



Marie Louise

— BISTRO & CATERING —

Baltimore RESTAURANT WEEK

— CELEBRATING 20 YEARS —

JULY 24 – AUGUST 2, 2026

— 3 COURSES \$45 —

FIRST COURSE

Choice of One

PEAR & BLUE SALAD

*baby greens, gorgonzola,
candied walnuts,
champagne vinaigrette*

FOIE GRAS PATE

*fig jam, brioche
crostini*

FRENCH ONION SOUP

*caramelized onions,
gruyère, crouton*

MARYLAND CRAB SOUP

*lump crab, sherry,
herbs*

SECOND COURSE

Choice of One

FILET MIGNON AU POIVRE

*peppercorn sauce,
potatoes gratine,
asparagus*

DUCK BREAST

*demi-glace,
potatoes gratine,
haricot vert*

DUCK CONFIT

*potatoes gratine,
asparagus*

SEA BASS

*risotto, asparagus,
lemon beurre blanc*

RISOTTO

*exotic wild
mushroom mix,
parmesan*

THIRD COURSE

Choice of One

Assorted Pastry Selection

No room for dessert?

Ask for a glass of House Wine instead