

STARTERS

ROCKFISH SOUP croutons and rouille	12
ALBACORE TUNA TATAKI WITH SESAME sesame oil and sherry dressing	12
BRUSCHETTA DE SARDINES ET POIVRONS RÔTIS herb salad	12
SEMI-COOKED FOIE GRAS prune and pistachio chutney	15
HOME-MARINATED ORGANIC IRISH SALMON, blinis tièdes et crème wasabi	15
GREEN AND WHITE ASPARAGUS FROM LANDES, herb vinaigrette, broken poached egg	19
POULPE MARINÉ, HUILE D'OLIVE CITRON, CORIANDRE	19
PAN-SEARED SQUIDS FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER tomatoes and basil	17

SEAFOOD

MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

6 FINES DE CLAIRE N°3	16.5
6 GILLARDEAU N°3	27
6 GILLARDEAU N°2 fleshy oyster	33
LA MARÉE OYSTER SAMPLING PLATTER 4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3, 300g de Bulots, 6 Crevettes roses de Madagascar	39
WHELKS (300G)	9
ORGANIC PINK SHRIMPS FROM MADAGASCAR (8 PIECES)	15.8

SAMPLING

"DARU" 4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3, 300g de Bulots, 6 Crevettes roses de Madagascar	59
"SAINT-HONORÉ" 4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3, 300g de Bulots, 6 Crevettes roses de Madagascar 1/2 homard	80

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

FISH

WHOLE WILD FISH

SOLE 500~600 GM, MEUNIÈRE-STYLE, GRILLED OR A LA PLANCHA potato mousseline or seasonal vegetables, white butter sauce	56
GRILLED OR SALT-CRUSTED GUILVINEC SEA BASS (1~1,2KG) for 2 potato mousseline and green vegetables, white butter sauce	99

WILD FISH AND SHELLFISH

"DARU" PIKE QUENELLE crustacean coulis, Pilaf-style basmati rice	25
SKIN-SEARED COD LOIN potato mousseline with semi-salted butter, tasty sauce	25
FILET DE MERLAN BRILLANT DE LIGNE RÔTI MEUNIÈRE étuvée de fenouil, beurre blanc	25
SAUTÉED LINGUINE WITH MEDITERRANEAN SEA URCHIN CORALS tomato confit	28
PAN-FRIED CALAMARI WITH ESPELETTE CHILI PEPPER, tomato and basil, venere rice, crustacean sauce	32
NAVARIN DE HOMARD EUROPÉEN à l'ail doux et thym au citron	40

MEAT

PAN-SEARED BEEF FILLET mousseline de pommes de terre, jus gourmand	38
OVEN-ROASTED DUCKLING SUPREME pulpe de patates douces, jus aigre-doux	25

Viande bovine origine Hollande

CHEESE

COMTÉ 18 MOIS ET CHÈVRE DE MONSIEUR FABRE, chutney maison de figues, ananas et prune	12
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DESSERTS

COFFEE WITH GOURMET DESSERTS soupe de fraise à la menthe, mousse au chocolat et cannelé Bordelais	11
ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER Choice of 3 flavours from: chocolate, vanilla, mango, coffee, raspberry, coconut milk, pineapple, yoghurt, lemon.	12
GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, sesame crisp	12
CITRUS FLOATING ISLAND, CUSTARD caramelized almonds	12
ECLAIR LA MARÉE AU CAFÉ caramelized walnuts	12
STRAWBERRY SOUP WITH ORANGE-BLOSSOM, sorbet citron de la maison Pédone, tuile aux sésames	12
GENEROUS NAPOLEON "LA MARÉE" to order at the beginning of your meal or 10 minute wait	15
DÉGUSTATION DE FRUITS FRAIS, ANANAS, MANGUE, PAPAYE infusion au thé vert, sorbet framboise	15



Net prices in euro, taxes and service included.
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

29 €

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

Only available Mondays to Fridays at lunchtime

STARTERS

MIMOSA D'ASPERGES BLANCHES,
GRAVLAX-STYLE HOME-MARINATED ORGANIC IRISH SALMON
wasabi cream, warm blinis

BRUSCHETTA DE SARDINES ET POIVRONS RÔTIS
herb salad

ALBACORE TUNA TATAKI WITH SESAME
sesame oil and sherry dressing

TODAY'S STARTER

MAIN COURSES

SKIN-SEARED COD LOIN
potato mousseline with semi-salted butter, tasty sauce
CREAMY LINGUINI WITH HADDOCK FROM MOULIN DU COUVENT,
mimolette, rocket and fava beans

FILET DE MERLAN BRILLANT DE LIGNE RÔTI MEUNIÈRE
étuvée de fenouil, beurre blanc

OVEN-ROASTED DUCKLING SUPREME
pulpe de patates douces, jus aigre-doux

TODAY'S SPECIAL

DESSERTS

CITRUS FLOATING ISLAND, CUSTARD
caramelized almonds
GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,
sesame crisp

ECLAIR LA MARÉE AU CAFÉ
caramelized walnuts

COMTÉ 18 MOIS ET CHÈVRE DE MONSIEUR FABRE,
chutney maison de figues, ananas et prune

TODAY'S DESSERT



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**

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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.