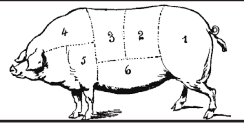


Open Monday-Friday:
11:00am - 2:00pm
Marché Mondays:
seating at 6:00pm

Marché

FORECAST:
Partly sunny with
a chance of Pork



Winter 2010

What's For Lunch

40 Lisbon Street, Lewiston, ME 04240

Marché Mondays

While Fuel, our sibling across the street takes a powder on Monday nights, Marché is open for a weekly, fixed menu dinner showcasing a different ingredient, technique wine or other unique aspect of the cuisine.

This exclusive event will have only one seating per night, and it's by reservation only.

To learn each upcoming week's menu, friend us on Facebook, or just visit us on the web at: <http://MarcheMaine.com>



Hey, what's the deal with the dude pulling the cart? The man in the photo was a worker for a "stand de legumes" (vegetable stall) at the Marché de Les Halles in Paris. Les Halles was a massive central market — "marché" means "market" in French — and is the inspiration for our name.



Drinks

Bottled Water

Izzie

Clementine

Blueberry

Pomegranite

Maine Root

Root Beer

Sarsaparilla

Pellegrino

Catering Menu



Hearty Creations from our "Hot Pot"

TAKE OUR BIG OL' SOUP WARMER WITH YOU TO YOUR EVENT
FILLED WITH ANY OF THE FOLLOWING ITEMS.

Served with a large mixed greens salad,
drink and dessert

Boeuf Bourguignon

The classic recipe from Julia Childs "Mastering the Art of French Cooking". Slowly braised beef, carrots and pearl onions in a rich red wine sauce. Served over parpadelle pasta.

Chicken and Dumplings

Chicken from our rotisserie in a classic chicken soup. House made stock, garlic, white wine, carrots, celery, onions and peas. Served with a house cooked biscuit.

Chili

Made with fresh plum tomatoes, red kidney beans and your choice of beef short ribs, rotisserie chicken, or vegetarian. With corn bread.

Seafood Chowder

New England style with PEI Mussels, baby clams and flaky white fish with potatoes, garlic. House cooked biscuit.

\$8.00 Per Person

Soups

ALL MADE ON PREMISE, FROM SCRATCH

Tomato Bisque

Broccoli and Cheddar

Butternut Truffle Bisque

Black Bean Soup

Clam Chowder

Corn Chowder

Creamy Mushroom

Enjoy our soup by the quart or in our "Hot Pot"
\$10.00 per quart (serves about 4) or \$4 per person in our hot pot.

Sides

Celeraic Slaw Tortellini Salad Fresh Fruit

Roased Red Potato Salad House Cooked Potato Chips

207.333.3836

Make your own

Sandwich Platters

Large trays loaded with sandwich makings. For any number of guests. Includes drink and dessert

Breads

Wheatberry, Sourdough, Asagio Foccacia, Marble Rye

Fillings

Smoked beef brisket, House roasted beef, Black Forest ham, Turkey, Pastrami

Cheddar, Havarti, Swiss

Lettuce, Tomato, Pickles

Condiments

Aioli, Mayo, Grain and Dijon Mustard

\$13.00 Per Person

Pre-Made Sandwiches

Pick 4. Assembled and served on a large platter. House made aioli, grain and dijon mustard served on the side

Smoked beef brisket, sauerkraut, Swiss cheese and dijon on marbled rye

Chicken Salad. - Made from our rotisserie chicken with havarti, lettuce, tomato on Asagio foccacia

Roast Beef — House Cooked Angus top sirloin sliced thin. With horseradish mayo and cheddar

Ham and Cheddar - Black Forest ham, house sliced cheddar, garlic aioli, lettuce and tomato on wheatberry bread

Turkey and Swiss - This is NOT fake turkey. The good stuff, with swiss, Dijon, lettuce and tomato on wheatberry bread.

Veggie - Fresh mozzarilla, roasted eggplant, roasted red peppers, house made hummus

\$13.00 Per Person

Salads

Large, fresh salads, made to order for your party. Choose from baby mixed greens, romaine, haricot vert, carrots, chery tomatoes, house cured salmon, roasted beets, croutons, and dried cherries. Casear, Lemon Vinaigrette, Simple Bistro

\$7 Per Person

