

STARTERS

ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing	12
ROCKFISH SOUP croutons and rouille	12
PIKE QUENELLE, shellfish sauce	14
HOME-SMOKED ORGANIC IRISH SALMON wasabi cream, warm blinis	15
SEMI-COOKED PLAIN DUCK FOIE GRAS, chutney pommes poires et raisins secs	16
PAN-SEARED SQUIDS FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER tomatoes and basil	17
ROASTED SCALLOPS FROM PORT EN BESSIN, Crème de butternut et truffe noire tuber mélanosporum	25
CARPACCIO OF LOCTUDY WILD SEA BASS with Avruga roe, sesame crisp	22
CANADIAN LOBSTER SALAD citrus dressing, crunchy fennel, sucrine lettuce and pomelos	25

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 POUSSE EN CLAIRE N°2 LABEL ROUGE fleshy oyster	33
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

FISH

WHOLE WILD FISH

GRILLED OR SALT-CRUSTED LOCTUDY SEA BASS (1-1,2KG) for 2 potato mousseline and green vegetables, white butter sauce	99
LOCTUDY SOLE (500~600GR) MEUNIÈRE, GRILLED OR À LA PLANCHA potato mousseline or green vegetables, white butter sauce	56
WILD FISH AND SHELLFISH	
LINGUINI WITH IRISH ORGANIC SALMON AND SCAMORZA rocket salad and fava beans	25
PIKE QUENELLES, SHELLFISH SAUCE riz basmati façon Pilaf	25
COD LOIN A LA PLANCHA butternut squash mash, hazelnut emulsion	25
CALAMARS POÊLÉS AU PIMENT D'ESPELETTE, tomato and basil, venere rice, crustacean sauce	32
LIGHTLY-SEARED SCALLOPS FROM PORT-EN-BESSIN purée de pommes de terre fumée, beurre blanc	32
WHOLECANADIAN LOBSTER GRILLED OR COGNAC FLAMED potato mousseline with semi-salted butter or green vegetables	49

MEAT

SUPRÊME DE PINTADE EN CROÛTE DE NOIX pommes de terre grenaille et champignons de Paris	25
FILET DE BŒUF CUIT AU SAUTOIR, JUS GOURMAND mousseline de pommes Agria au beurre demi-sel	32

Viande bovine origine Hollande

CHEESE

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

CHESTNUT PUREE SOFT CAKE, glace yaourt de la maison Pédone	12
ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER Choice of 3 flavours from: chocolate, vanilla, chestnut, lemon, mango, pear, coffee, tangerine, raspberry, coconut	12
COFFEE WITH GOURMET DESSERTS mi-cuit au chocolat, île flottante et madeleine au citron	11
« LA MARÉE » ORANGE ÉCLAIR coulis de fruits exotiques	14
GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, sesame crisp	12
CARPACCIO DE MANGUE, SUPRÊME DE PAMPLEMOUSSE sorbet mandarine de la maison Pédone	12
CITRUS FLOATING ISLAND, CUSTARD caramelized almonds	12
GENEROUS NAPOLEON "LA MARÉE" to order at the beginning of your meal or 10 minute wait	15



LA MARÉE MENUS

31€

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

37€

1 STARTER + 1 MAIN COURSE + 1 DESSERT

29 €

1 MAIN COURSE + 1 GLASS OF WINE (12CL) + 1 COFFEE

Only available Mondays to Fridays at lunchtime

STARTERS

ROCKFISH SOUP
croutons and rouille

ALBACORE TUNA TATAKI WITH SESAME
sesame oil and sherry dressing

SIX OYSTERS FINES DE CLAIRE N°3 FROM MARENNES OLÉRON
de la Maison Fonteneau

TODAY'S STARTER

MAIN COURSES

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

"DARU" PIKE QUENELLE
crustacean sauce, basmati rice

AILE DE RAIE POCHÉE, PIQUILLOS ET FENOUIL,
beurre blanc aux câpres

SUPRÊME DE PINTADE EN CROÛTE DE NOIX
pommes de terre grenaille et champignons de Paris

TODAY'S SPECIAL

DESSERTS

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

« LA MARÉE » ORANGE ÉCLAIR
coulis de fruits exotiques

CARPACCIO DE MANGUE, SUPRÊME DE PAMPLEMOUSSE
sorbet mandarine de la maison Pédone

ENTREMET CHOCOLAT ET SORBET FRAMBOISE DE LA MAISON PÉDONE
tuile au sésame

TODAY'S DESSERT



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.