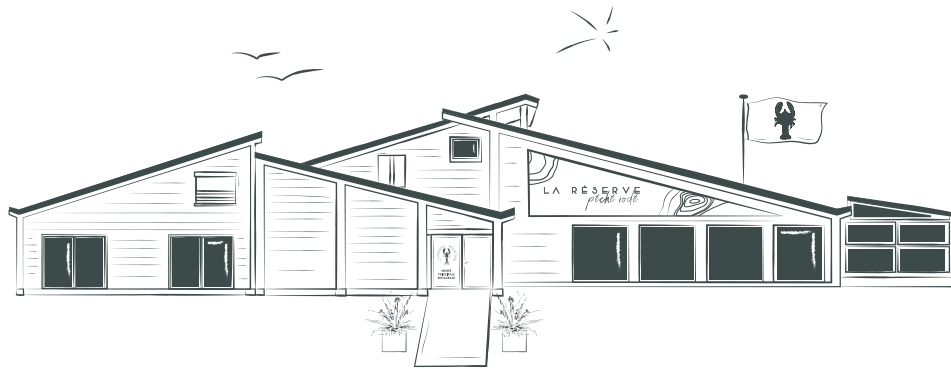


GOURMET MENU



# LA RÉSERVE *pêche iodée*

## MEDITERRANEAN INSPIRATION

FALL & WINTER 2025-2026

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

f i n G



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

## STARTERS

BEECHWOOD-SMOKED 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>	

## SEAFOOD

OYSTERS N°3 "LA PERLE D'ISIGNY"	6 pieces	15
<i>Shallot Vinegar</i>	9 pieces	21
	12 pieces	29
PINK PRAWNS, 9 pieces		15
<i>Mayonnaise, Salted Butter</i>		
WHELKS, 9 pieces		12
<i>Mayonnaise</i>		
CRAB CLAWS, 3 pieces		14
<i>Mayonnaise</i>		
LANGOUSTINES	6 pieces	19
<i>Mayonnaise</i>	12 pieces	37
BAY PLATTER		21
<i>3 Huîtres, 4 Crevettes roses, 6 Bulots</i>		
<i>Vinaigre à l'Échalote, Beurre demi-sel, Mayonnaise</i>		
<hr/>		
CLASSIC SEAFOOD PLATTER  FOR 1 PERSON		49
<i>3 Oysters, 4 Pink Shrimps, 6 Whelks, Shallot Vinegar, Salted Butter, Mayonnaise</i>		
ROYAL SEAFOOD PLATTER  FOR 1 PERSON		71
<i>Half Lobster, Half Crab, 5 Oysters No. 3, 3 Langoustines, 5 Pink Shrimps, 9 Whelks</i>		
<i>Shallot Vinegar, Salted Butter, Mayonnaise</i>		

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

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
BARLLABAISSÉ (SEA BASS BOUILLABAISSÉ) <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 Pêché 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

## LAND SIDE DISHES

BURGER OUR WAY 	22
<i>Beef Kefta, Rosemary Sheep's Cheese, Yogurt/Zaatar/Honey Sauce, Pickled Vegetables &amp; french Fries</i>	
BRAISED VEAL T-BONE 	34
<i>Smoked Potato Mousseline, Pepper Sauce &amp; Herb Salad</i>	
SUNDAY ROAST CHICKEN, SERVED EVEN ON WEEKDAYS	27
<i>Slow-cooked Supreme, Confit Thigh Cromesquis, Roasted Chicken Jus, Buttered Mousseline Purée, Chicken &amp; Potato Chips, Lovage Mayonnaise, Kampot Pepper</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 &amp; Salata Maghribiya (Tomatoes, Peppers, Garlic, Coriander, Orange Blossom, Almonds)</i>	

## GARDEN SIDE DISHES

BEETROOT, HIBISCUS & RED CHILLI  	19
<i>Ricotta-Stuffed Ravioli, Beetroot Jus &amp; Pickles, Hibiscus, Lime &amp; Red Chilli</i>	
LEMON LINGUINES 	22
<i>Oregano Cream &amp; Buddha's Hand Condiment</i>	

## KIDS' MENU

(UNDER 10)

SLOW-COOKED CHICKEN *or* SALMON

*Served with* LINGUINES *or* FRENCH FRIES

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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 Pêche Iodé !**



## 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

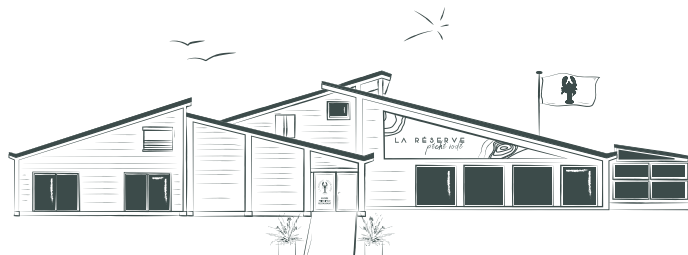
*Beverage served with 4 delicacies*

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

### PASTRY-INSPIRED COCKTAILS

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

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



*La Réserve Pêché lodé  
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...*



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**f o in G**

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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