

STARTERS

ALBACORE TUNA TATAKI WITH SESAME

sesame oil and sherry dressing

ROCKFISH SOUP

croutons and rouille

PIKE QUENELLE,

shellfish sauce

GRAVLAX-STYLE HOME-MARINATED ORGANIC IRISH SALMON

wasabi cream, warm blinis

SEMI-COOKED FOIE GRAS

prune and pistachio chutney

PARMESANE D'HERBES, RICOTTA ET TOMATES CONFITES,

caramel au balsamique

GREEN AND WHITE ASPARAGUS FROM LANDES,

herb vinaigrette, broken poached egg

CARPACCIO OF LOCTUDY WILD SEA BASS

with Avruga roe, sesame crisp

12

12

14

15

15

15

19

22

WHOLE WILD FISH

SOLE 500~600 GM, MEUNIÈRE-STYLE, GRILLED OR A LA PLANCHA

potato mousseline or seasonal vegetables, white butter sauce

GRILLED OR SALT-CRUSTED GUILVINEC SEA BASS (1~1,2KG) for 2

potato mousseline and green vegetables, white butter sauce

56

99

WILD FISH AND SHELLFISH

THICK POLLACK FILLET A LA PLANCHA,

caviar d'aubergines, sauce pesto

PIKE QUENELLES, SHELLFISH SAUCE

Pilaf-style rice

SAUTÉED LINGUINE WITH MEDITERRANEAN SEA URCHIN CORALS

tomato confit

PAN-FRIED CALAMARI WITH ESPELETTE CHILI PEPPER,

tomato and basil, venere rice, crustacean sauce

WHOLE LOBSTER FROM MAINE, GRILLED OR COGNAC FLAMED

potato mousseline with semi-salted butter or green vegetables

25

25

28

32

59

MEAT

PAN-SEARED RED LABEL FREE-RANGE CHICKEN SUPREME

pulpe de patates douces, jus au romarin

PAN-SEARED BEEF FILLET

mousseline de pommes de terre, jus gourmand

25

38

Viande bovine origine Hollande

LA MARÉE MENUS

31€

37€

1 STARTER + 1 MAIN COURSE OR 1 MAIN COURSE

1 STARTER + 1 MAIN COURSE + 1 DESSERT

+ 1 DESSERT

SEAFOOD

MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

6 FINES DE CLAIRE N°3

16.5

6 GILLARDEAU N°3

27

6 GILLARDEAU N°2

33

fleshy oyster

LA MARÉE OYSTER SAMPLING PLATTER

4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3, 300g de Bulots, 6 Crevettes roses de Madagascar

39

1/2 HOMARD CANADIEN, CUIT VAPEUR, SERVI FROID

homemade mayonnaise

25

STARTERS

VEGETABLE AND SHRIMPS FRITTERS, spicy oil

ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing

ASPARAGUS CREAM SOUP WITH HERBS AND POACHED EGG

PARMESANE D'HERBES, RICOTTA ET TOMATES CONFITES, caramel au balsamique

TODAY'S STARTER

MAIN COURSES

THICK POLLACK FILLET A LA PLANCHA, caviar d'aubergines, sauce pesto

CREAMY LINGUINI WITH HADDOCK FROM MOULIN DU COUVENT, mimolette, rocket and fava beans

PIKE QUENELLES, SHELLFISH SAUCE Pilaf-style rice

PAN-SEARED RED LABEL FREE-RANGE CHICKEN SUPREME pulpe de patates douces, jus au romarin

TODAY'S SPECIAL

DESSERTS

CITRUS FLOATING ISLAND, CUSTARD caramelized almonds

GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, sesame crisp

ECLAIR LA MARÉE AU CAFÉ caramelized walnuts

COMTÉ 18 MOIS ET CHÈVRE DE MONSIEUR FABRE, chutney maison de figues, ananas et prune

TODAY'S DESSERT



Certains fonds de sauce sont élaborés par notre artisan partenaire Festins de Bourgogne

Net prices in euro, taxes and service included.

We would like to inform our kind customers that we don't accept checks.

CHEESE

COMTÉ 18 MOIS ET CHÈVRE DE MONSIEUR FABRE, 12
chutney maison de figues, ananas et prune

DESSERTS

COFFEE WITH GOURMET DESSERTS 11
soupe de fraise à la menthe, mousse au chocolat et cannelé Bordelais

ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER 12
Choice of 3 flavours from:
chocolate, vanilla, mango, coffee, raspberry, coconut milk, pineapple, yoghurt, lemon.

GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, 12
sesame crisp

ECLAIR LA MARÉE AU CAFÉ 12
caramelized walnuts

CITRUS FLOATING ISLAND, CUSTARD 12
caramelized almonds

STRAWBERRY MINT SOUP, 12
blood orange sorbet from Pédone's

GENEROUS NAPOLEON "LA MARÉE" 15
to order at the beginning of your meal or 10 minute wait

DÉGUSTATION DE FRUITS FRAIS, ANANAS, MANGUE, PAPAYE 15
infusion au thé vert, sorbet framboise

EN ACCOMPAGNEMENT, VINS AU VERRE A.O.C. 12CL

CHÂTEAU FONRAZADE 2007 SAINT-EMILION GRAND CRU 9
Red wine from Guy Balotte

CHÂTEAU COUSTEAU 2014 CADILLAC 8
White sweet wine from Bernard Réglat vineyards

HARMONIE, 2014 LANGUEDOC 8
Organic sweet white wine from domaine Enclos de la Croix



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1, rue Daru / 75008 Paris
Réservations : 01 43 80 20 00
contact@lamaree.fr / www.lamaree.fr



Infos Allergènes
Allergens: please check the information list available from reception desk.