

# STARTERS

<b>ROCKFISH SOUP</b> croutons and rouille	12
<b>EGGPLANT MILLEFEUILLE WITH BASIL AND RICOTTA</b> sweet pepper coulis	12
<b>ESPADON FUMÉ, SALADE MANDARINES AU POIVRE VERT</b>	12
<b>PIKE QUENELLE,</b> shellfish sauce	14
<b>HOMEMADE SEMI-COOKED PLAIN DUCK FOIE GRAS,</b> chutney de pommes et poire aux épices douces	15
<b>ASPERGES BLANCHES DES LANDES,</b> poached egg, mousseline sauce	16
<b>PAN-SEARED SQUIDS FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER</b> tomatoes and basil	17
<b>NOIX DE SAINT-JACQUES DE PORT-EN-BESSIN,</b> purée de betterave, avocat et surcrine	19

# SEAFOOD

## MARENNES OLÉRON OYSTERS FROM FONTENEAU'S 1 pièce

<b>WHELKS (300G)</b>	9
<b>ORGANIC PINK SHRIMPS FROM MADAGASCAR (8 PIECES)</b>	15.8
<b>6 FINES DE CLAIRE N°3</b>	16.8
<b>6 SPÉCIALES N°4</b>	18.9
<b>6 SPÉCIALES N°2</b>	24

## SAMPLING

<b>"DARU"</b> 3 Spéciales n°4, 3 fines de claire n°3 1/2 tourteau, Crevettes bio de Madagascar, bulots	59
<b>"SAINT-HONORÉ"</b> 3 Spéciales n°4, 3 fines de claire n°3 2 1/2 tourteau, Crevettes bio de Madagascar, bulots	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 600-700 GR, MEUNIÈRE, A LA PLANCHA,</b> potato mousseline or seasonal vegetables, white butter sauce	62
<b>LINE-CAUGHT SEA BASS 1~1,2 KG FROM LOCTUDY for 2</b> roasted or in salt crust, potato mousseline and seasonal vegetables	95
<b>WILD FISH AND SHELLFISH</b>	
<b>PAVÉ DE CABILLAUD SKREI</b> fondue d' épinard, sauce oranges sanguines	25
<b>PIKE QUENELLES, SHELLFISH SAUCE</b> flavored basmati rice	28
<b>RISOTTO AU HADDOCK ET ASPERGES DES LANDES</b>	28
<b>LIGHTLY-SEARED SCALLOPS FROM PORT-EN-BESSIN</b> émulsion yuzu, pulpe de patates douces	35
<b>PAN-SEARED CALAMARI FROM SMALL SCALE FISHING WITH ESPELETTE CHILI PEPPER,</b> riz vénéré, coulis de crustacés	35

# MEAT

<b>THICK CUT OF SIRLOIN STEAK, SHALLOT CONFIT</b> browned baby potatoes	25
<b>ORGANIC CHICKEN SUPREME COOKED AT LOW TEMPERATURE</b> green asparagus, sour carrots coulis	25

Viande bovine origine Hollande

# CHEESE FROM ÎLE DE FRANCE

<b>SAINT JACQUES À LA SAUGE, BLEU CENDRÉ AU LAIT DE CHÈVRE</b> chutney maison de figues, ananas et prune	12
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# 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>CITRUS FLOATING ISLAND, CUSTARD</b> caramelized almonds	12
<b>GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,</b> sesame biscuit	12
<b>ECLAIR LA MARÉE AU GIANDUJA</b> (chocolat noisette)	12
<b>GENEROUS NAPOLEON "LA MARÉE"</b> to order at the beginning of your meal or 10 minute wait	15
<b>FRESH FRUIT MINISTRONE WITH BASIL</b> sorbet framboise de la maison Pédone, maître glacier	14
<b>ORANGE BLOSSOM FLAVOURED PEAR AND APPLE SOUP</b> glace yaourt de la maison Pédone	12
<b>SABLÉ BRETON, FRAISES DES BOIS,</b> crème légère au basilic	14

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

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

### SEAFOOD PLATE

(3 oysters Fine de Claire n°3, whelks, organic shrimps from Madagascar)

### ROCKFISH SOUP

croutons and rouille

### EGGPLANT MILLEFEUILLE WITH BASIL AND RICOTTA

sweet pepper coulis

### ESPADON FUMÉ, SALADE MANDARINES AU POIVRE VERT

TODAY'S STARTER

## MAIN COURSES

### PIKE QUENELLES, SHELLFISH SAUCE

flavored basmati rice

### RISOTTO AU HADDOCK ET ASPERGES DES LANDES

### PAVÉ DE CABILLAUD SKREI

fondue d' épinard, sauce oranges sanguines

### THICK CUT OF SIRLOIN STEAK, SHALLOT CONFIT

browned baby potatoes

TODAY'S SPECIAL

## DESSERTS

### SAINT JACQUES À LA SAUGE, BLEU CENDRÉ AU LAIT DE CHÈVRE

chutney maison de figues, ananas et prune

### CITRUS FLOATING ISLAND, CUSTARD

caramelized almonds

### GRAND CRU DARK CHOCOLATE MOUSSE, LEMON AND GINGER,

sesame biscuit

### ECLAIR LA MARÉE AU GIANDUJA

(chocolat noisette)

### FRESH FRUIT MINISTRONE WITH BASIL

sorbet framboise de la maison Pédone, maître glacier

DESSERT DU JOUR



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS

Net prices in euro, 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.

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