised chicken, home-made purée, jus 📍

20€ - Eggplant curry, with rice 🍏 🌿

DESSERTS

6€ - Melting chocolate fondant and vanilla ice cream

6€ - "Élégance"

Madeleine biscuit flavored with orange, red berries, and vanilla mousse

6€ - Strawberries and Chantilly

7€ - Vanilla crème brûlée

7€ - Finger Tatin

7€ - Seasonal ice cream and sorbet

8€ - Coffee or tea and sweets mini-desserts

12€ - French cheese plate

We take care of the world's fish supply: all of our fish is sourced from sustainable fisheries. All our dishes are Home Made except Vegetable terrine, french fries, Finger Tatin, coffee or tea and sweets mini-desserts.

Prices listed are in euros and inclusive of VAT and service.



Local item



Suitable for végétariens



Suitable for vegans