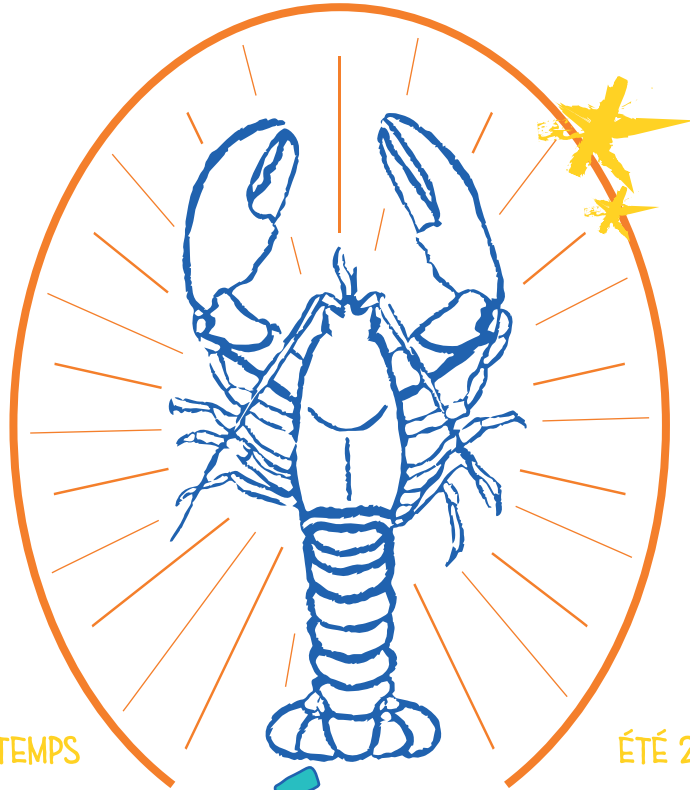


*Gastronomy Menu*

DEPUIS 2021



PRINTEMPS

ÉTÉ 2026

**LA RÉSERVE**  
*Pêche Todé*

★ **CUISINE** ★  
*autour du bassin*  
**MÉDITERRANÉEN**

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

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***Since its creation, the restaurant has been born from a simple and sincere conviction: that the Mediterranean is not just a geography, but a way of life. Ludovic and Aurélie drew deep inspiration from it to imagine a cuisine that is sunny, generous, and profoundly human. A cuisine, led by Martin DELAVALLÉE and his team, centered on sharing, seasonality, and quality ingredients—where each dish tells a story of a stopover, a memory, an emotion.***

*The Mediterranean is a crossroads. A meeting place where cultures have intersected, responded to one another, and enriched each other for centuries. From Provence to Greece, from Italy to the shores of North Africa, it embodies an exceptional culinary diversity, shaped by climate, land, and history. It is this richness that we have sought to express.*

*You will find the light of southern France, with its sun-drenched vegetables, wild herbs, and delicate olive oils. The freshness and apparent simplicity of Greek cuisine, where the product is king and balance is essential. Italy, of course, with its universal indulgence and timeless recipes that speak to everyone.*

*And then, there is North Africa, deeply rooted in Ludovic's personal history. A cuisine of transmission, memory, and generosity. One of slow-cooked dishes, warm spices, and family recipes that are shared and kept alive.*

*His grandmother's Tchatchouka is one of its symbols: a dish simple in appearance, yet filled with history and emotion. The Poulet Ytro, meanwhile, pays tribute to the boys' celebration—a personal nod to their two sons and to the passing down of traditions.*

*Here, the cuisine is alive, ever-evolving, true to the Mediterranean spirit: free, warm, and deeply rooted in sharing.*

*This identity extends even to the cocktails. Citrus, fresh herbs, delicate spices... each creation continues the journey and enhances the experience.*

*More than a restaurant, we have imagined a place where time slows down. A place to savor, to share, to reconnect. A journey around the Mediterranean basin, guided by the sun, the seasons, and memories.*

M E R M É D I T E R R A N É E

LA RÉSERVE PÉCHÉ IODÉ  MENU PRINTEMPS-ÉTÉ 2026

Cette carte a été imaginée avec passion et complicité par Ludovic LÉVY & Martin DELAVALLÉE.

