

Starters

Rockfish soup croutons and rouille	12
Melon and Parma ham shavings, menthe ciselée	14
Albacore tuna tataki with sesame sesame oil and sherry dressing	14
Eggplant and zucchini mille-feuilles, mozzarella di buffala, pesto alla genovese	14
"Daru" pike quenelle shellfish sauce	14
Gravlax-style home-marinated Organic Irish salmon, coulis de betterave, blinis tièdes	15
Semi-cooked plain duck foie gras, spicy apple and apricot chutney, dried fruit bread	16
Brown crab meat, tomato and coriander, rougail eggplant with Greek sour yoghurt	17

Seafood Marennes Oléron Oysters

6 Fines de claire N°3	15.3
6 spéciales n°5 de chez Gillardeau	16.5
6 Spéciales n°2 de chez Gillardeau	27.6
La Marée oyster tasting platter	35
3 Fines de claire N°3, 3 spéciales N°2 et 3 spéciales N°5 de chez Gillardeau,	
Whelks (300g)	9
Organic pink shrimps from Madagascar (8 pieces)	15.8
Steamed 1/2 brown crab, served cold homemade mayonnaise	15
1/2 Brittany lobster, steamed, served cold homemade mayonnaise	30

Seafood Platters

"Daru" 55	
Oysters: 4 Fines de claire N°3, 4 spéciales n°5, 4 spéciales n°2 1/2 brown crab, 8 whelks, 6 pink shrimps from Madagascar, langoustines	
"Saint-Honoré" 80	
Oysters : 4 Fines de claire n°3, 4 spéciales n°5, 4 spéciales n°2 1/2 brown crab, whelks, pink shrimps from Madagascar, 1/2 Brittany lobster, 2 langoustines	

Whole wild fish

Whole grilled John Dory from Loctudy for 1, Agrid potatoes with semi-salted butter or green vegetables, white butter sauce	35
Loctudy sole (400-500gm), meunière-style, grilled or a la plancha potato mousseline or green vegetables, white butter sauce	56
Grilled or salt-crusted wild-caught sea bass (1-1.2kg), pour 2 pers potato mousseline and green vegetables, white butter sauce	99

Wild fish and shellfish

Small fillets of Loctudy lemon sole a la plancha chop suey de légumes	29
Thick fillet of Loctudy pollock a la plancha stewed fennel, marjoram sauce	29
Pan-fried Loctudy calamari with Espelette chili pepper, tomato and basil, black venus rice, shellfish broth	32
Paëlla-style blue lobster risotto, Iberico de Bellota chorizo	49
Whole grilled Brittany Lobster (700/800g) with flower of salt potato mousseline or green vegetables, white butter sauce	77

Meat

Pan-seared duckling supreme from Domaine de Lanvaux, patates douces confites, jus aux framboises	25
Allaiton Lamb from Aveyron cooked at low temperature vegetable tian, rosemary gravy	36

Viande bovine origine Hollande

Cheese

Vieux Comté (18 mois) et Beaufort (8 mois), A.O.P. chutney maison de pommes et abricots	12
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Desserts

Coffee with gourmet desserts	10
Cannelé bordelais, chou myrtilles fraises, mousse chocolat noir au gingembre	
Ice creams and sorbets from Pédone's, Master ice cream maker 3 flavors: chocolate, vanilla, coffee, raspberry, pistachio, mango, verbena, lemon	12
Citrus floating island, custard caramelized almonds	12
Soft grand cru dark chocolate and pure cocoa cake homemade chocolate chantilly and Limousin raspberries	12
Mint-infused fresh fruit salad sorbet de la maison Pédone, maître glacier	14
"La Marée" blueberry and Provence strawberry éclair coulis de fruits rouges	14
Provence strawberries and Limousin raspberries verbena sorbet from Pédone's	15

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



"Homemade" dishes are prepared on the premises from raw ingredients.
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

Saturday lunchtime and Sunday lunchtime and dinner, oysters unlimited...

Starters

Six Oysters Fines de claire N°3 from Marennes Oléron

Albacore tuna tataki with sesame
sesame oil and sherry dressing

Melon and Parma ham shavings,
menthe ciselée

Today's starter

Main Courses

"Daru" pike quenelle
crustacean sauce, basmati rice

Small fillets of Loctudy lemon sole a la plancha
chop suey de légumes

Oven-roasted supreme of duckling from Lanvaux domaine
caramelized sweet potatoes, raspberry gravy

Today's special

Desserts

Citrus floating island, custard
caramelized almonds

Soft grand cru dark chocolate and pure cocoa cake
homemade chocolate chantilly and Limousin raspberries

Mint-infused fresh fruit salad
sorbet de la maison Pédone, maître glacier

Today's dessert



Net prices in euros, taxes and service included.



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Infos Allergènes

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