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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 that you deserve."

FRUITS DE MER

Signature seafood platter		185
<i>Twelve Coromandel mussels, six oysters, six scallops, Six Cloudy Bay clams, two scampi, two Alaskan king crab legs served with mayonnaise, fresh lemon and apple vinegar Please allow 30 minutes to prepare the platter.</i>		
Upgrade your seafood platter with one crayfish tail – Add 85		
Seasonal oysters - please enquire with your server for today's variety	<i>½ dozen</i>	30
<i>Served with fresh lemon and apple vinegar</i>	<i>1 dozen</i>	55

ENTRÉE

Langoustine grilled on the lava stones		32
<i>Grapefruit caviar, fragrant fresh seasonal herbs, pomegranate, radish and vanilla vinaigrette</i>		
Roma tomatoes, Clevedon buffalo mozzarella		29
<i>Waiheke 29 olive oil, basil pesto and fresh herbs</i>		
Salt baked beetroot and carrot salad		29
<i>Pickled radish, mesclun, balsamic vinegar and olive oil (V)</i>		
Scallops grilled à la plancha		34
<i>Avocado cream, cherry tomatoes, lime caviar and coriander</i>		
Lobster Ravioli with Espelette pepper		39
<i>Lobster bisque, mussel cream and coriander</i>		

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

BOUILLABAISSE À LA MARSEILLAISE

89pp

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 and croutons. Please allow 30 minutes to prepare the dishes. The minimum order is for two people.

L'OCEAN

Crayfish flambéed with Thomson whisky		MP
<i>Arborio risotto and parmesan cheese</i>		
Line-caught Hauraki Gulf market fish		43
<i>Seasonal vegetables, cauliflower cream, lychee and fleur de sel</i>		
Southern yellowfin tuna marinated in soy sauce and sesame oil		44
<i>Avocado cream, pomegranate and Béarnaise cromesqui</i>		
Poached octopus finished on the grill		42
<i>Watercress and spinach purée, lemon gel and pine nut fricassée</i>		

LA TERRE

Canterbury lamb rack		49
<i>Truffled mashed potato, mushroom fricassée and rosemary jus</i>		
Taupo eye fillet		45
<i>Creamy leeks, caramelised onions, mushroom cream and shiitake</i>		
Cauliflower grilled on the lava stones		28
<i>Romesco sauce and toasted almonds (V)</i>		
Creamy mushroom risotto		30
<i>Shallots, shiitake, parmesan cheese and truffle oil (V)</i>		

SIDES

Green salad, cucumber, tomatoes, vinaigrette and fresh herbs		12
Steamed vegetables with seaweed and lemon butter		14
French fries, truffle oil and aioli		12
Truffled mashed potato		12