

GOURMET MENU



LA RÉSERVE  
*pêche iodée*

**MEDITERRANEAN INSPIRATION**

FALL & WINTER 2025-2026

[www.lareserve-mervillefranceville.com](http://www.lareserve-mervillefranceville.com)

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*Over the past four years, we have shared through our cuisine our values and commitment to inspired cooking, crafted with a careful selection of ingredients sourced from local farms.*

*Blending the flavours of the Mediterranean Basin with those of Normandy means creating a seasonal, inspired, and flavour-driven cuisine – one that has earned **Ludovic LÉVY** and **Martin DELAVALLÉE** the title of **Maître Restaurateur**, awarded by the French Association of Maîtres Restaurateurs and the Prefect of Calvados.*

*In 2025, La Réserve Pêché Iodé had the honour of joining the family of quality restaurants of the **Collège Culinaire de France**, a leading institution representing French gastronomic culture. This distinction was unanimously approved by its founding members, including Yannick Alléno, Frédéric Anton, Georges Blanc, Alain Ducasse, Anne-Sophie Pic, and many others.*

*This association stands as a reference and a guarantee for the future of culinary craftsmanship and diversity.*

*Here, you will understand how deeply Ludovic LÉVY and Martin DELAVALLÉE share these same values. Gastronomy today goes beyond the plate – it is an experience of taste, atmosphere, and authenticity. Our mission is to offer only the finest products on our menu.*

Scan the QR code  
to discover all allergen  
information for our dishes :





# SAINT-JACQUES TASTING MENU

*AMUSE-BOUCHE (CHEF'S WELCOME)*

VELOUTÉ OF SCALLOP TRIMMINGS & CORAL

*STARTER*

BEECHWOOD-SMOKED SCALLOP CARPACCIO,  
DATE & PINE NUTS

*MAIN COURSE*

CHARCOAL-KISSED SCALLOPS,  
PARSNIP & COFFEE 

*CHEESE*

FLAMED GRAINDORGE LIVAROT CHEESE & CHUTNEY

*DESSERT*

“LOST SCALLOP” IN BRIOCHE

**GOURMET MENU : 62 €**

**FOOD & WINE PAIRING MENU (2 glasses) : 79 €**

**FOOD & WINE PAIRING MENU (4 glasses) : 95 €**

*Scallop Carpaccio served with a glass of white Vouvray  
Charcoal-kissed Scallops served with a glass of white Crozes-Hermitage  
Food & Wine Pairing Menu (4 glasses) : includes 2 additional discovery wines*

*Menu served with our homemade scallop coral butter  
and “bûcheron” bread from Atelier T55.*



## TO SHARE

TARAMAS TRILOGY	14
<i>Truffle, Sea Urchin Coral, Wasabi Tobiko &amp; Warm Blinis</i>	
LOBSTER CROQUE	16
<i>Salad Gel &amp; Balsamic Gel</i>	
LA RÉSERVE FALAFELS	15
<i>Yoghurt Sauce, Zaatar Spices</i>	
BAERI CAVIAR «KASNODAR» FROM MADAGASCAR (20 grs)	49
<i>Whipped Cream &amp; Condiments</i>	

## STARTERS

BEECHWOOD-SMOKED SCALLOP CARPACCIO, DATE & PINE NUTS	12
<i>Carpaccio, Burnt Pine Cream &amp; Pine Nut Praline, Yuzu &amp; Ponzu Marinade</i>	
SALMON GRAVLAX	12
<i>Thyme &amp; Five-Pepper Crust, Whipped Orange Blossom Cream, Olive / Fennel / Celery Condiment</i>	
LAMB TATAKI VERDE	13
<i>Chickpeas &amp; Mint JusLamb</i>	
COMPTOIR CRUDO	12
<i>Olive Oil Lemon, Fennel &amp; Citrus</i>	
ROASTED CAULIFLOWER QUARTER 	10
<i>Cauliflower roasted with La Réserve spice blend, Vegetable Dressing &amp; Hummus</i>	
LOBSTER TOAST	15
<i>Artisan bread / Smoked lobster bisque rillettes &amp; pickled condiments</i>	

# SEAFOOD

OYSTERS N°3 "LA PERLE D'ISIGNY" <i>Shallot Vinegar</i>	6 pieces 15 9 pieces 21 12 pieces 29
PINK PRAWNS, 9 pieces <i>Mayonnaise, Salted Butter</i>	15
WHELKS, 9 pieces <i>Mayonnaise</i>	12
CRAB CLAWS, 3 pieces <i>Mayonnaise</i>	14
LANGOUSTINES <i>Mayonnaise</i>	6 pieces 19 12 pieces 37
BAY PLATTER <i>3 Huîtres, 4 Crevettes roses, 6 Bulots</i> <i>Vinaigre à l'Échalote, Beurre demi-sel, Mayonnaise</i>	21
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CLASSIC SEAFOOD PLATTER  FOR 1 PERSON <i>3 Oysters, 4 Pink Shrimps, 6 Whelks, Shallot Vinegar, Salted Butter, Mayonnaise</i>	49
ROYAL SEAFOOD PLATTER  FOR 1 PERSON <i>Half Lobster, Half Crab, 5 Oysters No. 3, 3 Langoustines, 5 Pink Shrimps, 9 Whelks</i> <i>Shallot Vinegar, Salted Butter, Mayonnaise</i>	71

