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la marée
MARC DE PASSORIO

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
<i>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.</i>		
Seasonal oysters - please enquire with your server for today's variety	<i>½ dozen</i>	30
<i>Served with fresh lemon and pear vinegar</i>	<i>1 dozen</i>	55
Sturia Vintage caviar	<i>30g</i>	195
<i>Served with blinis and smetana</i>	<i>50g</i>	300

ENTRÉE

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

(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
<i>Lemon leaves, pomegranate seeds, barley risotto</i>		
Line-caught Hauraki Gulf market fish		43
<i>Saffron and star anis consommé, fennel and kumara aioli</i>		
Southern yellowfin tuna marinated in soy sauce and sesame oil		43
<i>Béarnaise croustis, fresh tarragon</i>		
Poached octopus finished on the grill		40
<i>Garlic, watercress cream, cabbage and yuzu vinaigrette</i>		

LA TERRE

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

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