

STARTERS

PIKE QUENELLE,
shellfish sauce

SEMI-COOKED FOIE GRAS
prune and pistachio chutney

WHITE ASPARAGUS
egg vinaigrette

14

15

19

WHOLE WILD FISH

SOLE 500-600 GR, MEUNIÈRE-STYLE, GRILLED OR À LA PLANCHA,
potato mousseline or seasonal vegetables, white butter sauce

GRILLED OR SALT-CRUSTED GUILVINEC SEA BASS (1~1,2KG) for 2
potato mousseline and green vegetables, white butter sauce

59

99

WILD FISH AND SHELLFISH

THICK FILLET OF LOCTUDY POLLOCK A LA PLANCHA,
barigoule de poivrade et cébettes, beurre blanc

CREAMY LINGUINE WITH MEDITERRANEAN URCHIN CORAL
tomato confit and basil

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

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

25

28

32

59

MEAT

SUPREME OF FARMHOUSE RED LABEL CHICKEN,
cooked at low temperature, sweet potato confit, mushroom sauce

PAN-SEARED BEEF FILLET,
mousseline de pommes de terre, jus gourmand à la moutarde "Pommery"

25

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

SEAFOOD

MARENNES OLÉRON GILLARDEAU OYSTERS

6 FINES DE CLAIRE N°3

6 GILLARDEAU N°3

6 GILLARDEAU N°2
fleshy oyster

LA MARÉE OYSTER SAMPLING PLATTER
4 Gillardeau n°2, 4 Gillardeau n°3, 4 Fines de Claire n°3

16.5

27

33

39

STARTERS

SEA BASS CARPACCIO WITH AVRUGA ROE
ASPARAGUS CREAM SOUP WITH HERBS AND POACHED EGG
TODAY'S STARTER

MAIN COURSES

THICK FILLET OF LOCTUDY POLLOCK A LA PLANCHA, barigoule de poivrade et cébettes, beurre blanc
LINGUINE WITH SHELLFISH, COCKLES, CLAMS, MUSSELS tomato confit
SUPREME OF FARMHOUSE RED LABEL CHICKEN, cooked at low temperature, sweet potato confit, mushroom sauce
TODAY'S SPECIAL

DESSERTS

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



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.

CHEESE

DESSERTS

COFFEE SERVED WITH TINY DESSERTS, Soupe d'ananas, cookies et chou café	11
ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER Choice of 3 flavours from: chocolate, coffee, raspberry, Bourbon vanilla, mango, figs, green apple, lemon and plum, hazelnut	12
GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER, almond biscuit	12
GÉNÉREUX MILLEFEUILLE "LA MARÉE"	12
CITRUS FLOATING ISLAND, CUSTARD caramelized almonds	12
PINEAPPLE SOUP coconut sorbet from Pédone's, almond biscuit	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
EN ACCOMPAGNEMENT, VINS AU VERRE A.O.C.	12CL
CHÂTEAU FONRAZADE 2007 SAINT-EMILION GRAND CRU Red wine from Guy Balotte	9
CHÂTEAU COUSTEAU 2014 CADILLAC White sweet wine from Bernard Réglat vineyards	8
HARMONIE, 2014 LANGUEDOC 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
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Infos Allergènes

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