

STARTERS

ROCKFISH SOUP croutons and rouille	12
ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing	12
PIKE QUENELLE, shellfish sauce	14
WINTER SALAD WITH BAUX-DE-PROVENCE OLIVE OIL avocado, endives, red beet, cauliflower, lemon juice	14
HOUSE-SMOKED ORGANIC IRISH SALMON, blinis tièdes et crème wasabi	15
SEMI-COOKED PLAIN DUCK FOIE GRAS, chutney pommes poires et raisins secs	16
CARPACCIO OF LOCTUDY WILD SEA BASS with Avruga roe, sesame crisp	22
CANADIAN LOBSTER SALAD citrus dressing, crunchy fennel, sucrine lettuce and pomelos	30

SEAFOOD

MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

6 FINES DE CLAIRE N°3	16.5
6 SPÉCIALES N°3 "LA RÉSERVE"	22
6 SPÉCIALES N°2 "LA RÉSERVE"	27
6 GILLARDEAU N°2 fleshy oyster	33
LA MARÉE OYSTER TASTING PLATTER 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2, 3 Fines de Claire n°3	39
WHELKS (300G)	9
ORGANIC PINK SHRIMPS FROM MADAGASCAR (8 PIECES)	15.8

SAMPLING

"DARU" 3 Fines de Claires n°3, 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2 6 organic pink shrimps from Madagascar, 300g of whelks	59
"SAINT-HONORÉ" 3 Fines de Claires n°3, 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2 6 organic pink shrimps from Madagascar, 300g of whelks 1/2 Canadian lobster	80



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

NOIRMOUTIER SOLE 500~600 GM, MEUNIÈRE-STYLE, GRILLED OR A LA PLANCHA potato mousseline or green vegetables, white butter sauce	56
WHOLE GRILLED JOHN DORY FROM LOCTUDY pour 2 pers white butter sauce, potato mousseline with semi-salted butter	70

WILD FISH AND SHELLFISH

PIKE QUENELLES, SHELLFISH SAUCE Pilaf-style rice	25
SKIN-SEARED COD LOIN diced butternut squash with hazelnut oil, lemongrass sauce	25
FRICASSÉE DE CALAMARS À LA PROVENÇALE, riz vénéré au parmesan	32
LIGHTLY-SEARED SCALLOPS FROM PORT-EN-BESSIN smoked potato mash, white butter sauce	32
WHOLECANADIAN LOBSTER GRILLED OR COGNAC FLAMED potato mousseline with semi-salted butter or green vegetables	65
ORGANIC IRISH SALMON CREAMY LINGUINI AND MIMOLETTE CHEESE rocket salad and fava beans	25

MEAT

OVEN-BAKED DUCKLING SUPREME, sweet potato flesh, thyme cooking juices	25
PAN-SEARED FILLET OF BEEF, TASTY COOKING JUICES Agrida potato mousseline with semi-salted butter	32

Viande bovine origine Hollande

LA MARÉE MENUS

31€

37€

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

1 STARTER + 1 MAIN COURSE + 1 DESSERT

STARTERS

WINTER SALAD WITH BAUX-DE-PROVENCE OLIVE OIL avocado, endives, red beet, cauliflower, lemon juice
ROCKFISH SOUP croutons and rouille
ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing
TODAY'S STARTER

MAIN COURSES

ORGANIC IRISH SALMON CREAMY LINGUINI AND MIMOLETTE CHEESE rocket salad and fava beans
SKIN-SEARED COD LOIN diced butternut squash with hazelnut oil, lemongrass sauce
"DARU" PIKE QUENELLE crustacean coulis, Pilaf-style basmati rice
OVEN-BAKED DUCKLING SUPREME, sweet potato flesh, thyme cooking juices
TODAY'S SPECIAL

DESSERTS

GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, sesame crisp
"LA MARÉE" PISTACHIO AND CARAMELIZED WALNUT ÉCLAIR praline coulis, orange biscuit
PINEAPPLE AND CORIANDER SOUP, SESAME BISCUIT sorbet litchi de la maison Pédone
CANTAL ENTRE-DEUX AND ORGANIC GOAT'S CHEESE BY MONSIEUR FABRE, homemade apple pear chutney and raisins
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

RUM-FLAMED BANANA SOUFFLÉ, 15
hot chocolate fudge
à commander en début de repas ou 15 minutes d'attente

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

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

CITRUS FLOATING ISLAND, CUSTARD 12
caramelized almonds

PINEAPPLE AND CORIANDER SOUP, SESAME BISCUIT 12
sorbet litchi de la maison Pédone

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

"LA MARÉE" PISTACHIO AND CARAMELIZED WALNUT ÉCLAIR 14
praline coulis, orange biscuit

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



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

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



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.