

# STARTERS

<b>BAVAROIS D'AVOCATS À L'HUILE D'OLIVE ET CORIANDRE,</b> brown crab meat with lime	12
<b>ROCKFISH SOUP</b> croutons and rouille	12
<b>WILD MUSHROOM FRICASSEE AND POACHED EGG</b>	12
<b>PIKE QUENELLE,</b> shellfish sauce	14
<b>HOME-MARINATED ORGANIC IRISH SALMON,</b> blinis tièdes et crème wasabi	15
<b>SEMI-COOKED PLAIN DUCK FOIE GRAS,</b> chutney pommes et figues	16
<b>PAN-SEARED SQUIDS FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER</b> tomatoes and basil	17
<b>OCTOPUS CARPACCIO, MILD PEPPER AND LEMON</b> salade d'herbes	19

# SEAFOOD

## MARENNES OLÉRON GILLARDEAU OYSTERS

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

## SAMPLING

<b>"DARU"</b> 4 Spéciale n°2, 4 Réserve n°3, 4 Fines de Claire n°3, 1/2 tourteau, Crevettes bio de Madagascar, bulots	59
<b>"SAINT-HONORÉ"</b> 4 Spéciales n°2, 4 Spéciales n°3, 4 Fines de Claire n°3, Crevettes bio de Madagascar, bulots 1/2 tourteau 1/2 homard	80

All our herbs and lettuces come from Beausse Gardener in Île-de-France.  
We would like to inform our kind customers that we don't accept checks.

# FISH

## WHOLE WILD FISH

<b>SOLE 500-600 GR, MEUNIERE-STYLE, GRILLED OR À LA PLANCHA,</b> potato mousseline or seasonal vegetables, white butter sauce	59
<b>GRILLED OR SALT-CRUSTED GUILVINEC SEA BASS (1~1,2KG) for 2</b> potato mousseline and green vegetables, white butter sauce	99
<b>WILD FISH AND SHELLFISH</b>	
<b>CREAMY LINGUINE WITH MEDITERRANEAN URCHIN CORAL</b> tomato confit and basil	28
<b>FILLET OF GILTHEAD SEA BREAM</b> pulpe d'aubergine, jus tranché	28
<b>PAN-SEARED CALAMARI FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER,</b> riz vénéré, sauce civet de homard	32
<b>NOIX DE SAINT-JACQUES DE LOCTUDY JUSTE SAISIES</b> mousseline patates douces, sauce citronnelle	32
<b>WHOLE CANADIAN LOBSTER, GRILLED OR COGNAC FLAMED</b> Agria potato mousseline with semi-salted butter	59

# MEAT

<b>ROASTED DUCKLING SUPREME WITH FONTAINEBLEAU HONEY</b> pears, tasty cooking juices	25
<b>PAN-SEARED BEEF FILLET,</b> mousseline de pommes de terre, jus gourmand à la moutarde "Pommery"	38

Viande bovine origine Hollande

# CHEESE

<b>CANTAL ENTRE DEUX, CHÈVRE DE MONSIEUR FABRE,</b> chutney maison de figues, ananas et prune	12
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# DESSERTS

<b>COFFEE SERVED WITH TINY DESSERTS,</b> Soupe d'ananas, cookies et chou café	11
<b>CITRUS FLOATING ISLAND, CUSTARD</b> caramelized almonds	12
<b>ICE CREAMS AND SORBETS FROM PÉDONE'S, MASTER ICE CREAM MAKER</b> Choice of 3 flavours from: chocolate, coffee, raspberry, Bourbon vanilla, mango, figs, green apple, lemon and plum, hazelnut	12
<b>GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,</b> almond biscuit	12
<b>LA MARÉE'S COFFEE ÉCLAIR PASTRY</b>	14
<b>HONEY-ROASTED QUETSCH PLUMS WITH SPECULOOS,</b> vanilla ice cream from Pédone's	12
<b>PINEAPPLE SOUP</b> coconut sorbet from Pédone's, almond biscuit	12
<b>GENEROUS NAPOLEON "LA MARÉE"</b> to order at the beginning of your meal or 10 minute wait	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

29 €

1 MAIN COURSE + 1 GLASS OF WINE (12CL) + 1 COFFEE  
Only available Mondays to Fridays at lunchtime

31€

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

37€

1 STARTER + 1 MAIN COURSE + 1 DESSERT

## STARTERS

BAVAROIS D'AVOCATS À L'HUILE D'OLIVE ET CORIANDRE,  
brown crab meat with lime

ROCKFISH SOUP  
croutons and rouille

POULPE MARINÉ, HUILE D'OLIVE CITRON ET CORIANDRE  
SAUMON BIO IRLANDAIS MARINÉ PAR NOS SOINS FAÇON GRAVLAX,  
crème de wasabi, blinis tiède

TODAY'S STARTER

## MAIN COURSES

LINGUINI CRÉMEUX AU SAUMON BIO IRLANDAIS ET MIMOLETTE  
roquette et fèves

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

PAVÉ DE LIEU RÔTI AU FOUR,  
fenouil confit, beurre au herbes

ROASTED DUCKLING SUPREME WITH FONTAINEBLEAU HONEY  
pears, tasty cooking juices

TODAY'S SPECIAL

## DESSERTS

FRESH FRUIT MINISTRONE WITH BASIL  
sorbet framboise de la maison Pédone, maître glacier

MOUSSE DE CHOCOLAT VALRHONA, CITRON VERT

APPLE TART, SALTED BUTTER CARAMEL

CITRUS FLOATING ISLAND, CUSTARD  
caramelized almonds

DESSERT DU JOUR

 ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS

Net prices in euro, taxes and service included.  
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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.

Horaires d'ouverture :  
du lundi au dimanche de 12h00 à 14h30 et de 19h00 à 22h30