

# STARTERS

<b>ROCKFISH SOUP</b> croutons and rouille	12
<b>ALBACORE TUNA TATAKI WITH SESAME</b> sesame oil and sherry dressing	12
<b>PIKE QUENELLE,</b> shellfish sauce	14
<b>WINTER SALAD WITH BAUX-DE-PROVENCE OLIVE OIL</b> avocado, endives, red beet, cauliflower, lemon juice	14
<b>HOUSE-SMOKED ORGANIC IRISH SALMON,</b> blinis tièdes et crème wasabi	15
<b>SEMI-COOKED PLAIN DUCK FOIE GRAS,</b> chutney pommes poires et raisins secs	16
<b>CARPACCIO OF LOCTUDY WILD SEA BASS</b> with Avruga roe, sesame crisp	22
<b>WARM SCALLOPS FROM PORT-EN-BESSIN,</b> butternut squash creamy soup and black truffle Tuber Melanosporum	25
<b>CANADIAN LOBSTER SALAD</b> citrus dressing, crunchy fennel, sucrine lettuce and pomelos	30

# SEAFOOD

## MARENNES OLÉRON OYSTERS FROM ALAIN FONTENEAU

<b>6 FINES DE CLAIRE N°3</b>	16.5
<b>6 SPÉCIALES N°3 "LA RÉSERVE"</b>	22
<b>6 SPÉCIALES N°2 "LA RÉSERVE"</b>	27
<b>6 GILLARDEAU N°2</b> fleshy oyster	33
<b>LA MARÉE OYSTER TASTING PLATTER</b> 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2, 3 Fines de Claire n°3	39
<b>ORGANIC PINK SHRIMPS FROM MADAGASCAR (8 PIECES)</b>	15.8
<b>WHELKS (300G)</b>	9

## SAMPLING

<b>"DARU"</b> 3 Fines de Claires n°3, 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2 6 organic pink shrimps from Madagascar, 300g of whelks	59
<b>"SAINT-HONORÉ"</b> 3 Fines de Claires n°3, 3 Spéciales n°2, 3 Spéciales n°3, 3 Gillardeau n°2 6 organic pink shrimps from Madagascar, 300g of whelks 1/2 Canadian lobster	80

# FISH

## WHOLE WILD FISH

<b>NOIRMOUTIER SOLE 500~600 GM, MEUNIÈRE-STYLE, GRILLED OR A LA PLANCHA</b> potato mousseline or green vegetables, white butter sauce	56
<b>SKIN-SEARED WHOLE GRILLED BRILL pour 2 pers</b> potato mousseline and green vegetables, white butter sauce	81
<b>WILD FISH AND SHELLFISH</b>	
<b>SKIN-SEARED COD LOIN</b> diced butternut squash with hazelnut oil, lemongrass sauce	25
<b>PIKE QUENELLES, SHELLFISH SAUCE</b> Pilaf-style rice	25
<b>ORGANIC IRISH SALMON CREAMY LINGUINI AND MIMOLETTE CHEESE</b> rocket salad and fava beans	25
<b>FRICASSÉE DE CALAMARS À LA PROVENÇALE,</b> riz vénéré au parmesan	32
<b>LIGHTLY-SEARED SCALLOPS FROM PORT-EN-BESSIN</b> smoked potato mash, white butter sauce	32

# MEAT

<b>VEAL KIDNEY FRICASSEE, CRISPY POLENTA</b> mustard juice with grape must	25
<b>PAN-SEARED FILLET OF BEEF, TASTY COOKING JUICES</b> Agria potato mousseline with semi-salted butter	32

Viande bovine origine Hollande

# CHEESE

<b>CANTAL ENTRE-DEUX AND ORGANIC GOAT'S CHEESE BY MONSIEUR FABRE,</b> homemade apple pear chutney and raisins	12
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# DESSERTS

<b>COFFEE WITH GOURMET DESSERTS</b> mi-cuit au chocolat, île flottante et madeleine au citron	11
<b>ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER</b> Choice of 3 flavours from: chocolate, vanilla, yoghurt, lemon, mango, coffee, raspberry, pineapple, pear	12
<b>GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,</b> sesame crisp	12
<b>CITRUS FLOATING ISLAND, CUSTARD</b> caramelized almonds	12
<b>PINEAPPLE AND CORIANDER SOUP, SESAME BISCUIT</b> sorbet litchi de la maison Pédone	12
<b>"LA MARÉE" PISTACHIO AND CARAMELIZED WALNUT ÉCLAIR</b> praline coulis, orange biscuit	14
<b>GENEROUS NAPOLEON "LA MARÉE"</b> to order at the beginning of your meal or 10 minute wait	15
<b>DÉGUSTATION DE FRUITS FRAIS, ANANAS, MANGUE, PAPAYE</b> infusion au thé vert, sorbet framboise	15



# LA MARÉE MENUS

37€

1 STARTER + 1 MAIN COURSE + 1 DESSERT

31€

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

29 €

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

Only available Mondays to Fridays at lunchtime

## STARTERS

**WINTER SALAD WITH BAUX-DE-PROVENCE OLIVE OIL**  
avocado, endives, red beet, cauliflower, lemon juice

**ROCKFISH SOUP**  
croutons and rouille

**TODAY'S STARTER**

**ALBACORE TUNA TATAKI WITH SESAME**  
sesame oil and sherry dressing

## MAIN COURSES

**SKIN-SEARED COD LOIN**  
diced butternut squash with hazelnut oil, lemongrass sauce

**"DARU" PIKE QUENELLE**  
crustacean coulis, Pilaf-style basmati rice

**ORGANIC IRISH SALMON CREAMY LINGUINI AND MIMOLETTE CHEESE**  
rocket salad and fava beans

**VEAL KIDNEY FRICASSEE, CRISPY POLENTA**  
mustard juice with grape must

**TODAY'S SPECIAL**

## DESSERTS

**CANELÉS BORDELAIS, FAÇON PROFITEROLES,**  
glace yaourt de la maison Pédone, sauce chocolat chaud

**"LA MARÉE" PISTACHIO AND CARAMELIZED WALNUT ÉCLAIR**  
praline coulis, orange biscuit

**CITRUS FLOATING ISLAND, CUSTARD**  
caramelized almonds

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

**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.