

Starters

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| Rockfish soup croutons and rouille | 12 |
| "Daru" pike quenelles, crustacean sauce | 12 |
| Eggplant and zucchini mille-feuilles, mozzarella di bufala, pesto alla genovese | 14 |
| Gravlax-style home-marinated organic Irish salmon, coulis de betterave, blinis tièdes | 15 |
| Brown crab meat, turmeric celeriac remoulade, pomelos segments, orange caramel | 17 |
| Pan-seared squids from small scale fishing with Espelette chili pepper tomates et basilic | 17 |
| Semi-cooked plain duck foie gras, apple and raisins chutney, dried food bread | 16 |
| White asparagus from the Landes served warm, organic egg vinaigrette | 19 |
| Marinated octopus and purple artichoke barigoule crispy sucrine lettuce with extra virgin olive oil and basil | 22 |

Seafood Marenes Oléron Oysters

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| La Marée oyster tasting platter 35 3 Fines de claire N°3, 3 spéciales N°2 et 3 spéciales N°5 de chez Gillardeau, |
| 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 |
| Bulots (300 grs) 9 |
| Organic pink shrimps from Madagascar (8 pieces) 15.8 |
| 1/2 tourteau cuit vapeur, servi froid 15 mayonnaise maison |

La Marée's selection

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| "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

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| Loctudy sole (500-600 gm), meunière-style or grilled, mousseline de pommes de terre ou légumes verts, beurre blanc | 56 |
| Whole grilled John Dory from Loctudy, pour 2 pers white butter sauce, potato mousseline with semi-salted butter | 89 |
| 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

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| Skin-seared fillet of scorpion fish, vegetable chop suey, velvet crab coulis | 25 |
| Vegetarian Carnaroli risotto with scarroza green asparagus, green peas | 29 |
| Pan-fried Loctudy calamari with Espelette chili pepper, tomato and basil, black venus rice, shellfish broth | 32 |
| Tronçon de turbot sauvage de Loctudy grillé ou vapeur, mousseline de pommes de terre et légumes verts, beurre blanc | 48 |

Meat

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| Oven-roasted Challans duckling supreme, potato mousseline with semi-salted butter, tasty sauce | 25 |
| Pan-seared veal tenderloin creamy polenta Pecorino, sage cooking juices | 49 |

Viande bovine origine Hollande

Cheese

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| Vieux Comté (18 mois) et Beaufort (8 mois), A.O.P. chutney maison de fruits secs | 12 |
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Desserts

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| Coffee with gourmet desserts | 10 |
| Canelé bordelais, Choux Citron meuringue, mousse chocolat noir au gingembre | 12 |
| Ice creams and sorbets from Pédone's, Master ice cream maker 3 flavors: chocolate, vanilla, coffee, strawberry, pistachio, mango, verbena, lemon | 12 |
| Citrus floating island, custard caramelized almonds | 12 |
| Mint-infused fresh vegetable salad sorbet de la maison Pédone, maître glacier | 14 |
| "La Marée" lemon meringue éclair pastry coulis de fruits rouges | 14 |
| Rum baba, pineapple with coriander homemade whipped cream | 14 |
| Generous Napoleon "La Marée" to order at the beginning of your meal or 10 minute wait | 15 |
| Provence strawberries 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

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...

29 €

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

Only available Mondays to Fridays at lunchtime

Starters

Six Oysters Fines de claire N°3 from Marennes Oléron

Gravlax-style home-marinated organic Irish salmon,
coulis de betterave, blinis tièdes

Albacore tuna tataki with sesame
sesame oil and sherry dressing

Today's starter

Main Courses

Skin-seared fillet of scorpion fish,
vegetable chop suey, velvet crab coulis

"Daru" pike quenelle
crustacean sauce, basmati rice

Oven-roasted Challans duckling supreme
potato mousseline with semi-salted butter, tasty sauce

Today's special

Desserts

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

"La Marée" lemon meringue éclair pastry
coulis de fruits rouges

Citrus floating island, custard
caramelized almonds

Dessert du jour



Net prices in euros, taxes and service included.



1, rue Daru / 75008 Paris
Réservations : 01 43 80 20 00
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Infos Allergènes

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