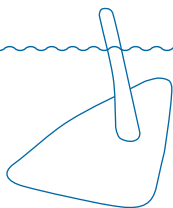




MENU

2024 SPRING-SUMMER





APPETIZERS...

PLANCHE DE LA MER /23€

Gravelax Salmon, homemade Fish Rilette, Prawns,
Tarama, Seaweed Butter, Pickles

PLANCHE MIXTE /20€

Serrano Ham 12 months aged, Coppa, Spianata,
3 Cheeses from Normandy

MEZZES DE LA RÉSERVE /21€

Olives, Tarama, Sea Orchin Coral's Hummus, Norman Hummus,
Guacamole, assortment of Breads

FISH RILLETTE & FINE CONDIMENTS /11€

Toasts by L'Atelier T55

CAVIAR KASNODAR FROM MADAGASCAR

Blinis, whipped Cream, Condiments

20 grs /42€

50 grs /85€

STARTERS

OLD FASHIONED TOMATOES & BURRATA (125 grs) /14€

Extra Virgin Olive Oil, Balsamic Caramel

GRAVLAX SAUMON /13€

Wasabi/Dill emulsion, Pickles

QUARTER OF ROASTED CAULIFLOWER WITH SPICES /9€

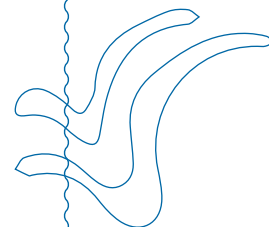
Vegetables Sauce Vierge, Norman Humus, Basil Oil

POACHED EGG & KOHLRABI VELOUTÉ /10€

Herb Salad

CAESAR SALAD /18€

Sucrine Lettuce, poached Egg, Chicken,
Parmesan Cheese, Croutons, Caesar Dressing



SEAFOOD

N°3 OYSTERS "LA PERLE D'ISIGNY"

Shallot Vinegar, Isigny Butter

6 pieces /15€
12 pieces /28€

PRAWNS, 9 pieces /15€

Mayonnaise, Isigny Butter

WHELKS, 200 grs /11€

Mayonnaise

HALF CRAB /13€

Mayonnaise

LANGOUSTINES, 6 pieces /18€

Mayonnaise

ASSIETTE DE LA BAIE /18€

3 Oysters, 3 Prawns, Whelks (100 grs)
Shallot Vinegar, Isigny Butter, Mayonnaise

PLATTER OF SEAFOOD /47€

Half Crab, 4 Oysters n°3, 3 Langoustines, 4 Prawns, Whelks (150 grs), Periwinkles
Shallot Vinegar, Isigny Butter, Mayonnaise

ROYAL PLATTER OF SEAFOOD /69€

Half Lobster, Half Crab, 4 Oysters n°3, 3 Langoustines,
4 Prawns, Whelks (150 grs), Periwinkles
Shallot Vinegar, Isigny Butter, Mayonnaise

SERVED WITH LUMBERJACK BREAD BY L'ATELIER T55



L'Atelier
T55

CHILDREN'S MENU *-10 years old*

SALMON OR MINCED BEEF & FRENCH FRIES
1 SCOOP OF ICE CREAM OR SORBET OF YOUR CHOICE

13 €

FISH MAIN COURSES

« COMPLET THON » /27€

Grilled marinated Tuna steak, poached Egg, Tchatchouka,
Fennel Salad & French Fries

TERIYAKI MAQUEREL WITH SESAME SEEDS /19€

Wasabi/Dill emulsion, roasted Fennel

GAMBAS & RISOTTO, GREEN CURRY SAUCE /23€

Carnaroli Rice, seasonal Vegetables, Parmesan Cheese

MEAT MAIN COURSES

HOMEMADE BURGER /21€

Ground Beef, creamy young Gouda,
Onion compote, black Bread & French Fries

CORDON BLEU DE LA RÉSERVE /21€

Chicken Supreme, Pastrami, Cheese, Apple Cider sauce & French Fries

TRUFFLED BEEF FILLET /28€

Burnt Carrot Mash, Truffled Juice

VEGGIE MAIN COURSES

HALF ROASTED CAULIFLOWER WITH SPICES /18€

Vegetables Sauce Vierge, Norman Humus, Basil Oil

RISOTTO WITH SEASONAL VEGETABLES /16€

Green Curry Sauce, Parmesan Cheese

ASSORTMENT OF BRAZIER VEGETABLES /16€

New Potatoes, Piquillos Papper, Grilled Corn

MUST-HAVE MAIN COURSES

LOBSTER ROLL SUMMER EDITION & FRENCH FRIES /27€

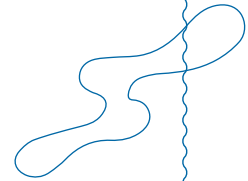
Lobster, Viennese Bread, Celery remoulade,
Burnt Bread Cream, Guacamole, Condiments

