

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.*



TO SHARE

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

STARTERS

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| BEECHWOOD-SMOKED SCALLOP CARPACCIO, DATE & PINE NUTS <i>Carpaccio, Burnt Pine Cream & Pine Nut Praline, Yuzu & Ponzu Marinade</i> | 12 |
| MEAGRE GRAVLAX & TRUFFLE <i>Dried Herb Crust, Cream & Truffle Carpaccio</i> | 12 |
| FOIE GRAS WITH POMMEAU, OLIVES & ENDIVES <i>Terrine, Apple & Château du Breuil Pommeau Jelly, Green Olive Chutney with Sumac, Pickled Roasted Endives</i> | 14 |
| EGG & SEA URCHIN <i>Scrambled Eggs with Sea Urchin Coral, Chive-Smoked Butter & Bûcheron Bread from Atelier T55</i> | 14 |
| BEETROOT, HIBISCUS & RED CHILLI   <i>Ricotta-Stuffed Ravioli, Beetroot Jus & Pickles, Hibiscus, Lime & Red Chilli</i> | 10 |
| LOBSTER TOAST <i>Artisan bread / Smoked lobster bisque rillettes & pickled condiments</i> | 15 |

SEAFOOD

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| 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 |
| <hr/> | |
| 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

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| YELLOW POLLOCK COOKED AT LOW TEMPERATURE <i>Saffron Celery Purée, Gochujang-Glazed Pineapple, Sweet Wine, Buddha's Hand & Swiss Chard Leaf</i> | 31 |
| BARBECUE-SEARED SCALLOPS, PARSNIP & COFFEE <i>Parsnip Purée, Banana & 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 & Cuttlefish Ink Tuile</i> | 31 |
| CREAMY RICE WITH SHELLFISH <i>Shellfish of the Day, Black Rice, Black Rice Foam, Cuttlefish Ink Bread Tuile</i> | 25 |
| PÉCHÉ IODÉ SAUERKRAUT  HOUSE SPECIALTY <i>Fish and Shellfish from Le Comptoir Pêché Iodé, Langoustine, Cabbage & Beurre Blanc Sauce</i> | 42 |

MUST-HAVES

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

LAND SIDE DISHES

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| 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-STYLE 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> | |
| SIGNATURE TAGINE BY LA RÉSERVE | 27 |
| <i>Lamb with La Réserve Spices and Ras El Hanout, Slow-Cooked Chickpeas, Chillies, Zucchini and Carrots. Served with Pita Bread, Carrot Cumin Hummus and Harissa, Preserved Lemon Condiment, Buddha's Hand & Salata Maghribiya (Tomatoes, Peppers, Garlic, Coriander, Orange Blossom, Almonds)</i> | |

GARDEN SIDE DISHES

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| BEETROOT, HIBISCUS & RED CHILLI   | 19 |
| <i>Ricotta-Stuffed Ravioli, Beetroot Jus & Pickles, Hibiscus, Lime & Red Chilli</i> | |
| LEMON LINGUINES  | 22 |
| <i>Oregano Cream & 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

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| FLAMED GRAINDORGE LIVAROT & CHUTNEY | 8 |
| DUO OF FRESH GOAT CHEESE : ORIENTAL STYLE / FIG & CHUTNEY | 10 |
| <hr/> | |
| ALL SESAME <i>Dacquoise & Sesame Cream, Dulce Chocolate Mousse, Sesame/Activated Charcoal Ice Cream, Kimchi Meringue</i> | 10 |
| BAKED ALASKA <i>Vanilla Ice Cream, Candied Orange, Grand Marnier Sponge, Swiss Meringue Flambéed with Grand Marnier</i> | 12 |
| VANILLA & TONKA CRÈME BRÛLÉE <i>Brown Sugar, Tonka Caramel & Coffee Tuile</i> | 9 |
| 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

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

PASTRY-INSPIRED COCKTAILS **NEW**

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|--|----|
| 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 |

i 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...



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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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