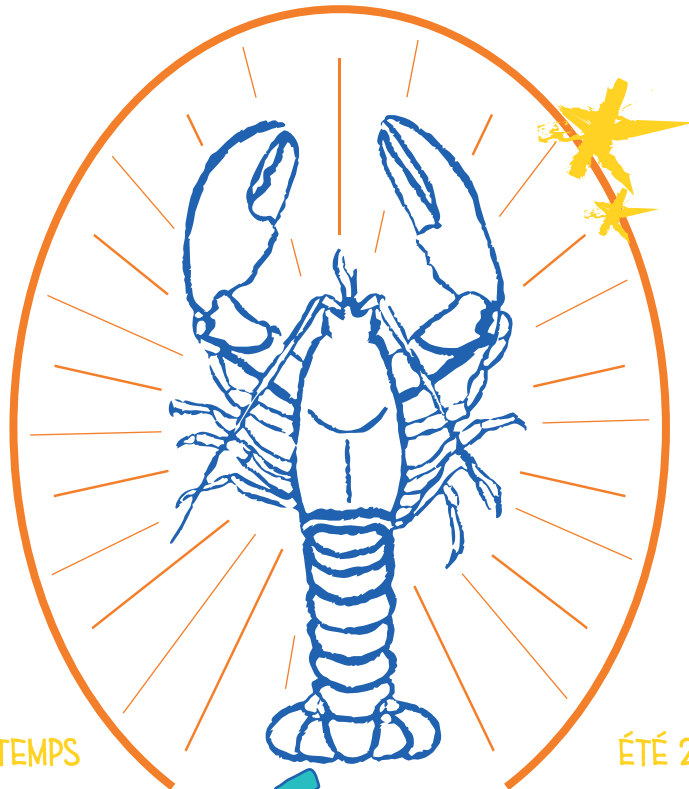


Gastronomy Menu

DEPUIS 2021



PRINTEMPS

ÉTÉ 2026

LA RÉSERVE *Pêche Toté*

★ CUISINE ★
autour du bassin
MÉDITERRANÉEN

www.lareserve-mervillefranceville.com

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MAÎTRE
RESTAURATEUR



le Collège
Culinaire
de France

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 :

**HOUSE-MADE LOBSTER RILLETTES
WITH FOCACCIA**

Starter :

**PÂTÉ EN CROûTE WITH LOBSTER &
POULTRY BY GAËL RADIGON,
MEILLEUR OUVRIER DE FRANCE
(MOF)**

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€

Aperitivo

SEAFOOD PLATTER

Tarama of the moment, Gravlax Salmon, Pink Shrimp, Seafood Rillettes, Blinis & Isigny Butter

24

MIXED PLATTER MEDITERRANEAN

Country Ham, Truffle Ham, Coppa & Mediterranean Cheeses

24

TARAMA TRIO

Truffle, Sea Urchin Coral, Wasabi & warm Blinis

15

TRUFFLE PINSA

Truffle Ham & Truffle Mozzarella

24

VEGETARIAN FOCCACCIA

Cherry Tomatoes, Olive Tapenade & Pickles

16

CALAMARI INFARINATA

Aïoli sauce

16

FRENCH BAERI CAVIAR "PERLE NOIRE", 20 grs

Whipped Cream, warm Blinis & Potatoes

59

Starters

SPICED ROASTED CAULIFLOWER QUARTER BEST SELLER

Chickpea Hummus, Pita Bread & Vegetable Vinaigrette

9

FISH CRUDO

Lemon-infused Provence Olive Oil, Citrus & Fennel

12

LOBSTER RILLETES & FOCCACCIA

Bisque, Lobster Chunks & Pickles

14

PROSECCO-CURED GRAVLAX SALMON

Orange Blossom Whipped Cream, Olive/Fennel/Celery condiment

13

LAMB TATAKI VERDE

Piquillo Peppers, Green Chickpeas & rich Mint jus

11

LOBSTER & POULTRY PÂTÉ EN CROÛTE BY GAËL RADIGON, MEILLEUR OUVRIER DE FRANCE

Rocket Salad & Lemon Condiment

13

GARDEN TOMATOES (ALMOST!) & TRUFFLE BURRATA DI BUFALA

Tomato Carpaccio, Basil Pesto & Provence Olive Oil

12

Sea Food

BAY PLATE

3 Oysters, 4 pink Shrimp, 6 Whelks, Shallot Vinegar, salted Butter, Mayonnaise

22

N°3 NORMAND OYSTERS

Shallot Vinegar, Mayonnaise

6 17

9 24

12 32

PINK SHRIMP, 9

salted Butter, Mayonnaise

17

WHELKS, 300 grs

Mayonnaise

14

HALF BROWN CRAB

Mayonnaise

15

LANGOUSTINES

Mayonnaise

6 21

12 39

HALF LOBSTER

Mayonnaise

39

WHOLE LOBSTER, approx. 500 grs

Mayonnaise

75

CLASSIC SEAFOOD PLATTER FOR 1 PERSON

½ brown Crab, 5 No. 3 Oysters, 3 Langoustines, 5 pink Shrimp, 9 Whelks
Shallot Winegar, salted Butter, Mayonnaise

