

GOURMET MENU



LA RÉSERVE  
*pêché iodé*

MEDITERRANEAN INSPIRATION

FALL & WINTER 2025-2026



*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 Péché 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 :*



# LA RÉSERVE PÉCHÉ IODÉ FALL & WINTER MENU 2025-2026

*This menu was crafted with passion and harmony by Ludovic LÉVY & Martin DELAVALLÉE.*



## SAINT-JACQUES TASTING MENU

**AMUSE-BOUCHE (CHEF'S WELCOME)**  
VELOUTÉ OF SCALLOP TRIMMINGS & CORAL

**STARTER**

BEECHWOOD-SMOKE 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.*



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## 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 (20grs)	49
<i>Whipped Cream &amp; Condiments</i>	

## STARTERS

BEECHWOOD-SMOOKED SCALLOP CARPACCIO, DATE & PINE NUTS	12
<i>Carpaccio, Burnt Pine Cream &amp; Pine Nut Praline, Yuzu &amp; Ponzu Marinade</i>	
MEAGRE GRAVLAX & TRUFFLE	12
<i>Dried Herb Crust, Cream &amp; Truffle Carpaccio</i>	
FOIE GRAS WITH POMMEAU, OLIVES & ENDIVES	14
<i>Terrine, Apple &amp; Château du Breuil Pommeau Jelly, Green Olive Chutney with Sumac, Pickled Roasted Endives</i>	
EGG & SEA URCHIN	14
<i>Scrambled Eggs with Sea Urchin Coral, Chive-Smoked Butter &amp; Bûcheron Bread from Atelier T55</i>	
BEETROOT, HIBISCUS & RED CHILLI  	10
<i>Ricotta-Stuffed Ravioli, Beetroot Jus &amp; Pickles, Hibiscus, Lime &amp; Red Chilli</i>	
OYSTER TRILOGY	12
<i>Champagne Sabayon / Beef Tartare &amp; Samphire / Tripe, Black Garlic &amp; Cauliflower Mushroom</i>	

 Vegetarian Dish  Spicy Dish

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# 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 Vinaigre à l’Échalote, Beurre demi-sel, Mayonnaise</i>		21
CLASSIC SEAFOOD PLATTER <span style="background-color: black; color: white; padding: 2px 5px;">FOR 1 PERSON</span> <i>3 Oysters, 4 Pink Shrimps, 6 Whelks, Shallot Vinegar, Salted Butter, Mayonnaise</i>		49
ROYAL SEAFOOD PLATTER <span style="background-color: black; color: white; padding: 2px 5px;">FOR 1 PERSON</span> <i>Half Lobster, Half Crab, 5 Oysters No. 3, 3 Langoustines, 5 Pink Shrimps, 9 Whelks Shallot Vinegar, Salted Butter, Mayonnaise</i>		71

SERVED WITH “BÜCHERON” 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

# LA RÉSERVE PÉCHÉ IODÉ FALL & WINTER MENU 2025-2026

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## SEA SIDE DISHES

YELLOW POLLOCK COOKED AT LOW TEMPERATURE <i>Saffron Celery Purée, Gochujang-Glazed Pineapple, Sweet Wine, Buddha's Hand &amp; Swiss Chard Leaf</i>	31
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
CREAMY RICE WITH SHELLFISH <i>Shellfish of the Day, Black Rice, Black Rice Foam, Cuttlefish Ink Bread Tuile</i>	25
PÉCHÉ IODÉ SAUERKRAUT  <b>HOUSE SPECIALTY</b> <i>Fish and Shellfish from Le Comptoir Péché 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

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## LAND SIDE DISHES

### BURGER OUR WAY

*Beef Kefta, Rosemary Sheep's Cheese, Yogurt/Zaatar/Honey Sauce, Pickled Vegetables & french Fries*

22

### BRAISED VEAL T-BONE

*Smoked Potato Mousseline, Pepper Sauce & Herb Salad*

34

### SUNDAY ROAST CHICKEN, SERVED EVEN ON WEEKDAYS

27

*Slow-cooked Supreme, Confit Thigh Cromesquis, Roasted Chicken Jus, Buttered Mousseline Purée, Chicken & Potato Chips, Lovage Mayonnaise, Kampot Pepper*

### BEEF WHISKY & CARROTS

*'Aberdeen Angus' Beef Flank marinated in Smoked Whisky, Carrots, Zaatar spices, Peanuts, Herb Cream inspired by Béarnaise*

28

### SIGNATURE TAGINE BY LA RÉSERVE

27

*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 Maghrabiya (Tomatoes, Peppers, Garlic, Coriander, Orange Blossom, Almonds)*

## GARDEN SIDE DISHES

### BEETROOT, HIBISCUS & RED CHILLI

19

*Ricotta-Stuffed Ravioli, Beetroot Jus & Pickles, Hibiscus, Lime & Red Chilli*

### LEMON LINGUINES

22

*Oregano Cream & Buddha's Hand Condiment*

 Vegetarian Dish

 Spicy Dish

 Japanese Barbecue Cooking

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## KIDS' MENU (UNDER 10)

SLOW-COOKED CHICKEN *or* SALMON

*Served with* LINGUINES *or* FRENCH FRIES

2 SCOOPS OF ICE CREAM

*Choice of flavor*

**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 Péché Iodé !**

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## CHEESES & DESSERTS

FLAMED GRAINDORGE LIVAROT & CHUTNEY	8
DUO OF FRESH GOAT CHEESE : ORIENTAL STYLE / FIG & CHUTNEY	10
ALL SESAME <i>Dacquoise &amp; 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 &amp; Coffee Tuile</i>	9
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
DECONSTRUCTED WINTER LEMON TART <i>Like a Classic Lemon Meringue Tart</i>	13

## THE GOURMANDS

*Beverage served with 4 delicacies*

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

## PASTRY-INSPIRED COCKTAILS NEW

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

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



*La Réserve Péché 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](http://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.

Design & illustration :  **bcom<sup>®</sup> • agence-bcom.fr**