

## STARTERS

**PIKE QUENELLE,**  
shellfish sauce

**SEMI-COOKED FOIE GRAS**  
prune and pistachio chutney

**SHRIMPS RAVIOLI**  
Thai broth

14

15

19

## SEAFOOD

### MARENNES OLÉRON OYSTERS FROM FONTENEAU'S

**6 FINES DE CLAIRE N°3**

16.8

**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

39



Certains fonds de sauce sont élaborés par notre artisan partenaire Festins de Bourgogne

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

## WHOLE WILD FISH

**SOLE 600-700 GR, MEUNIÈRE, A LA PLANCHA,**  
potato mousseline or seasonal vegetables, white butter sauce

62

**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

**THICK SLICE OF STEAMED LOCTUDY POLLOCK**  
pommes mousseline, jus de rôti

25

**CREAMY LINGUINE WITH MEDITERRANEAN URCHIN CORAL**  
tomato confit and basil

28

**PAN-FRIED BABY SQUIDS WITH ESPELETTE CHILI PEPPER,**  
tomato and basil, venere rice, crustacean sauce

32

**WHOLE CANADIAN LOBSTER, GRILLED OR COGNAC FLAMED**  
potato mousseline with semi-salted butter or green vegetables

59

## MEAT

**ORGANIC CHICKEN SUPREME COOKED AT LOW TEMPERATURE**  
green asparagus, sour carrots coulis

25

**PAN-SEARED BEEF FILLET,**  
asperges vertes, jus gourmand

38

Viande bovine origine Hollande

## LA MARÉE MENUS

**31€**

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

**37€**

1 STARTER + 1 MAIN COURSE + 1 DESSERT

### STARTERS

TODAY'S STARTER

6 HUÎTRES N°3 FINE DE CLAIRE DE MARENNES OLÉRON  
ORANGE-MARINATED MACKERELS WITH FRESH CORIANDER *salade croquante*

### MAIN COURSES

THICK SLICE OF STEAMED LOCTUDY POLLOCK *pommes mousseline, jus de rôti*  
SEAFOOD AND FAVA BEANS LINGUINI *cockles, mussels, scallops*  
ORGANIC CHICKEN SUPREME COOKED AT LOW TEMPERATURE *green asparagus, sour carrots coulis*  
TODAY'S SPECIAL

### DESSERTS

CITRUS FLOATING ISLAND, CUSTARD *caramelized almonds*  
GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, *sesame biscuit*  
GÉNÉREUX MILLEFEUILLE "LA MARÉE"  
TODAY'S DESSERT

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## CHEESE FROM ÎLE DE FRANCE

## DESSERTS

<b>COFFEE SERVED WITH TINY DESSERTS,</b> nage de clémentines, cookies et chou praliné	11
<b>ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER</b> 3 flavors to choose from: coffee, raspberry, pineapple, chocolate, and lemon, yoghurt, pear	12
<b>GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,</b> sesame biscuit	12
<b>GÉNÉREUX MILLEFEUILLE "LA MARÉE"</b>	12
<b>CITRUS FLOATING ISLAND, CUSTARD</b> caramelized almonds	12
<b>MANGO SOUP WITH MINT</b> Glace yaourt de la maison Pédone	12
<b>GENEROUS NAPOLEON "LA MARÉE"</b> to order at the beginning of your meal or 10 minute wait	15
<b>SPHÈRE CRAQUANTE AU CHOCOLAT NOIR GRAND CRU,</b> mousse de poires au vin de Cadillac, jus de pomme à cidre caramélisés	15
<b>EN ACCOMPAGNEMENT, VINS AU VERRE A.O.C.</b>	12CL
<b>CHÂTEAU FONRAZADE 2007 SAINT-EMILION GRAND CRU</b> Red wine from Guy Balotte	9
<b>CHÂTEAU COUSTEAU 2014 CADILLAC</b> White sweet wine from Bernard Réglat vineyards	8
<b>HARMONIE, 2014 LANGUEDOC</b> Organic sweet white wine from domaine Enclos de la Croix	8



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.