# Lobster Menu

**GOURMET MENU : 79€**

**FOOD & WINE MENU : 98€**

*2 Glasses (selected by our wine specialist)*

*Amuse-bouches :*

**LOBSTER SABAYON  
LOBSTER CROQUE MONSIEUR**

*Starter :*

**LOBSTER RILLETES  
& FOCACCIA**

*Main Course :*

**LOBSTER LINGUINE**

*Choice from our menu :*

**CHEESES OR DESSERTS OR ICE CREAMS**  
*(Excluding sharing desserts)*

## Today's Specials

### TO DISCOVER ON OUR SLATES

*Create your lunch according to your desires, based on our daily specials.  
Our team is at your disposal to present today's suggestions and guide you in your choice.*

## Lunch Menu

*Available at lunchtime only, from 12:00 pm to 2:00 pm, Monday to Friday, excluding public holidays  
and the days before and after public holidays.*

### DISH OF THE DAY

**19€**

### STARTER + DISH

OU DISH + DESSERT

**26€**

### STARTER + DISH + DESSERT

**29€**

# LA RÉSERVE PÉCHÉ IODÉ 🍷 SPRING/SUMMER 2026 MENU

*This menu has been imagined with passion and collaboration by Ludovic LÉVY & Martin DELAVALLÉE.*


## Aperitivo

<b>SEAFOOD PLATTER</b>	24
<i>Tarama of the moment, Gravlax Salmon, Pink Shrimp, Seafood Rillettes, Blinis &amp; Isigny Butter</i>	
<b>MIXED PLATTER</b>	24
<i>Cured country Ham, Truffle Ham, Coppa &amp; Norman Cheeses</i>	
<b>TARAMA TRIO</b>	15
<i>Truffle, Sea Urchin Coral, Wasabi &amp; warm Blinis</i>	
<b>TRUFFLE PINSA</b>	24
<i>Truffle Ham &amp; Truffle Mozzarella</i>	
<b>VEGETARIAN FOCCACCIA 🌱</b>	16
<i>Cherry Tomatoes, Olive Tapenade &amp; Pickles</i>	
<b>CALAMARI INFARINATA</b>	16
<i>Aïoli sauce</i>	
<b>FRENCH BAERI CAVIAR "PERLE NOIRE", 20 grs</b>	59
<i>Whipped Cream, warm Blinis &amp; Potatoes</i>	

## Starters

<b>SPICED ROASTED CAULIFLOWER QUARTER</b> 🍷 BEST SELLER 🌱	9
<i>Chickpea Hummus, Pita Bread &amp; Vegetable Vinaigrette</i>	
<b>FISH CRUDO</b>	12
<i>Lemon-infused Provence Olive Oil, Citrus &amp; Fennel</i>	
<b>LOBSTER RILLETTES &amp; FOCCACCIA</b>	14
<i>Bisque, Lobster Chunks &amp; Pickles</i>	
<b>PROSECCO-CURED GRAVLAX SALMON</b>	13
<i>Orange Blossom Whipped Cream, Olive/Fennel/Celery condiment</i>	
<b>LAMB TATAKI VERDE</b>	11
<i>Piquillo Peppers, Green Chickpeas &amp; rich Mint jus</i>	
<b>GARDEN TOMATOES (ALMOST!) &amp; TRUFFLE BURRATA DI BUFALA 🌱</b>	12
<i>Tomato Carpaccio, Basil Pesto &amp; Provence Olive Oil</i>	

## Sea Food

<b>BAY PLATE</b>		<b>22</b>
<i>3 Oysters, 4 pink Shrimp, 6 Whelks, Shallot Vinegar, salted Butter, Mayonnaise</i>		
<b>N°3 NORMAND OYSTERS</b>		<b>17</b>
<i>Shallot Vinegar, Mayonnaise</i>		
	6	<b>24</b>
	9	<b>32</b>
	12	<b>17</b>
<b>PINK SHRIMP, 9</b>		<b>14</b>
<i>salted Butter, Mayonnaise</i>		
<b>WHELKS, 300 grs</b>		<b>15</b>
<i>Mayonnaise</i>		
<b>HALF BROWN CRAB</b>		<b>21</b>
<i>Mayonnaise</i>		
<b>LANGOUSTINES</b>		<b>39</b>
<i>Mayonnaise</i>		
	6	<b>39</b>
	12	<b>75</b>
<b>HALF LOBSTER</b>		<b>39</b>
<i>Mayonnaise</i>		
<b>WHOLE LOBSTER, approx. 500 grs</b>		<b>75</b>
<i>Mayonnaise</i>		
<hr/>		
<b>CLASSIC SEAFOOD PLATTER</b>  FOR 1 PERSON		<b>55</b>
<i>½ brown Crab, 5 No. 3 Oysters, 3 Langoustines, 5 pink Shrimp, 9 Whelks Shallot Winegar, salted Butter, Mayonnaise</i>		
<b>ROYAL SEAFOOD PLATTER</b>  FOR 1 PERSON		<b>75</b>
<i>½ Lobster, ½ brown Crab, 5 No. 3 Oysters, 3 Langoustines, 5 pink Shrimp, 9 Whelks Shallot Winegar, salted Butter, Mayonnaise</i>		



