



LA RÉSERVE

pêche iodée



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MEDITERRANEAN INSPIRATION

SPRING-SUMMER 2025

www.lareserve-mervillefranceville.com [f](#) [@](#) [in](#) [G](#)



In four years, we have successfully conveyed our values and commitment to inspired cuisine, crafted with a selection of locally sourced products, through our cuisine.

Blending the flavors of the Mediterranean with those of Normandy, it's a seasonal, inspired, and taste-conscious cuisine that has earned Ludovic Lévy and Martin Delavallée the status of Maître Restaurateur from the French Association of Master Restaurateurs and the Prefet of Calvados.

In 2025, La Réserve Pêche Iodé is honored to have been recognized as a member of the family of quality restaurants of the Collège Culinaire de France, a leading institution in French gastronomic culture. This induction was unanimously approved by the founding members, including Yannik Alleno, Frédéric Anton, Georges Blanc, Alain Ducasse, Anne-Sophie Pic, and all the others...

This association is the benchmark and the future of culinary craftsmanship and diversity.

Here you will understand the extent to which Ludovic Lévy and Martin Delavallée share these same values. Food is an issue today that goes beyond the restaurant, which must provide a culinary experience and ambiance; we must offer the best products on our menu.

By scanning this QR code, you
will find all the information on
allergens:



LA RÉSERVE PÉCHÉ IODÉ 🍷 SPRING-SUMMER 2025 MENU

A menu born from passion and creative harmony, by Martin DELAVALLÉE & Ludovic LÉVY.

TO SHARE

2/3 PEOPLE

FRIED SMELT Mayonnaise / Samphire Sauce	13€
MIXED PLATTER Assortment of Fine Charcuterie & Cheeses	24€
SEA PLATTER Gravelax Salmon, Fish Rillettes, Smoked Octopus, Whelks, Tarama, Seaweed Butter, Pickles	24€
MEZZES FROM THE RESERVE Hummus, Kiwi Guacamole, Anchoïade, Tapenade, Herb Tabbouleh, Variety of Breads	24€
BAERI KASNODAR CAVIAR FROM MADAGASCAR New Potatoes, Crackers, Whipped Cream & Condiments	20 grams /49€ 50 grams /79€



STARTERS

ODIZED EGGS IN MAYONNAISE Lobster, Sea Urchin Coral, Bottarga	12€
OCTOPUS SMOKED BY US WITH BEECHWOOD Carpaccio, Red Pepper Coulis, Matcha Tea Gel	14€
VITELLO TONNATO Slow-cooked Veal, Tuna/Anchovy Espuma, Caperoni	13€
HISTORY-CLASS TOMATOES 🍷 Smoked Stracciatella, Balsamic Caramel, Basil Oil	12€
GRAVELAX SALMON Red Cabbage, Whipped Cream & Condiments	13€
ROASTED CAULIFLOWER QUARTER WITH SPICES 🍷 La Réserve Sauce Vierge, Hummus, Pita Bread	10€

SEAFOOD

OYSTERS NO. 3 "LA PERLE D'ISIGNY"

Shallot Vinegar

6 pieces /15€
9 pieces /21€
12 pieces /29€

PRAWNS, 9 pieces

Mayonnaise, Salted Butter

15€

WHELKS, 9 pieces

Mayonnaise

12€

HALF CRAB

Mayonnaise

14€

SCAMPI

Mayonnaise

6 pieces /19€
12 pieces /37€

BAY PLATTER

3 Oysters, 4 prawns, 6 Whelks
Shallot Vinegar, Salted Butter, Mayonnaise

21€

CLASSIC PLATTER

1 Half Crab, 5 Oysters No. 3, 3 Scampi,
5 Prawns, 9 Whelks
Shallot Vinegar, Salted Butter, Mayonnaise

1 person /49€

ROYAL PLATTER

1 Half Lobster, 1 Half Crab, 5 Oysters No. 3,
3 Scampi, 5 Prawns, 9 Whelks,
Shallot Vinegar, Salted Butter, Mayonnaise

1 person /71€

SERVED WITH PAIN BÛCHERON FROM « L'ATELIER T55 »



OUR NEW FISH CONCEPT STORE OPENS MID-JUNE 2025



LE COMPTOIR PÉCHÉ IODÉ

SEAFOOD MARKET - TASTING - FINE SEA GROCERY

32, Avenue de Paris - 14810 MERVILLE-FRANCEVILLE-PLAGE



SEA SIDE DISH

- | | |
|--|------------|
| SALMON MI-CUIT
Beets, Peaches, Sauce Vierge de La Réserve | 24€ |
| SALMON COOKED IN A HOT/COLD SALT CRUST
Wakame Seaweed, Sweet Potato, Guacamole/Kiwi | 32€ |
| FLAME-COOKED HALF LOBSTER
Soy/Whiskey/Bird's Eye Chili Glaze, Celery, Granny Smith Apple | 42€ |



ON THE GRILL

COOKING OVER A WOOD FIRE

- | | |
|--|--|
| EUROPEAN SEA BASS FILLETS (BRANZINO)
La Réserve Sauce Vierge | 1 Fillet /24€
2 Filets /37€ |
| RED MULLET
Tchatchouka, Perfect Egg, Herb Salad | 26€ |
| WHOLE LOBSTER, 1LB
Chimichurri Sauce | 69€ |

ACCOMPANIED BY NEW POTATOES & GRILLED VEGETABLES

LAND-SIDE DISHES

- BURGER OUR WAY** 22€
Chicken Tenders, Curry/Mango Sauce
& Baby Potatoes
- SCHNITZEL MILANAISE** 25€
Breaded Veal Shank, Lemon Butter,
Linguine with Arugula Pesto & Slivered Almonds
- LAMB IN ALL ITS FORMS** 29€
Slow-cooked Rack of Lamb, Saddle in a Ballotine,
Fried Breast, Artichoke / Tarragon / Samphire



