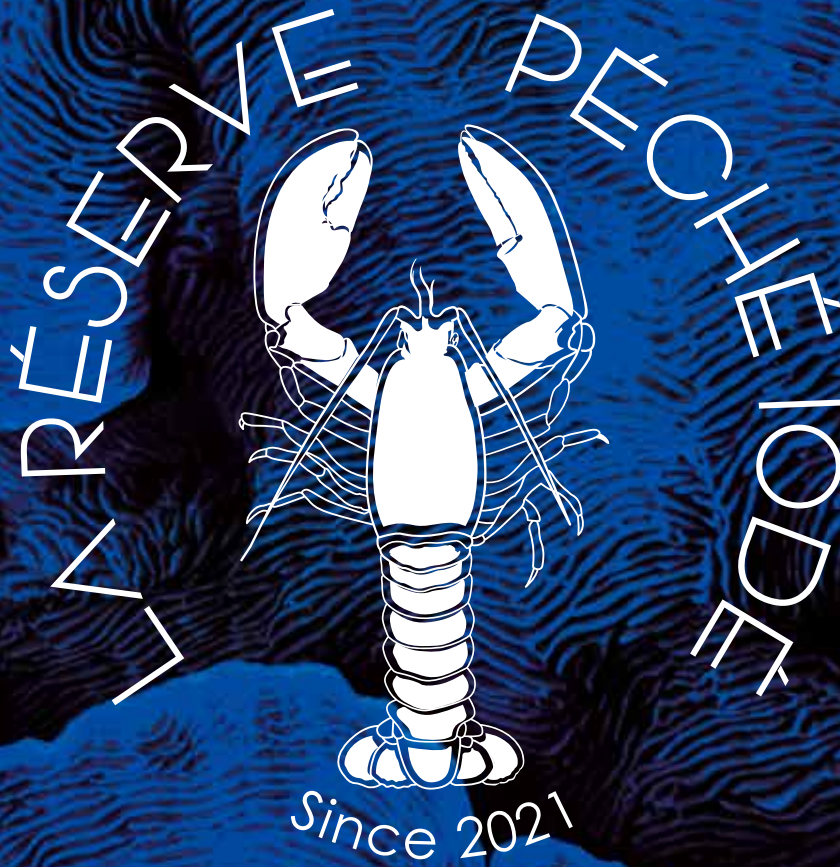




MENU

2024-2025 FALL-WINTER



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.

Creation :  **bcom** • agence-bcom.fr © Adobe Stock



LA RÉSERVE PÉCHÉ IODÉ 🍷 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

TO SHARE OR NOT...

SHRIMP

Thin Baguette & Garlic Butter

21€

CAVIAR FROM MADAGASCAR, 0.7 oz

Baby New Potatoes, whipped Cream & Condiments

42€

STARTERS

DUCK FOIE GRAS WITH LOCAL WHISKEY

Pan fried & flambéed with Château Du Breuil Whiskey,
Mandarine & yellow Beets Chutney

18€

ROSCOFF ONION TATIN 🍷

Isigny Crème fraîche & Salted Butter Caramel,
Tellicherry Pepper

12€

HOME MADE BEECH WOOD SMOKED SALMON

Sorrel & Green Lime supreme

13€

LOBSTER MIMOSA

Deviled Egg « our way », Soja & Balsamic

15€

SCALLOPS CARPACCIO

Smoked & marinated with Kalamansi, Daikon Salad & Tamarind

14€





LA RÉSERVE PÉCHÉ IODÉ 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

SEAFOOD

N°3 OYSTERS "LA PERLE D'ISIGNY" Shallot Vinegar, Isigny Butter	6 pieces /15€ 9 pieces /21€ 12 pieces /28€
PRAWNS, 9 pieces Mayonnaise, Isigny Butter	15€
WHELKS, 9 pièces Mayonnaise	12€
HALF CRAB Mayonnaise	14€
LANGOUSTINES Mayonnaise	Les 6 /18€ Les 12 /33€
ASSIETTE DE LA BAIE 3 Oysters, 4 Prawns, 6 Whelks Shallot Vinegar, Isigny Butter, Mayonnaise	21€
PLATEAU DE FRUITS DE MER 1/2 Crab, 4 n°3 Oysters, 3 Langoustines, 4 Crevettes roses, 9 Bulots, Shrimp Shallot Vinegar, Isigny Butter, Mayonnaise	48€
PLATEAU DE FRUITS DE MER PÉCHÉ IODÉ 1/2 Lobster, 1/2 Crab, 4 n°3 Oysters, 3 Langoustines, 4 Prawns, 9 Whelks, Shrimp Shallot Vinegar, Isigny Butter, Mayonnaise	69€

SERVED WITH PAIN BÛCHERON FROM « L'ATELIER T55 »



