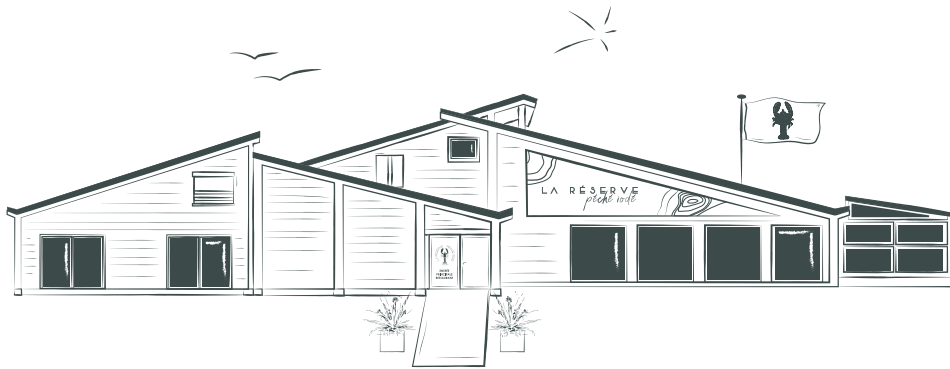


GOURMET MENU



LA RÉSERVE
pêche iodée

MEDITERRANEAN INSPIRATION

FALL & WINTER 2025-2026

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.*



l'Atelier
T55



TO SHARE

TARAMAS TRILOGY	14
<i>Truffle, Sea Urchin Coral, Wasabi Tobiko & Warm Blinis</i>	
LOBSTER CROQUE	16
<i>Salad Gel & Balsamic Gel</i>	
LA RÉSERVE FALAFELS	15
<i>Yoghurt Sauce, Zaatar Spices</i>	
FRENCH BAERI CAVIAR (20g)	52
<i>Whipped cream, blinis & potatoes</i>	

STARTERS

LOBSTER RILLETES & FOCACCIA	14
<i>Lobster flakes & smoked lobster bisque, vegetable pickles</i>	
SCALLOP CARPACCIO	12
<i>Beechwood-smoked, date & pine Carpaccio, burnt pine cream & pine nut praline, yuzu & ponzu marinade</i>	
PROSECCO-CURED SALMON GRAVLAX	13
<i>Orange blossom whipped cream, olive, fennel & celery condiment</i>	
GREEN LAMB TATAKI	13
<i>Green chickpea hummus & rich mint jus</i>	
FISH CRUDO	12
<i>Provence olive oil, lemon, fennel & citrus</i>	
ROASTED CAULIFLOWER QUARTER 	10
<i>"La Réserve" spices, vegetable salsa & hummus</i>	
BRICK — ALMOST LIKE IN LA GOULETTE!	15
<i>64°C egg, El Manar tuna belly & crispy brick pastry (kadai' style)LOBSTER</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

PINK SALMON & ASPARAGUS	29
<i>Olive oil-poached salmon with lemon, asparagus & thyme hollandaise</i>	
BARBECUED SCALLOPS, PARSNIP & COFFEE	32
<i>Parsnip purée, banana & coffee condiment, samphire sauce</i>	
“BARLLABAISSE”	31
<i>Line-caught sea bass, baby fennel, tomato gel & anise-infused fish soup</i>	
<i>Served with rouille espuma & squid ink tuile</i>	
SEARED COD FILLET	31
<i>Crispy skin, chickpeas, capers & veal jus with squid ink</i>	
LINGUINE WITH SCALLOPS  BEST SELLER	29
<i>Scallops in butter & lobster bisque</i>	
<i>Parmesan on request</i>	
<i>Grated bottarga supplement +5 €</i>	



MUST-HAVES

“FULL LOBSTER” ROLL  BEST SELLER	28
<i>Chunks of Lobster, Viennese Roll from Atelier T55, Lobster Mayonnaise, Whipped Bisque Cream, served with French Fries</i>	
VEAL SWEETBREADS & LANGOUSTINES  BEST SELLER	39
<i>Two Cooking Styles, Jerusalem Artichoke Foam, Jerusalem Artichoke & Samphire Salad, Surf & Turf Jus</i>	
GRANDMA HÉLÈNE’S SHAKSHOUKA  BEST SELLER	24
<i>Slow-cooked tomato, bell pepper & onion stew, soft egg & Marcel Butchery merguez sausage</i>	

LAND SIDE DISHES

BURGER OUR WAY 	22
<i>Beef Kefta, Rosemary Sheep's Cheese, Yogurt/Zaatar/Honey Sauce, Pickled Vegetables & french Fries</i>	
BRAISED VEAL T-BONE 	34
<i>Smoked Potato Mouseline, Pepper Sauce & Herb Salad</i>	
YTRO CONFIT CHICKEN	27
<i>Spiced pulled chicken, orzo risotto & 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	24
<i>Toasted Pita Bread, House Andalusian Sauce & Cucumber Tzatziki</i>	

GARDEN SIDE DISHES

ROASTED CAULIFLOWER QUARTER 	19
<i>Cauliflower roasted with La Réserve spice blend, Vegetable Dressing & Hummus</i>	
GRANDMA HÉLÈNE'S SHAKSHOUKA – VEGETARIAN VERSION 	22
<i>Slow-cooked tomato, bell pepper & onion stew with a soft egg</i>	

KIDS' MENU

(UNDER 10)

LINGUINE BOLOGNESE

OR

FISH AND CHIPS

French fries & tartar sauce

—

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
<hr/>	
CORN IN ALL ITS FORMS <i>Bourbon Swiss Roll, Corn Cream & Popcorn Ice Cream</i>	10
FLOATING ISLANDS SHARING FOR 2 <i>Orange Blossom Custard, Caramel & Mixed Nuts</i>	19
PROFITEROLES TO SHARE... OR NOT <i>2 Choux Buns, Vanilla ice cream & Chocolate Praline sauce</i>	11
SPOON TIRAMISU <i>Mascarpone, Coffee, Cocoa & 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 & limoncello ice cream</i>	10

THE GOURMANDS

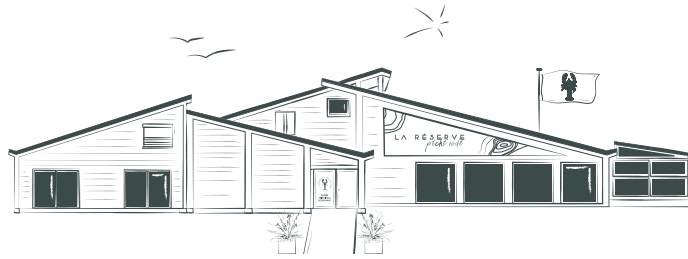
Beverage served with 4 delicacies

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

PASTRY-INSPIRED COCKTAILS

LEMON MERINGUE TART <i>Wyborowa Vodka, Limoncello, Lemon Juice & Italian Meringue</i>	12
TIRAMISU <i>Wyborowa Vodka, Kahlua Coffee Liqueur, Espresso & 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*

*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



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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