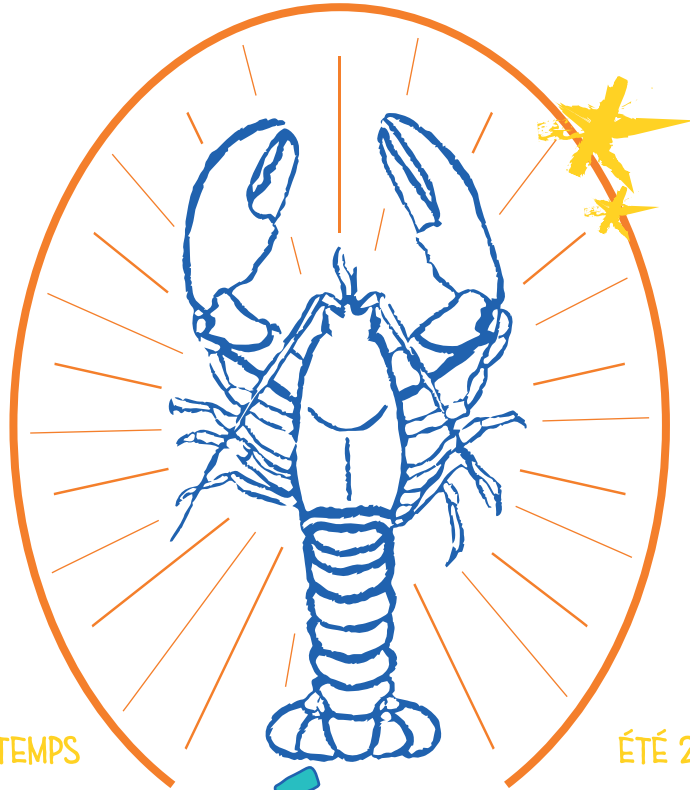


Gastronomy Menu

DEPUIS 2021



PRINTEMPS

ÉTÉ 2026

LA RÉSERVE
Pêche Todé

★ **CUISINE** ★
autour du bassin
MÉDITERRANÉEN

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

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

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

Starters

SPICED ROASTED CAULIFLOWER QUARTER 🍷 BEST SELLER 🌱	9
<i>Chickpea Hummus, Pita Bread & Vegetable Vinaigrette</i>	
FISH CRUDO	12
<i>Lemon-infused Provence Olive Oil, Citrus & Fennel</i>	
LOBSTER RILLETTES & FOCCACCIA	14
<i>Bisque, Lobster Chunks & Pickles</i>	
BRICK "PRESQUE COMME À LA GOULETTE" 🌶️	13
<i>64°C Egg, Tuna Belly, "El Manar" condiment, crispy Kadaif & Harissa broth</i>	
PROSECCO-CURED GRAVLAX SALMON	13
<i>Orange Blossom Whipped Cream, Olive/Fennel/Celery condiment</i>	
LAMB TATAKI VERDE	11
<i>Piquillo Peppers, Green Chickpeas & rich Mint jus</i>	
SMOKED SCALLOP CARPACCIO (BEECHWOOD), DATE & PINE	12
<i>Carpaccio, charred Pine Cream & spicy Coral Mayonnaise</i>	
GARDEN TOMATOES (ALMOST!) & TRUFFLE BURRATA DI BUFALA 🌱	12
<i>Tomato Carpaccio, Basil Pesto & Provence Olive Oil</i>	

🌶️ Spicy Starters

🌱 Vegetarian Starters

Sea Food

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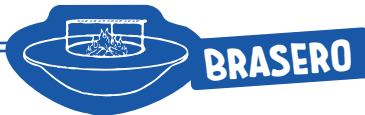
From the Sea

FISH & SHELLFISH TAGINE	29
<i>Catch of the day, Langoustines, candied Lemon, green Olives & Coriander</i>	
SALMON & ASPARAGUS	29
<i>Olive oil poached Salmon with Lemon & Oregano Hollandaise</i>	
CABILLABAISSE	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>	
LINGUINES WITH SCALLOPS  BEST SELLER	29
<i>Scallops in Butter & Lobster Bisque</i>	
Parmesan on request	

Add grated bottarga: +€5 / Add caviar: +€10

Lobster & Spiny Lobster Dishes

LOBSTER IN OUR BURGER !	26
<i>Seeded Bun, Lobster croquette, sweet-and-sour Vegetables & Thermidor-style Mayonnaise</i>	
LOBSTER ROLL SPRING/SUMMER 2026 COLLECTION  BEST SELLER	29
COLD SANDWICH	
<i>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>	
FRENCH SPINY LOBSTER LINGUINE (subject to availability)  BEST SELLER	<i>Price on request</i>
<i>Linguine with bisque, confit tomatoes & spring Onion</i>	



SEA BASS FILLET	<i>1 Filet</i>	27
<i>Virgin Vegetables sauce</i>	<i>2 Filets</i>	45
SEA BREAM FILLET	<i>1 Filet</i>	27
<i>Basil & Lemon Cream</i>	<i>2 Filets</i>	45
SQUID WITH PARSLEY & GARLIC		24
<i>Virgin Vegetables sauce</i>		
WHOLE LOBSTER (Approx. 500 grs)		79
<i>Chimichurri Sauce</i>		
WHOLE SPINY LOBSTER (Weight depending on catch)	<i>Price on request</i>	
<i>Chimichurri Sauce</i>		

SINGLE SIDE SIH

Brasero-grilled Vegetables: Zucchini, Eggplant, Piquillo Peppers & shoestring Fries

From the Land

MY CHILDHOOD YITRO CONFIT CHICKEN 	23
<i>Spice-infused shredded Chicken, Orzo-style risotto & Harissa broth</i>	
LAMB "SOUVLAKI STYLE"	24
<i>Lemon & Oregano marinade, pita Bread, Tzatziki, Greek Salad & Andalusian sauce</i>	
BEEF KEFTA COMPLETE	26
<i>Perfect Egg, Tchatkouka, Andalusian sauce, Cucumber Tzatziki & shoestring Fries</i>	
SWEETBREADS & LANGOUSTINES 	39
<i>Cooked/raw Tomato, Samphire & land-and-sea jus</i>	
GRANDMA HÉLÈNE'S TCHATCHOUKA 	24
<i>Slow-cooked Tomato/Onion/Pepper Stew, 64°C Egg, "Boucherie Marcel" Merguez & pita Bread</i>	



IBERIAN PORK "PLUMA"	29
<i>Glazed with La Réserve spice Blend & rich jus</i>	
NORMAND BREED PRIME RIB "FOR TWO..." (1/1,2 kg)	79
<i>Selection of brasero sauces</i>	
ANGUS BEEF RIBS	29
<i>Smoked Tomato barbecue sauce</i>	
GLAZED DUCKLING FILLET	27
<i>Lavender Honey sauce</i>	

SINGLE SIDE SIH

Brasero-grilled Vegetables: Zucchini, Eggplant, Piquillo Peppers & shoestring Fries

From the Garden

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

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 GARIGUETTE STRAWBERRIES 14
Light whipped Cream, brown Sugar & Lime zest

GOURMET PLATTERS

Drink served with 4 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*

★ **REMERCIÉ** ★
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 ...

*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