

STARTERS

ALBACORE TUNA TATAKI WITH SESAME

sesame oil and sherry dressing

ROCKFISH SOUP

croutons and rouille

PIKE QUENELLE,

shellfish sauce

HOME-SMOKED ORGANIC IRISH SALMON

wasabi cream, warm blinis

SEMI-COOKED PLAIN DUCK FOIE GRAS,

chutney pommes poires et raisins secs

PAN-SEARED SQUIDS FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER

tomatoes and basil

ROASTED SCALLOPS FROM PORT EN BESSIN,

Crème de butternut et truffe noire tuber mélanosporum

CARPACCIO OF LOCTUDY WILD SEA BASS

with Avruga roe, sesame crisp

CANADIAN LOBSTER SALAD

citrus dressing, crunchy fennel, sucrine lettuce and pomelos

12

12

14

15

16

17

25

22

25

SEAFOOD

MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

6 SPÉCIALES N°3 "LA RÉSERVE"

22

6 SPÉCIALES N°2 "LA RÉSERVE"

27

WHELKS (300G)

9

ORGANIC PINK SHRIMPS FROM MADAGASCAR (8 PIECES)

15.8

SAMPLING

"DARU"

Oysters: 3 Fines de Claire N°3, 3 spéciales n°2, 3 spéciales n°3, 3 Pousse en Claire n°2
whelks, 6 organic pink shrimps from Madagascar

59

"SAINT-HONORÉ"

Oysters: 3 Fines de Claire N°3, 3 spéciales n°2, 3 spéciales n°3, 3 Pousse en Claire n°2
whelks, 6 organic pink shrimps from Madagascar
1/2 Canadian lobster

80



Notre foie gras de canard est élaboré par la maison Tradition & Gourmandises
Certains fonds de sauce sont élaborés par notre artisan partenaire Festins de Bourgogne

Net prices in euros, taxes and service included.
We would like to inform our kind customers that we don't accept checks.

WHOLE WILD FISH

LOCTUDY SOLE (500~600GR) MEUNIÈRE, GRILLED OR À LA PLANCHA

potato mousseline or green vegetables, white butter sauce

56

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

potato mousseline and green vegetables, white butter sauce

99

WILD FISH AND SHELLFISH

COD LOIN A LA PLANCHA

butternut squash mash, hazelnut emulsion

25

PIKE QUENELLES, SHELLFISH SAUCE

riz basmati façon Pilaf

25

LINGUINI WITH IRISH ORGANIC SALMON AND SCAMORZA

rocket salad and fava beans

25

CALAMARS POÊLÉS AU PIMENT D'ESPELETTE,

tomato and basil, venere rice, crustacean sauce

32

WHOLECANADIAN LOBSTER GRILLED OR COGNAC FLAMED

potato mousseline with semi-salted butter or green vegetables

49

MEAT

OVEN-BAKED DUCKLING SUPREME,

caramelized sweet potatoes, thyme gravy

25

FILET DE BŒUF CUIT AU SAUTOIR, JUS GOURMAND

mousseline de pommes Agria au beurre demi-sel

32

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

ROCKFISH SOUP croutons and rouille

HOME-SMOKED ORGANIC IRISH SALMON wasabi cream, warm blinis

ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing

TODAY'S STARTER

THICK POLLACK FILLET A LA PLANCHA, parsnip compote, tasty sauce

PIKE QUENELLES, SHELLFISH SAUCE riz basmati façon Pilaf

LINGUINI WITH IRISH ORGANIC SALMON AND SCAMORZA rocket salad and fava beans

OVEN-BAKED DUCKLING SUPREME, caramelized sweet potatoes, thyme gravy

TODAY'S SPECIAL

CANTAL ENTRE DEUX AND ORGANIC GOAT'S CHEESE BY MONSIEUR FABRE homemade apple pear chutney
and raisins

PINEAPPLE CARPACCIO, PEELED ORANGES sorbet coco de la maison Pédone

CITRUS FLOATING ISLAND, CUSTARD caramelized almonds

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

TODAY'S DESSERT

CHEESE

CANTAL ENTRE DEUX AND ORGANIC GOAT'S CHEESE BY MONSIEUR FABRE 12
homemade apple pear chutney and raisins

DESSERTS

COFFEE WITH GOURMET DESSERTS 11
mi-cuit au chocolat, île flottante et madeleine au citron

CHESTNUT PUREE SOFT CAKE, 12
glace yaourt de la maison Pédone

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

ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER 12
Choice of 3 flavours from:
chocolate, vanilla, chestnut, lemon, mango, pear, coffee, tangerine, raspberry, coconut

PINEAPPLE CARPACCIO, PEELED ORANGES 12
sorbet coco de la maison Pédone

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

VANILLA ICE CREAM SOUFLÉ, HOT CHOCOLATE FUDGE 15

« LA MARÉE » ORANGE ÉCLAIR 14
coulis de fruits exotiques

CITRUS FLOATING ISLAND, CUSTARD 12
caramelized almonds

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.