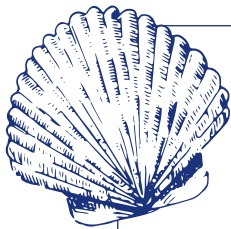


LA RÉSERVE PÉCHÉ IODÉ 🍷 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

FISH MAIN COURSES

- LOBSTER ROLL** **BEST SELLER** **27€**
FALL/WINTER VERSION
Lobster shards, viennese type Bread from L'Atelier T55,
Cabbage salad & Bisque Mayonnaise
Served with Baby New Potatoes
- HAZELNUT CRUSTED SALMON** **22€**
Butternut Purée and Mirepoix & candied Garlic emulsion
- SCALLOPS, LEEKS & CHAMPAGNE MOUSSE** **28€**
Plancha-grilled Scallops, Corals in Leek Cannelloni
& Champagne Mousse
- MONKFISH, JERUSALEM ARTICHOKE/COFFEE** **27€**
Cooked at low temperature, variation of Jerusalem Artichoke
& Coffee Foam
- LOBSTER COUSCOUS** **69€**
Whole Lobster, Semolina Polenta, Chickpea Purée,
Broth & Vegetables



SCALLOPS MENU FROM OUR COASTS

APPETIZER

SCALLOPS CARPACCIO

Smoked & marinated with Kalamansi, Daikon Salad & Tamarind

SCALLOPS, LEEKS & CHAMPAGNE MOUSSE

Plancha-grilled Scallops, Corals in Leek Cannelloni
& Champagne Mousse

CAMEMBERT FROM LE MOULIN DE CAREL

With Dragées, Almonds and Salad shot
By J.C Karmann, Cheeses Confectioner

DESSERT TO CHOOSE FROM THE MENU

(except Gourmet Champagne)

STARTER + DISH + CHEESE + DESSERT /65€





LA RÉSERVE PÉCHÉ IODÉ 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

MEAT MAIN COURSES

CHICKEN BURGER	22€
Pulled & Braised with Peanuts, smoked Norman Tomme, BBQ Sauce & Potato pancake	
7 HOURS LAMB SHANK	25€
Confit dans son Jus aux Épices, Pois Chiche & Fruits secs	
SWEETBREADS & LANGOUSTINE	39€
Cooked two ways, Chanterelles & Surf and Turf Jus	
NORMAN BEEF FILET, 6.4 oz.	30€
Slightly smoked, Potato siphon, Trumpets & Jay Juice	

MUST-HAVE

LINGUINES & FRESHLY GRATED PARMESAN

TO YOUR TASTE

Lobster & Bisque	55€
Crème & Truffled Ham	23€
Veggie végétale with Lentils 	19€

CHEESES

CAMEMBERT FROM LE MOULIN DE CAREL	9€
With Dragées, Almonds and Salad shot By J.C Karmann, Cheeses Confectioner	
THREE NORMAN CHEESES	11€
Camembert, Norman Tomme, Pavé d'Auge & Little Gem Lettuce	





LA RÉSERVE PÉCHÉ IODÉ 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

DESSERTS

DARK CHOCOLATE ESPUMA **BEST SELLER** **14€**

Chocolate (70%), Olive Oil, Cocoa Nibs, Fleur de Sel & Espelette Pepper

CRÈME BRULÉE PISTACHIO **10€**

Crispy Lace Crepe

With Pistachio Liqueur **15€**

THREE CHOCOLATES PUFFS **12€**

Stuffed with Dark / Praline, Milk / Bailey's, White / Caramel & hHot Chocolat Sauce

RICE PUDDING "OUR WAY" **9€**

Espuma, Puffed Rice & « Gonnies' Fruits » Coulis

ROASTED PINAPPLE WITH OLD RHUM **11€**

Mousse / Icing / Emulsion & Meringue

GOURMET COFFEE OR TEA **12€**

served with four Delicacies

GOURMET CHAMPAGNE **22€**

Glass of Laurent Perrier (12 cl) served with four Delicacies

COLONEL **11€**

Vodka & two scoops of Lemon Sorbet

AFFOGATO **6€**

Expresso & two scoops of Vanilla Ice Cream

AFFOGATO PISTACCHIO **6€**

Expresso & two scoops of Pistachio Ice Cream





LA RÉSERVE PÉCHÉ IODÉ 2024-2025 FALL-WINTER MENU

This menu was created by Martin DELAVALLÉE & Ludovic LÉVY with passion and chemistry.

LUNCH MENU

DISH OF THE DAY 19€

STARTER + DISH OF THE DAY 25€
or **DISH OF THE DAY + DESSERT**

STARTER + DISH OF THE DAY + DESSERT 29€

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

CHILDREN'S MENU (-10 YO)

FISH OF THE DAY
OR **GROUND BEEF**

LINGUINES
OR **BABY NEW POTATOES**

1 SCOOP OF ICE CREAM OF YOUR CHOICE
Vanilla or Smarties

MAIN COURSE + DESSERT /13€

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, Les Petites Pousses, Profish, SOCODN, et tous les autres...





www.lareserve-mervillefranceville.com

f **@** **in** **G**

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.

Creation :  **bcom** • agence-bcom.fr © Adobe Stock