SERVED WITH "BÛCHERON" BREAD FROM ATELIER T55



DISCOVER ALSO

**LE COMPTOIR PÉCHÉ IODÉ**

SEAFOOD MARKET - CATERING - TASTING - FINE SEA GROCERY

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



02 31 24 23 17

## SEA SIDE DISHES

CONFIT SALMON & ASPARAGUS <i>Salmon fillet slow-cooked in Lemon-infused Olive Oil, Asparagus &amp; Thyme Hollandaise</i>	29
BARBECUE-SEARED SCALLOPS, PARSNIP & COFFEE <i>Parsnip Purée, Banana &amp; Coffee Condiment, Samphire Sauce</i>	32
BARLLABAISSE (SEA BASS BOUILLABAISSE) <i>Line-Caught Sea Bass Fillet, Mini Fennel, Tomato Gel, Aniseed Fish Soup Served with Rouille Foam &amp; Cuttlefish Ink Tuile</i>	31
SKIN-ON SEARED COD <i>Unilateral Seared Cod Fillet, Chickpeas, Capers &amp; Veal Jus with Cuttlefish Ink</i>	31
PÉCHÉ IODÉ SAUERKRAUT <i>Fish and Shellfish from Le Comptoir Pêché Iodé, Langoustine, Cabbage &amp; Beurre Blanc Sauce</i>	42

## MUST-HAVES

“FULL LOBSTER” ROLL  <b>BEST SELLER</b> <i>Chunks of Lobster, Viennese Roll from Atelier T55, Lobster Mayonnaise, Whipped Bisque Cream, served with French Fries</i>	28
VEAL SWEETBREADS & LANGOUSTINES  <b>BEST SELLER</b> <i>Two Cooking Styles, Jerusalem Artichoke Foam, Jerusalem Artichoke &amp; Samphire Salad, Surf &amp; Turf Jus</i>	39
SCALLOP LINGUINES  <b>BEST SELLER</b> <i>Scallops in Butter &amp; Lobster Bisque Parmesan shavings available on request. Extra Grated Bottarga + 5€ Extra Caviar +10€</i>	29

## LAND SIDE DISHES

BURGER OUR WAY 	22
<i>Beef Kefta, Rosemary Sheep's Cheese, Yogurt/Zaatar/Honey Sauce, Pickled Vegetables &amp; french Fries</i>	
BRAISED VEAL T-BONE 	34
<i>Smoked Potato Mouseline, Pepper Sauce &amp; Herb Salad</i>	
YTRO-STYLE CONFIT CHICKEN	27
<i>Spiced pulled chicken, orzo risotto &amp; harissa broth</i>	
BEEF WHISKY & CARROTS 	28
<i>'Aberdeen Angus' Beef Flank marinated in Smoked Whisky, Carrots, Zaatar spices, Peanuts, Herb Cream inspired by Béarnaise</i>	
LAMB SOUVLAKI	22
<i>Toasted Pita Bread, House Andalusian Sauce &amp; Cucumber Tzatziki</i>	

## GARDEN SIDE DISHES

ROASTED CAULIFLOWER QUARTER 	19
<i>Cauliflower roasted with La Réserve spice blend, Vegetable Dressing &amp; Hummus</i>	
LEMON LINGUINES 	22
<i>Oregano Cream &amp; Buddha's Hand Condiment</i>	

## KIDS' MENU

(UNDER 10)

LINGUINE BOLOGNESE

OR

FISH AND CHIPS

*French fries & tartar sauce*

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SMALL WAFFLE

Sugar or Nutella

**MAIN COURSE + DESSERT : 15€**



## OFFICIAL SHOP

*At the entrance of the restaurant*

CHILDREN'S & ADULT FASHION

-

FOOD ART

-

DELICATESSEN

-

ACCESSORIES

**Keep a souvenir of your visit to La Réserve Pêché Iodé !**

## CHEESES & DESSERTS

FLAMED GRAINDORGE LIVAROT & CHUTNEY	8
DUO OF FRESH GOAT CHEESE : ORIENTAL STYLE / FIG & CHUTNEY	10
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CORN IN ALL ITS FORMS <i>Bourbon Swiss Roll, Corn Cream &amp; Popcorn Ice Cream</i>	10
FLOATING ISLANDS SHARING FOR 2 <i>Orange Blossom Custard, Caramel &amp; Mixed Nuts</i>	19
PROFITEROLES TO SHARE... OR NOT <i>2 Choux Buns, Vanilla ice cream &amp; Chocolate Praline sauce</i>	11
SPOON TIRAMISU <i>Mascarpone, Coffee, Cocoa &amp; Coffee-Almond Praline / Kahlúa supplement + 3 €</i>	10
DARK CHOCOLATE ESPUMA  SIGNATURE <i>70% Dark Chocolate, Espelette Pepper, Olive Oil, Fleur de Sel</i>	11
LIMONCELLO FRENCH TOAST <i>Brioche, caramel &amp; limoncello ice cream</i>	10

### THE GOURMANDS

*Beverage served with 4 delicacies*

COFFEE	12
TEA	13
CHAMPAGNE LAURENT PERRIER BRUT (12 cl)	23

### PASTRY-INSPIRED COCKTAILS

LEMON MERINGUE TART <i>Wyborowa Vodka, Limoncello, Lemon Juice &amp; Italian Meringue</i>	12
TIRAMISU <i>Wyborowa Vodka, Kahlua Coffee Liqueur, Espresso &amp; Homemade Ladyfinger Syrup</i>	12

 Please ask for our digestif menu featuring our selection of Chartreuse liqueurs.



*La Réserve Pêché Iodé  
would like to thank its*

# **PARTNERS**

**Within 5 km of the restaurant :**

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

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

*And all the others...*



***www.lareserve-mervillefranceville.com***

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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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