



#### Seafood platter

Six Coromandel mussels, six oysters, six Cloudy Bay clams, six tuatua, two scampi, two Alaskan king crab legs  
*served with mayonnaise, fresh lemon, pear vinegar, butter*

**\$130**

Recommended for two people

#### 2 Courses \$42

#### 3 Courses \$53

##### Tomato Gazpacho

*Celery sorbet and crispy basil*

##### Seared tuna salad

*Lettuce, avocado, mango and chilli*

##### ½ dozen Oysters

*Served with lemon and pear vinegar*

Add \$9

##### Charcuterie platter

*Chorizo, Salami, Coppa and Pamplona*

Add \$8

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##### Steak frites

*Eye fillet served with fries, garden salad and  
bearnaise sauce*

##### Ora King salmon

*Pea cream and charred corn*

##### Market fish

*Caramelized fennel, celeriac puree and citrus dressing*

##### Potato gnocchi

*Served with tomato sauce, basil and cheese*

#### Sides

Green salad, tomatoes and vinaigrette

Add \$10

French fries, truffle oil and aioli

Add \$12

Steam vegetables with seaweed and lemon butter

Add \$12

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##### Lemon and lime Meringue Tart

*Serve with mint and ginger sorbet*

##### Petit fours of the day

##### Cheese platter

*Served with crackers, dried fruits, nuts, quince paste and truffle honey*

Add \$8



**Marc de Passorio has found home.** *Not in Cameroon where he was born, not on Reunion Island where he grew up, not in the kitchens of France where he trained, not in any of the countries where he’s set up restaurants, but Auckland. “I came to New Zealand seven years ago and fell completely in love with this country – the people, the freedom, the beautiful fresh air, the scenery. I knew I would end up here one day. I really felt this place was something special.”*

*La Maree’s philosophy is - there’s no compromise when it comes to ingredients. Marc works seasonally and if something comes in that’s not of quality, he changes the menu to something else. Here we only use what’s best at that time of year. It’s the only way to ensure the kind of experience hat you deserve.”*

FRUITS DE MER		
Signature seafood platter		185
One rock lobsters, twelve Coromandel mussels, six oysters, twelve Cloudy Bay clams, two scampi, two Alaskan king crab legs served with mayonnaise, fresh lemon and pear vinegar Please allow for 30 minutes to prepare the platter.		
Seasonal oysters - please enquire with your server for today’s variety	½ dozen	30
Served with fresh lemon and pear vinegar	1 dozen	55
Sturia Vintage caviar	30g	195
Served with blinis and smetana	50g	300

ENTRÉE

Cured Ōra King salmon	29
Grapefruit caviar, fragrant fresh seasonal herbs and smoked crème fraiche	
Roma tomatoes, L'Authentique coppa, buffalo mozzarella	28
Waiheke 29 olive oil, basil pistou, and fresh herbs	
Creamy mushroom and potato velouté	22
Manuka honey, black olive powder, bee pollen and pinenuts (v)	
Scallops grilled a la plancha	32
Pomegranate, lemon caviar, horopito and pear	
Lobster bisque with Espelette pepper	39
Lobster ravioli, coriander and deer milk	

(V) Vegetarian. Dishes may contain traces of nuts extract or shellfish. If you have any allergy, please consult your service Ambassador

BOUILLABAISSE A LA MARSEILLAISE	
85pp	
An authentic recipe by chef Marc de Passorio	
"When I was young my grandmother showed me how to make an exceptional bouillabaisse and now I have the pleasure of sharing this classic dish with you at La Marée."	
Four Coromandel mussels, one rock lobster, four Cloudy Bay clams, two fillets of market fish, four scallops	
The bouillabaisse is served with classic condiments: Rouille, grated Emmental cheese, croutons. Please allow for 30 minutes to prepare the dishes. The minimum order is for two people.	

L’OCEAN

Rock lobster flambéed with Thomson whisky	MP
Lemon leaves, pomegranate seeds, barley risotto	
Line-caught Hauraki Gulf market fish	43
Saffron and star anis consommé, fennel and kumara aioli	
Southern yellowfin tuna marinated in soy sauce and sesame oil	43
Béarnaise cromesqui, fresh tarragon	
Poached octopus finished on the grill	40
Garlic, watercress cream, cabbage and yuzu vinaigrette	

LA TERRE

Canterbury lamb loin	49
Smoked eggplant, ratatouille and kale	
Taupo eye fillet	45
Caramelised shallots, strawberries and spring potatoes	
Cauliflower grilled on the lava stones	28
Orange cream and hazelnut praliné (v)	
Tomatoes stuffed with ratatouille	29
Provençal herbs and parmesan (v)	

SIDES

Green salad, cucumber, tomatoes, croûtons, vinaigrette and fresh herbs	12
Steam vegetables with seaweed and lemon butter	12
French fries, truffle oil and aioli	12



## *Menu Lancelot*

Lobster bisque with Espelette pepper

*Lobster ravioli, coriander and deer milk*

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Line-caught Hauraki Gulf market fish

*Saffron and star anis consommé, fennel and kumara aioli*

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Textures of Valrhona Jivara chocolate and passion fruit

*Chocolate cream, cocoa crumble, dark chocolate mousse, passion fruit curd and sorbet*

**\$ 90**

\*\*\*Maximum of 20% Accor Plus discount per table\*\*\*



## *Menu La Marée*

Roma tomatoes, L'Authentique coppa,  
buffalo mozzarella  
*Waiheke 29 olive oil, basil pistou, and fresh herbs*

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Lobster bisque with Espelette pepper  
*Lobster ravioli, coriander and deer milk*

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Southern yellowfin tuna marinated in soy sauce and sesame oil  
*Béarnaise cromesqui, fresh tarragon*

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Taupo eye fillet  
*Caramelised shallots, strawberries and spring potatoes*

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Roasted hazelnut sponge  
*Salted caramel sauce, candied hazelnuts and hazelnut mousse*

**\$ 135**

\*\*\*Maximum of 20% Accor Plus discount per table\*\*\*