



MENU

2024 SPRING-SUMMER



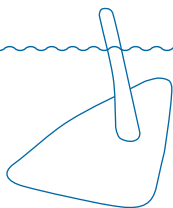
Wi-Fi code : Baie-Caen2021*

www.lareserve-mervillefranceville.com



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.

Création :  **bcom** • agence-bcom.fr



APPETIZERS

PLANCHE DE LA MER /23€

Gravelax Salmon, homemade Fish Rilette, Prawns,
Sea Orchin Coral's Tarama, Seaweed Butter, Pickles

PLANCHE MIXTE /20€

Serrano Ham 12 months aged, Mountain Dry Sausage, 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 /39€

50 grs /79€

STARTERS

OLD FASHIONED TOMATOES & BURRATA, 120 grs /14€

Extra Virgin Olive Oil, Balsamic Caramel

GRAVLAX SAUMON /13€

Wasabi/Dill emulsion, Pickles

QUARTER OF ROASTED CAULIFLOWER WITH SPICES /9€

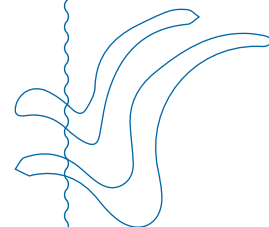
Vegetables Vierge Sauce, Norman Humus, Basil Oil

POACHED EGG & KOHLRABI VELOUTÉ /9€

Herbs Salad

POULTRY AND PORK PÂTÉ EN CROÛTE BY LA MAISON VEROT /13€

by Gaël Radigon, Best Charcuterie & Catering Craftsman of France in 2019



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 /19€

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 » /29€

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 /24€

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 /22€

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

TRUFFLED BEEF FILLET /28€

Burnt Carrot Mash, roasted Carrots, Truffled Juice

CAESAR SALAD /16€

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

VEGGIE MAIN COURSES

PITA FALAFEL SPECIAL /27€

Chickpea and Broad Bean balls, Tchatchouka, Norman Hummus, Pita Bread,
Fennel salad, Eggplant dip, Pickled Red Cabbage & White Sauce

HALF ROASTED CAULIFLOWER WITH SPICES /18€

Vegetables Sauce Vierge, Norman Humus, Basil Oil

RISOTTO WITH SEASONAL VEGETABLES /16€

Green Curry Sauce, Parmesan Cheese

MUST-HAVE MAIN COURSES

LOBSTER ROLL SUMMER EDITION & FRENCH FRIES /27€

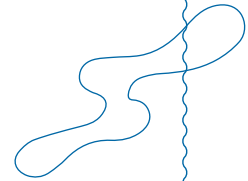
Lobster, Viennese Bread, Celery remoulade,
Burnt Bread Cream, Guacamole, Condiments

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, Pita Bread, fresh Herbs



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€

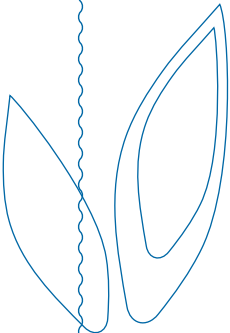
Bearnaise Sauce

PORK « TOMAHAWK » CHOP, 350 grs /24€

Barbecue Sauce

« LE DRAKKAR » /21€

Veal Sausage with Herbs by Boucherie Marcel, Viennese bread by L'Atelier T55,
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 PAVLOVA /13€

Crunchy Black Sesame Meringue,
Basil Cream, Blackberry Emulsion

BROWN SUGAR CRÈME BRÛLÉE /9€

Madagascar Bourbon Vanilla

TIRAMISÙ BY LA RÉSERVE /12€

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

CHOCOLATE PROFITEROLES /11€

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

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

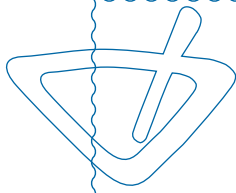
CHOCOLATE ESPUMA /12€

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, Lemon, Pistachio
Strawberry, Peach, Melon, Smarties

3 SCOOPS /7€

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

AFFOGATO /6€

Coffee, Vanilla Ice Cream

MAXI AFFOGATO PISTACCHIO /11€

Coffee, Pistachio Ice Cream, Pistachio

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€

LOCALVORE 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 PÉCHÉ IODÉ THANKS ITS PARTNERS

Atelier T55, Circuits Courts, Good Épices, La Ferme des GonneGirls, La Mélodie de la Mer, La Perle d'Isigny, Lemarchand,
Les Goonies, Les Petites Pousses, Les Vergers de Roncheville, Profish, SOCODN, Top Atlantique et tous les autres...