LOBSTER LINGUINE /49€

Shell Juice, Basil, Parmesan Cheese, candied Tomatoes

TCHATCHOUKA BY MAMIE HÉLÈNE /21€

Pepper compote / Tomatoes / spicy Onions,
poached Egg, Garlic, spicy Sausage by Boucherie Marcel



BRAZIER

WOOD-FIRED COOKING

THE GARNISH : Trio of new Potatoes, Piquillo Peppers & grilled Corn

SQUIDS /23€

Sauce Vierge

SEA BASS FILET /25€

Sauce Vierge

WHOLE LOBSTER /79€

Chimichurri Sauce

BEEF RIB STEAK, 1 kg /73€

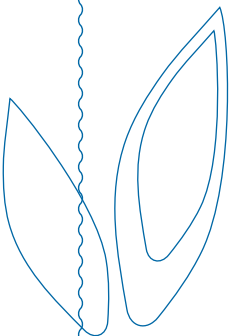
Bearnaise Sauce

PORK « TOMAHAWK » CHOP /24€

Barbecue Sauce

« LE DRAKKAR » /21€

Veal Sausage with Herbs by Boucherie Marcel, Sandwich Bread,
Red Cabbage Pickles, Apple Cider Sauce





CHEESES & DESSERTS

THREE NORMAN CHEESES /11€

Camembert, Pont-L'Évêque, Livarot,
Little Gem Lettuce, Lumberjack Bread by L'Atelier T55

STRAWBERRY PAVLOVAE /13€

Crunchy Black Sesame Meringue,
Basil Cream, Blackberry Emulsion

BROWN SUGAR CRÈME BRÛLÉE /9€

Madagascar Bourbon Vanilla

TIRAMISÙ BY LA RÉSERVE /11€

Ladyfinger Biscuit, Light Coffee & Amaretto Cream,
Candied Peanuts & Chocolate Shell

GOURMET COFFEE /11€

Accompanied by four Delicacies

GOURMET TEA /14€

Accompanied by four Delicacies

GOURMET CHAMPAGNE /19€

Glass of Laurent Perrier Brut Champagne
accompanied by four Delicacies

SIGNATURE DESSERTS

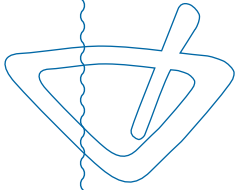
CHOCOLATE ESPUMA /12€

70% Dark Chocolate, Buckwheat Streusel,
Espelette Pepper, Olive Oil & Sea Salt

PROFITEROLES TO SHARE, up to 4 pers. /45€

Craquelin Puffs, Vanilla Ice Cream, whipped Cream,
hot Chocolate Sauce





ICE CREAMS & SORBETS

2 SCOOPS /5€

Vanilla, Chocolate, Coffee, Strawberry, Lemon, Peach, Melon, Smarties

3 SCOOPS /7€

AFFOGATO /6€

Coffee, Vanilla Ice Cream

COLONEL /11€

Absolut Vodka, Lemon Sorbet

SUMMER FRUITS CUP /13€

Peach Sorbet, Melon Sorbet, Strawberry Sorbet, Red Berries, Strawberry Coulis, mini Meringue, Wafer

GOURMET CUP /13€

Vanilla Ice Cream, Chocolate Sorbet, Chocolate Sauce, candied Peanuts, whipped Cream, Wafer

BANANA SPLIT /13€

Banana, Strawberry Sorbet, Chocolate Sorbet, Vanilla Ice Cream, Chocolate Sauce, whipped Cream, Wafer

LUNCH MENU

DISH OF THE DAY

/19€

**STARTER + MAIN COURSE
OR MAIN COURSE + DESSERT**

/25€

**STARTER + MAIN COURSE
+ DESSERT**

/29€

Only at lunchtime between 12 pm & 2 pm
From Monday to Friday
excluding public holidays,
eve and day after public holidays.



55€

LOCAVORE MENU

LOCAL PRODUCTS

NORMAN SPRITZ

Apple Cider, Prosecco, Sparkling Water, Apple fruit

**POACHED EGG &
CREAMY KOHLRABI VELOUTÉ**

Herb Salades

**TERIYAKI MAQUEREL
WITH SESAME SEEDS**

Wasabi/Dill emulsion, roasted Fennel

STRAWBERRY PAVLOVA
Crunchy Black Sesame Meringue,
Basil Cream, Blackberry Emulsion

DIGESTIVE

Peach-Apricot Liqueur with Calvados (2 cl)

LA RÉSERVE

pêché iodé



Wi-Fi code : Baie-Caen2021*

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The prices are in euros, all taxes included, service included.
The list of allergens contained in our dishes is available upon request.
All our meats are of French origin or from the European Union.

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