DÉCOUVREZ ÉGALEMENT

*Le Comptoir Pêche Iodé*

POISSONNERIE - TRAITEUR - DÉGUSTATION - ÉPICERIE DE LA MER

32, Avenue de Paris - 14810 Merville - Franceville - Plage



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## From the Sea

<b>BRICK "PRESQUE COMME À LA GOULETTE" 🦞</b>	<b>19</b>
<i>64°C Egg, Tuna Belly, "El Manar" condiment, crispy Kadaif &amp; Harissa broth</i>	
<b>FISH &amp; SHELLFISH TAGINE</b>	<b>29</b>
<i>Catch of the day, Langoustines, candied Lemon, green Olives &amp; Coriander</i>	
<b>SALMON &amp; ASPARAGUS</b>	<b>28</b>
<i>Olive oil poached Salmon with Lemon &amp; Oregano Hollandaise</i>	
<b>CABILLABAISSE</b>	<b>31</b>
<i>Cod fillet, Potatoes, Fennel, Tomatoes, Rouille condiment &amp; Norman Fish Soup</i>	
<b>SEARED OCTOPUS WITH GARLIC</b>	<b>35</b>
<i>Salsa verde &amp; crushed Potatoes with green Olives</i>	

### 🦞 Lobster & Spiny Lobster Dishes

<b>LOBSTER IN OUR BURGER !</b>	<b>26</b>
<i>Seeded Bun, Lobster croquette, sweet-and-sour Vegetables &amp; Thermidor-style Mayonnaise</i>	
<b>LOBSTER ROLL SPRING/SUMMER 2026 COLLECTION 🦞 BEST SELLER</b>	<b>29</b>
<i>COLD SANDWICH Brioche-style roll, Lobster chunks, sweet-and-sour Vegetables &amp; shoestring Fries</i>	
<b>LOBSTER LINGUINE 🦞 BEST SELLER</b>	<b>59</b>
<i>Linguine with Bisque, confit Tomatoes &amp; spring Onion</i>	



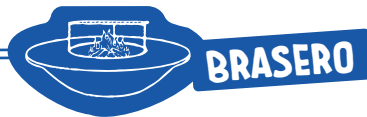
<b>SEA BASS FILLET</b>	<i>1 Filet</i>	<b>28</b>
<i>Virgin Vegetables sauce</i>	<i>2 Filets</i>	<b>46</b>
<b>SEA BREAM FILLET</b>	<i>1 Filet</i>	<b>27</b>
<i>Basil &amp; Lemon Cream</i>	<i>2 Filets</i>	<b>45</b>
<b>SQUID WITH PARSLEY &amp; GARLIC</b>		<b>24</b>
<i>Virgin Vegetables sauce</i>		
<b>WHOLE LOBSTER (Approx. 500 grs)</b>		<b>69</b>
<i>Chimichurri Sauce</i>		
<b>WHOLE SPINY LOBSTER (Weight depending on catch)</b>	<i>Price on request</i>	
<i>Chimichurri Sauce</i>		

#### SINGLE SIDE SIH

*Brasero-grilled Vegetables: Zucchini, Eggplant, Piquillo Peppers*

## From the Land

- MY CHILDHOOD YITRO CONFIT CHICKEN**  **23**  
*Spice-infused shredded Chicken, Orzo-style risotto & Harissa broth*
- COMPLETELY...MEDITERRANEAN** **31**  
*Large mixed grill platter: Beef Kefta, Lamb Skawer, "Boucherie Marcel" Merguez, perfect Egg, Tchatouka, Crudités, Andalusian Sauce and Fries*
- SWEETBREADS & LANGOUSTINES**  **BEST SELLER** **39**  
*Cooked/raw Tomato, Samphire & land-and-sea jus*
- GRANDMA HÉLÈNE'S TCHATCHOUKA**  **BEST SELLER** **24**  
*Slow-cooked Tomato/Onion/Pepper Stew, 64°C Egg, "Boucherie Marcel" Merguez & pita Bread*