GRILLED WOOD-FIRED

- NORMANDY RIB OF BEEF, 2 LB** **SERVES 2 MAXIMUM** 72€
La Réserve Sauces
- PORK TOMAHAWK** 24€
Lightly Spicy Smoked Sauce
- BLACK ANGUS BEEF PEAR** 26€
Truffled Meat Jus

ACCOMPANIED BY NEW POTATOES & GRILLED VEGETABLES

MIXED GRILL LAND & SEA 29€
Marinated Beef, Marinated Chicken, Merguez from Boucherie Marcel,
& Prawns Skewers

ACCOMPANIED BY NEW POTATOES & TCHATCHOUKA

LA RÉSERVE PÉCHÉ IODÉ 🦞 SPRING-SUMMER 2025 MENU

A menu born from passion and creative harmony, by Martin DELAVALLÉE & Ludovic LÉVY.

MUST-HAVES 🦞

- SPRING-SUMMER LOBSTER ROLL** 🦞 **BEST SELLER** **27€**
Served cold, accompanied by baby potatoes,
Lobster pieces (2 oz), Viennese bread from Atelier T55, cauliflower,
Sweet potato, guacamole/kiwi, curry/mango sauce
- MAMIE HÉLÈNE'S TCHATCHOUKA** 🦞 **BEST SELLER** **24€**
Spiced pepper/tomato/onion compote,
Perfect egg, merguez sausage from Boucherie Marcel
- LINGUINE WITH LOBSTER** 🦞 **BEST SELLER** **59€**
Lobster & bisque, sun-dried tomatoes,
Grated Parmesan cheese on request
- SWEETBREAD & SCAMPI** 🦞 **BEST SELLER** **39€**
Two cooking sessions, artichoke espuma & surf and turf jus

GARDEN SIDE DISHES

- LINGUINE VERDE** 🌿 **21€**
Smoked stracciatella, basil oil, pistachios
- HALF ROASTED CAULIFLOWER WITH SPICES** 🌿 **19€**
La Réserve Vierge Sauce, Hummus, Pita Bread

CHEESES

COMTÉ PEPPER

Siphon, Pepper Crumble, Vinaigrette Salad

8€

3-CHEESE PLATTER

Chef's Selection, Lettuce Sucrine

10€

CHILDREN'S MENU (-10 YEARS)

MAIN COURSE + DESSERT /15€

CHICKEN OR SALMON TENDERS
Served with Linguine or Baby Potatoes

2 SCOOPS OF ICE CREAM



OFFICIAL SHOP

AT THE ENTRANCE OF THE RESTAURANT

CHILDREN'S & ADULT FASHION

-

FOOD ART

-

DELICATESSEN

-

ACCESSORIES

KEEP A SOUVENIR OF YOUR VISIT TO LA RESERVE PECHE IODE!

DESSERTS

DARK CHOCOLATE ESPUMA 🦄 **BEST SELLER** 12€
70% dark chocolate, Espelette pepper, olive oil, fleur de sel

ORANGE BLOSSOM CRÈME BRÛLÉE 10€
Brown sugar

CHOUQUETTES **TO SHARE OR NOT** 1 person /9€
WITH CHANTILLY CHEESE 2 people /17€
Chocolate/Praline Sauce 4 people /32€

FROSTED LEMON 12€
Lemon sorbet, fresh mint

PIERROT'S RED BERRIES 13€
Fruits rouges, Red berries, whipped cream, lime zest, platt Breton

FINGER 12€
Peanuts, chocolate & caramel

GOURMET COFFEE 12€
Served with four treats

GOURMET TEA 13€
Served with four treats

GOURMET CHAMPAGNE 23€
Laurent Perrier Brut glass (4oz) served with four treats

ICE CREAMS & SORBETS

SCOOPS OF ICE CREAM OR SORBETS

Vanilla, Chocolate, Caramel, Raspberry, Strawberry,
Lemon, Pistachio

2 Scoops / 5€

3 Scoops / 7€

COLONEL

Vodka, Sorbet Citron

11€

GOURMET CUT

Vanilla Ice Cream, Chocolate Cookies Ice Cream,
Whipped cream, chocolate sauce & praline

11€

RED FRUITS CUP

Raspberry Sorbet, Strawberry Sorbet, Whipped Cream,
Red Fruit Coulis

12€

NORMANDY CUP

Vanilla Ice Cream, Caramel Ice Cream, Speculodoos,
Whipped cream, caramel sauce

11€

AFFOGATO AL CAFFÉ

Coffee, Vanilla Ice Cream

6€

AFFOGATO AL LIMONE

Limoncello, Lemon Sorbet

8€

AFFOGATO AL PISTACCHIO

Coffee, Ice Cream & Pistachio Cream

9€

LA RÉSERVE PÉCHÉ IODÉ
WOULD LIKE TO THANK
ITS PARTNERS

Atelier T55, Les Gonnies,
La Ferme des GonneGirls,
Les Petites Pousses



Foissier, La Perle d'Isigny, Cougal, Top Atlantique,
Market Europe, Groupe Pomona, Profish, Kasnodar,
Poutargue Meyer, Good Épices, Thador, Ovitis,
France Boissons, Maison Garros, Socodn, Circuits Courts,
Prodélis, Sysco

And all the others...



www.lareserve-mervillefranceville.com



Prices are in euros, including all taxes and service.
The list of allergens present in our dishes is available upon request.
All our meats are of French or European Union origin.

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