55

ROYAL SEAFOOD PLATTER FOR 1 PERSON

½ Lobster, ½ brown Crab, 5 No. 3 Oysters, 3 Langoustines, 5 pink Shrimp, 9 Whelks
Shallot Winegar, salted Butter, Mayonnaise

75



DÉCOUVREZ ÉGALEMENT

Le Comptoir Pêché Iodé

POISSONNERIE - TRAITEUR - DÉGUSTATION - ÉPICERIE DE LA MER

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



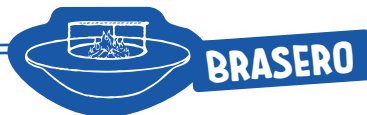
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From the Sea

BRICK "PRESQUE COMME À LA GOULETTE" 🍷	19
<i>64°C Egg, Tuna Belly, "El Manar" condiment, crispy Kadaif & Harissa broth</i>	
FISH & SHELLFISH TAGINE	29
<i>Catch of the day, Langoustines, candied Lemon, green Olives & Coriander</i>	
OLIVE OIL-CONFIT SALMON, PEAS & LARDONS	28
<i>Salmon fillet confit in lemon-infused olive oil, guanciale & oregano Hollandais</i>	
CABILLABATISSE	31
<i>Cod fillet, Potatoes, Fennel, Tomatoes, Rouille condiment & Norman Fish Soup</i>	
SEARED OCTOPUS WITH GARLIC	35
<i>Salsa verde & crushed Potatoes with green Olives</i>	

🦞 Lobster & Spiny Lobster Dishes

LOBSTER IN OUR BURGER !	26
<i>Focaccia, Lobster Croquette, Sweet & Sour Vegetables & Lobster Cheddar Bisque</i>	
LOBSTER ROLL SPRING/SUMMER 2026 COLLECTION 🦞 BEST SELLER	29
<i>COLD SANDWICH Brioche-style roll, Lobster chunks, sweet-and-sour Vegetables & shoestring Fries</i>	
LOBSTER LINGUINE 🦞 BEST SELLER	59
<i>Linguine with Bisque, confit Tomatoes & spring Onion</i>	



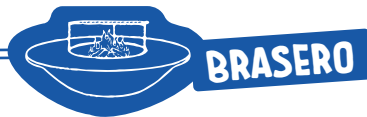
SEA BASS FILLET	<i>1 Filet</i>	28
<i>Virgin Vegetables sauce</i>	<i>2 Filets</i>	46
MEDITERRANEAN-MARINATED KING PRAWN SKEWERS		27
<i>Tchatchouka & Vegetable Sauce Vierge</i>		
SQUID WITH PARSLEY & GARLIC		24
<i>Virgin Vegetables sauce</i>		
WHOLE LOBSTER <i>(Approx. 500 grs)</i>		69
<i>Chimichurri Sauce</i>		
WHOLE SPINY LOBSTER <i>(Weight depending on catch</i>	<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

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 Péch  Iod  !

Cheeses

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

MEDITERRANEAN CHEESE PLATE 10
Basil-Infused Brie, Thyme & Honey Gouda, Baldauf Pepper & Lemon Tomme

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.

Ice Creams & Sorbets

OUR ICE CREAMS ARE SOURCED FROM NORMAN ARTISAN ICE CREAM MAKES

SCOOP OF ICE CREAM OR SORBET

Vanilla, Chocolate, Salted Butter Caramel, Strawberry, Lemon, Apple

2 Scoops **5**
3 Scoops **7**

NORMANDY SUNDAE

Apple Sorbet, Salted Butter Caramel Ice Cream, Caramel Sauce, Brownie, Cookie, Whipped Cream

11

DAME BLANCHE

Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Brownie, Cookie, whipped Cream

11

BANANA SPLIT

Banana, Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream, Chocolate Sauce, Whipped Cream

11

AFFOGATO AL CAFFÈ

Coffee, Vanilla Ice Cream

9

AFFOGATO AL LIMONE

Limoncello, Lemon Sorbet

11



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, SPLO,
Circuits Courts, Prodélis, Marina Seafood, Saiter, SOCODN, Lesage Prestige*

And all the others ...

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



www.lareserve-mervillefranceville.com

f **ig** **in** **G**

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