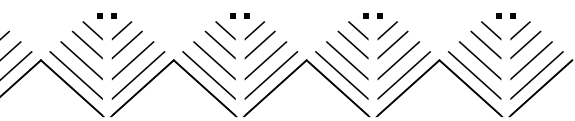
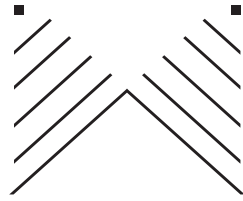


FOOD MENU



MARLOW





At Marlow Contemporary we aim to serve delicious, casual and exciting food & drinks inspired by California with a little detour through Cajun country in the South and with the slightly decadent, laid back yet present and sincere American hospitality and ambience.

We urge you to dine at Marlow exactly as you wish, sometimes sharing selected dishes with the others around the table and sometimes just ordering out your favorites for yourself.

MARLOWS SELECTIONS

If you want us to choose the menu for you, we are more than happy to. Then you will get a selection according to what you your waiter and the kitchen agrees on.

Although Burgundy keeps on making great wine might we suggest to try something from America. We have some very good American wine that sits very well with our menu.

ENJOY!



RAW BAR

OYSTER NATURELLE

LEMON, VINAIGRETTE AND CAYENNE WEST

1 pc 42,- // 4 pc 160,-

Allergen: Shellfish, Mollusc, Sulphite.

OYSTER "ROCKEFELLER"

HERBS, SPINACH, MEZCAL AND GARLIC CRUMBS

1 pc 50,- // 4 pc 190,-

Allergen: Shellfish, Mollusc, Milk, Wheat, Celery.

TOSTADA WITH HALIBUT

GUACAMOLE, PINEAPPLE AND YELLOW HABANERO

85,-

Allergen: Wheat, Fish.

CLASSIC STIRRED TARTAR

BEETS, CAPERS, ALMONDS, MUSTARD-SOUR CREAM AND
VINEGAR CHIPS

195,-

Allergen: Egg, Mustard, Milk, Almond, Wheat, Sulphite.

30 GRAM ROSSINI BLACK CAVIAR

WITH SOUR CREAM AND BLUE CORN TORTILLA

750,-

Allergen: Milk, Fish.



SNACK

SPICED HITRA CRAB DIP

BLUE CORN TORTILLA

130,-

Allergen: Shellfish, Egg, Mustard, Wheat, Sulphite.

WAFFLE WITH CHICKEN LIVER MOUSSE

BACON AND SWEET ONION

145,-

Allergen: Egg, Milk, Sulphite.

CORN FRITTERS

WITH JALAPENO MAYONNAISE

95,-

Allergen: Wheat, Egg, Milk, Mustard, Sulphite.



ADD 30 GRAM
ROSSINI BLACK CAVIAR
TO EVERYTHING
700,-

Allergen: Fish





SIDES

FRIES

60,-

Allergen: Wheat.

MAC'N CHEESE

60,-

Allergen: Wheat, Milk.

MESCLUN SALAD (MIXED)

50,-

Allergen: Sulphite, Mustard.

MARLOW TOMATOES

50,-

Allergen: Wheat, Almonds.



MARLOW PLATES

ICEBERG LETTUCE WEDGE

HERB AND MISO DRESSING, SPICED BREAD CRUMBS AND BACON
Can be made vegetarian. Served with salted almonds as vegetarian dish.
175,-

ADD FRIED CHICKEN

85,-

Allergen: Wheat, Milk, Sulphite, Soy, (Almonds if vegetarian).

BLACKENED OCTOPUS

WITH GRITS AND GUMBO SAUCE
190,-

Allergen: Shellfish, Mollusc, Wheat, Celery.

BONE MARROW XO SAUCE AND WAFFLE

180,-

BONE MARROW LUGE:

add 2 cl Bourbon, sip through the marrow.

70,-

Allergen: Shellfish, Mollusc, Wheat, Egg, Soy.

CRISPY FRIED CHICKEN

KALE-JALAPENO SLAW AND AVOCADO RANCH DRESSING
195,-

Allergen: Wheat, Milk, Mustard, Sulphite.

ADD FRIES

60,-

Allergen: Wheat.

BURRATA

TOMATOES, SWEET CORN AND SMOKED ALMONDS
215,-

Allergen: Milk, Wheat, Almonds, Soy.



MAIN COURSE

LIGHTLY-SMOKED SHORT RIBS

GLAZED WITH BLACK GARLIC BBQ, CRISPY PORK SKIN,
CHICHARRONES AND JALAPENO. ONION RINGS, COLLARD GREENS
WITH SWEET PEAS, KALE AND GREEN ONIONS

375,-

Allergen: Wheat, Sulphite, Gluten, Milk.

WHOLE ROASTED RIB-EYE

MESCLUN SALAD (MIXED SALAD) AND BRISKET SAUCE WITH FRIES
OR MAC'N CHEESE

385,-

Allergen: Mustard, Milk, Sulphite.

CAJUN BRONZE'D MONKFISH

GARDEN VEGETABLES AND CORN CHOWDER

375,-

Allergen: Fish, Milk.



DESSERT

CHOCOLATE MARSHMALLOW BROWNIE

VANILLA ICE CREAM & CARAMEL

115,-

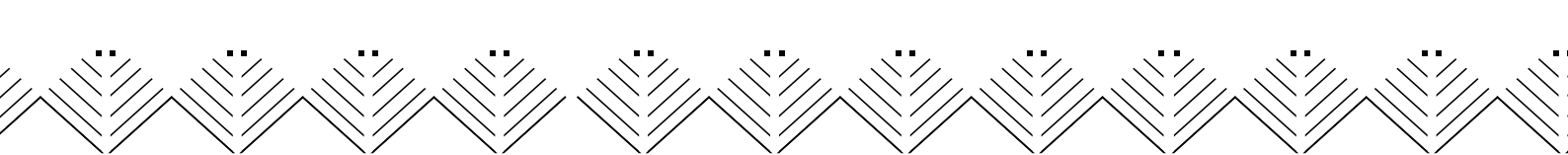
Allergen: Milk, Gluten, Wheat, Egg.

N.Y. CHEESE CAKE

CHERRIE COULIS

115,-

Allergen: Gluten, Egg, Milk.



M | W



MARLOW