- GLAZED DUCKLING FILLET** **24**  
*Lavender Honey sauce*
- IBERIAN PORK "PLUMA"** **29**  
*Glazed with La Réserve spice Blend & rich jus*
- NORMAND BREED PRIME RIB "FOR TWO..."** (1/1,2 kg) **79**  
*Selection of brasero sauces*
- ANGUS BEEF RIBS** **29**  
*Smoked Tomato barbecue sauce*

**SINGLE SIDE SIH**

*Brasero-grilled Vegetables: Zucchini, Eggplant, Piquillo Peppers*

## From the Garden

- HALF ROASTED CAULIFLOWER WITH SPICES**  **BEST SELLER**  **19**  
*Chickpea Hummus, pita Bread & Vegetable Vinaigrette*
- GRANDMA HÉLÈNE'S TCHATCHOUKA -- VEGETARIAN VERSION --**  **BEST SELLER**  **22**  
*Slow-cooked Tomato, Onion & Pepper Stew, 64°C Egg & pita Bread*



Spicy Dish



Vegetarian Dish

# Kids Menu

(UNDER 12)

LINGUINE BOLOGNESE

OU

FISH & CHIPS Shoestring Fries , Tartar sauce

-

SMALL WAFFLE Sugar ou Nutella

OU ICE POP

MAIN + DESSERT : 15€



## Official Boutique

RESTAURANT ENTRANCE

KIDS & ADULTS FASHION

-

TABLEWARE

-

FINE FROCCERY PRODUCTS

-

ACCESSORIES

Keep memories from La Réserve Pêche Iodé!

## Cheeses

**NORMANDY CHEESE PLATE** 10  
*Camembert, Pont-L'Évêque, Livarot*

## Desserts

**PROFITEROLES** 10  
*2 Choux pastries, Vanilla Ice Cream & dark Chocolate Praline sauce*

**DARK CHOCOLATE ESPUMA**  BEST SELLER 12  
*Streusel, Chocolate tuile, Olive Oil from Provence & Espelette Pepper*

**WHEN YOU LOVE CORN !** 10  
*Bourbon Biscuit, Corn Cream & Popcorn Ice Cream*

**MEDITERRANEAN FLOATING ISLAND** (for 2 people) 21  
*Custard with Orange blossom, Caramel & dried Fruits*

**LIMONCELLO FRENCH TOAST** 9  
*«Caramail», Limoncello Ice Cream & Chouchous (caramelized Peanuts)*

**AURÉLIE'S STRAWBERRIES** 14  
*Light whipped Cream, brown Sugar & Lime zest*

**SPOON-SERVED TIRAMISU** 10  
*Coffee & Almond Praline*

### GOURMET PLATTERS

*Drink served with sweet treats*

**COFFEE** 12

**TEA** 13

**YELLOW CHARTREUSE** (4 cl) 19

**CHAMPAGNE** (12 cl) 23  
*Laurent Perrier « La Cuvée », Brut*

 Discover our selection of digestifs at the central counter inside the restaurant.

# LA RÉSERVE

## Pêche Tode

★ REMERCIE ★  
*ses*  
PARTENAIRES

**Within 10 km of the restaurant :**

*Atelier T55, Les Gonnies, Les Petites Pousses, La Ferme des GonneGirls,  
Distillerie BalBec, Boucherie Marcel,*

*Sysco, Foissier, La Perle d'Isigny, Cougal, Groupe Pomona, Profish, Caviar Perle Noire  
Good Épices, Ovitis, France Boissons, Maison Garros, Olivera, SPO,  
Circuits Courts, Prodélis, Marina Seafood, Saiter, SOCODN, Lesage Prestige*

*And all the others ...*

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*By scanning this QR code,  
you will find all the information  
about the allergens contained in  
our dishes :*



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

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*Prices are indicated in euros, net, service included. The list of allergens contained in our dishes is available upon request.*

*All our meats are of French or European Union origin.*

Réalisation :  **bcom**® • [agence-bcom.fr](http://agence-bcom.fr)