

## STARTERS

<b>PIKE QUENELLE,</b> shellfish sauce	14
<b>GRAVLAX-STYLE HOME-MARINATED ORGANIC IRISH SALMON</b> wasabi cream, warm blinis	15
<b>SEMI-COOKED FOIE GRAS</b> prune and pistachio chutney	15
<b>WHITE ASPARAGUS</b> egg vinaigrette	19

## SEAFOOD

### MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

<b>6 FINES DE CLAIRE N°3</b>	16.5
<b>6 GILLARDEAU N°3</b>	27
<b>6 GILLARDEAU N°2</b> fleshy oyster	33
<b>LA MARÉE OYSTER SAMPLING PLATTER</b> 4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3	39



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.

## WHOLE WILD FISH

<b>SOLE 500~600 GM, MEUNIÈRE-STYLE, GRILLED OR A LA PLANCHA</b> potato mousseline or seasonal vegetables, white butter sauce	70
<b>GRILLED OR SALT-CRUSTED GUILVINEC SEA BASS (1~1,2KG) for 2</b> potato mousseline and green vegetables, white butter sauce	99

## WILD FISH AND SHELLFISH

<b>THICK FILLET OF LOCTUDY POLLOCK A LA PLANCHA,</b> barigoule de poivrade et cébettes, beurre blanc	25
<b>SAUTÉED LINGUINE WITH MEDITERRANEAN SEA URCHIN CORALS</b> tomato confit	28
<b>PAN-FRIED CALAMARI WITH ESPELETTE CHILI PEPPER,</b> tomato and basil, venere rice, crustacean sauce	32
<b>WHOLE-GRILLED OR COGNAC-FLAMED BRITTANY LOBSTER</b> potato mousseline with semi-salted butter or green vegetables	59

## MEAT

<b>PAN-SEARED RED LABEL FREE-RANGE CHICKEN SUPREME</b> polenta au parmesan, jus gourmand	25
<b>PAN-SEARED BEEF FILLET,</b> mousseline de pommes de terre, jus gourmand à la moutarde "Pommery"	38

Viande bovine origine Hollande

## LA MARÉE MENUS

31€

1 STARTER + 1 MAIN COURSE OR 1 MAIN COURSE  
+ 1 DESSERT

37€

1 STARTER + 1 MAIN COURSE + 1 DESSERT

### STARTERS

SEA BASS CARPACCIO WITH AVRUGA ROE  
ASPARAGUS CREAM SOUP WITH HERBS AND POACHED EGG  
TODAYS STARTER

### MAIN COURSES

THICK FILLET OF LOCTUDY POLLOCK A LA PLANCHA, barigoule de poivrade et cébettes, beurre blanc  
CREAMY LINGUINI WITH HADDOCK FROM MOULIN DU COUVENT, mimolette, rocket and fava beans  
PAN-SEARED RED LABEL FREE-RANGE CHICKEN SUPREME polenta au parmesan, jus gourmand  
TODAYS 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  
CANTAL ENTRE DEUX, CHÈVRE BIO DE MONSIEUR FABRE, chutney maison de figes, ananas et prune  
TODAYS DESSERT

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## CHEESE

**CANTAL ENTRE DEUX, CHÈVRE BIO 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 chou vanille

**ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER** 12  
Choice of 3 flavours from:  
chocolate, mango, coffee, raspberry, almond milk, passion fruit, melon, lemon, Bourbon vanilla, strawberry

**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.