

Starters

Rockfish soup croutons and rouille	12
Albacore tuna tataki with sesame sesame oil and sherry dressing	14
Figues rôties au miel de forêt, mozzarella di buffalla, dried Parma ham shavings	14
Home-smoked organic Irish salmon wasabi cream, warm blinis	15
Semi-cooked plain duck foie gras, chutney de figues, ananas et prune	16
Fry-up of Loctudy squids from small scale fishing, homemade tartare sauce	17
Carpaccio of Loctudy wild sea bass with Avruğa eggs	22
French cep cream and Loctudy langoustines	22

Seafood Marennes Oléron Oysters

6 Fines de claire N°2 de chez Alain Fonteneau	16.5
6 Spéciales N°3 "la réserve" de chez Alain Fonteneau	22
6 Spéciales n°2 de chez Gillardeau	27
La Marée oyster tasting platter	39
4 oysters "Fines de claire" n°2, 4 oysters "Spéciales" n°3, 4 oysters "Spéciales" n°2	
Whelks (300g)	9
Organic pink shrimps from Madagascar (8 pieces)	15.8
1/2 homard Breton, cuit vapeur, servi froid homemade mayonnaise	30

Seafood Platters

"Daru" 59	
4 oysters "Fines de claire" n°2, 4 oysters "Spéciales" n°3, 4 oysters "Spéciales" n°2, 8 whelks, 6 organic pink shrimps from Madagascar	
"Saint-Honoré" 80	
4 Fines de claire N°2, 4 spéciales n°3, 4 spéciales n°2 8 bulots, 6 crevettes roses bio de Madagascar, 1/2 Homard Breton	

Whole wild fish

Loctudy sole (500-600grs) menière-style, grilled or a la plancha potato mousseline or green vegetables, white butter sauce	62
Wild-caught sea bass (1~1.2kg) for 2 grilled or in salt crust, potato mousseline and green vegetables	99

Wild fish and shellfish

Linguine with urchin coral tomatoes and basil	24
Scorpion fish fillet a la plancha stewed fennel, mushroom sauce	25
"Daru" pike quenelle crustacean sauce, basmati rice	25
Pan-fried Loctudy calamari with Espelette chili pepper, tomato and basil, venere rice, crustacean sauce	32
Grilled or cognac-flamed Brittany lobster (500/600 gm) green vegetables or potato mousseline, shellfish broth	59

Meat

Roasted supreme of South-West duckling with figs sweet potato confit, tasty gravy	25
Pan-seared veal tenderloin potato mousseline with semi-salted butter, morel sauce	38

Viande bovine origine Hollande

Cheese

Vieux Comté (18 mois) et chèvre affiné de Monsieur Fabre, chutney maison de figues, ananas et prune	12
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Desserts

Coffee with gourmet desserts	11
Cannelé pastry from Bordeaux, champagne cream puff, chocolate ginger mousse	
Ice creams and sorbets from Pédone's, Master ice cream maker	12
Choose 3 from: chocolate, vanilla, coffee, pistachio, guava, raspberry, apple, lemon	
Grand cru dark chocolate mousse, lemon and ginger, sesame crisp	12
Honey-roasted Solliès figs, sesame crisp	12
Madagascar vanilla ice-cream from Pédone's, Master ice cream maker	
Pistachio soft biscuit, caramelized apricots, orange-blossom chantilly, guava sorbet	12
"La Marée" Champagne éclair	14
Generous Napoleon "La Marée" to order at the beginning of your meal or 10 minute wait	15

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



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

La Marée Menus

29 €

1 main course + 1 glass of wine (12cl) + 1 coffee

Only available Mondays to Fridays at lunchtime

31€

1 Starter + 1 Main course or 1 Main course + 1 Dessert

37€

1 Starter + 1 Main course + 1 Dessert

Starters

Six Oysters Fines de claire N°3 from Marennes Oléron

Rockfish soup
croutons and rouille

Albacore tuna tataki with sesame
sesame oil and sherry dressing

Today's starter

Main Courses

Linguine with urchin coral
tomatoes and basil

Scorpion fish fillet a la plancha
stewed fennel, mushroom sauce

Roasted supreme of South-West duckling with figs
sweet potato confit, tasty gravy

"Daru" pike quenelle
crustacean sauce, basmati rice

Today's special

Desserts

Grand cru dark chocolate mousse, lemon and ginger,
sesame crisp

Pistachio soft biscuit, caramelized apricots,
orange-blossom chantilly, guava sorbet

Vieux Comté (18 mois) et chèvre affiné de Monsieur Fabre,
coeur croquant ananas et mangue

Today's dessert



Net prices in euros, taxes and service included.



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.