

STROGANINA

	<i>Per 50g</i>
<i>Omul</i>	910
<i>Nerka</i>	910
<i>Muksun</i>	910

Served with 2 makalo (sauces):

Soy sauce
Kimchi sauce

SMOKED FISH

	<i>Per 100g</i>
<i>Salmon lightly salted</i>	1 500
<i>Herring La Maree 1 PC-60g</i>	1 300
<i>Atlantic Herring</i>	500
<i>Tugunok</i>	1 200
<i>Eel hot-cured</i>	1 680
<i>Marinated Anchovies (6 pcs/190g)</i>	1 350
<i>Bottarga (10g)</i>	750
<i>Cod Liver (230g)</i>	1 550
<i>Marinated Sardines</i>	460

*Dear Guests,
Welcome to
La Marée Restaurant*

*The restaurant is owned the largest supplier of fresh fish,
seafood and luxury delicacies in the Russian Federation*

MENU

Fish Market

Our prices are in rubles inclusive of VAT

We accept:

*Visa, Visa Electron, Master Card, Euro Card
Union Card, American Express,
Diners Club, Maestro*

SIGNATURE PLATEAU ASSORTED

La Marée (for 2-3 persons)

14 900

6 Oysters	Northern shrimp (boiled) (160g)
2 Shrimp Botan (sashimi)	Spizula (Klams) (350g)
2 Sea urchin	Rapan (100g)
2 Crab Fist	Assorted salads (200g)

NEPTUNE (for 4-6 persons)

23 800

12 Oysters	Shrimp Northern (boiled) 100g
4 Shrimp Botan (sashimi)	Crab meat 300g
Venerka Praire (150gr)	Whelk (boiled) 150g
Vongole (150g)	Rapan (boiled) 150g
	Assorted salads (400g)

ROYALE (for 6-8 persons)

36 700

18 Oysters	Rapan (150g)
6 Shrimp Botan (sashimi)	Whelk (150g)
6 Crab Fist	Crab meat (400g)
6 Sea urchin	Assorted salads (400g)
Sashimi: salmon, bluefin tuna, Octopus, Royal scallop (320g)	

IMPERIAL (for 8-10 persons)

56 300

20 Oysters	Langoustines (1200g)
10 Shrimp Botan (sashimi)	Crab meat (500g)
10 Sea urchin	Whelk 200g)
10 Crab Fist	Rapan (200g)
Sashimi: salmon, bluefin tuna, Toro tuna, octopus, yellowtail, scallop Royal (600g)	Assorted salads(650g)

Plateau IMPERIAL includes a bottle of white wine

COOKING METHODS

We suggest you to compose the unique dish of our

We suggest you to compose the unique dish of our

seafood, fish fillets or whole fish in the tradition

of Mediterranean countries:

- a la Plancha (Spanish grill)

- for a couple

- in sea salt

- in Burblanc sauce

- a la Marinière

- in la Provence

- in Singapore Pepper Sauce

- in Pepper sauce with tempura vegetables

- in cream sauce with spinach

- in cream sauce with truffle

- in cream sauce with truffle and caviar

- in saute sauce with vongole

- ceviche with avocado lime juice and cilantro

- in Ligurian sauce

- in Thermidor sauce

- tomatoes, olives, capers in sauce

- with vegetables and wine

Per 100g

650

600

450

450

580

750

1350

450

600

450

450

500

450

We apologize for the possible absence of some positions due to

fresh delivery of La Marée products

*Подаются с лимоном, соусом из винного уксуса
и фирменными слайс гренками*

STEAK

	<i>Per 100g</i>
<i>Tuna Blue-fine</i>	1 650
<i>Wild Salmon</i>	950
<i>Monk Fish</i>	1 550
<i>Wild Turbot</i>	2300
<i>Wild Sea Bass</i>	1 950
<i>Wild Porgy</i>	1 990
<i>Meru</i>	2100
<i>Chilean Sea Bass</i>	4 500
<i>Black Cod</i>	4 500
<i>Sea fish cheeks</i>	980
<i>Halibut</i>	550
<i>Sea fish cheeks</i>	980

FILLETED FISH

	<i>Per 100g</i>
<i>Royal Dorada</i>	950
<i>Wild Dorado</i>	2 100
<i>Barramundi</i>	1 400
<i>Wild Sea Bass</i>	2 450
<i>Mediterranean Sea Bass</i>	850
<i>Red Mullet</i>	2 100
<i>Angler</i>	2 100
<i>Wild Porgy</i>	2 100
<i>Dover Sole</i>	2 300
<i>Meru</i>	2 500
<i>Wild Turbot</i>	2 700
<i>Fish St. Pierre, John Dory</i>	3 100
<i>Mediterranean Yellowtail</i>	2 400
<i>Sea Ruff</i>	2 100
<i>Dentich</i>	2 100
<i>Sturgeon fillet barbecue</i>	1 650
<i>Murmansk Cod</i>	450

OYSTERS Mediterranean

<i>Oyster Royal №2</i>	700
<i>Oyster Casablanca №2</i>	600
<i>Oyster Pink Jolie №2</i>	790
<i>Oyster Baliuje №2 (Хамубия)</i>	790
<i>Oyster Special Duss</i>	850

Served with lemon, wine vinegar and signature croutons

FROM OUR AQUARIUM

	<i>Per 100g of a live</i>
<i>Mussels</i>	400
<i>Vongole (Russia)</i>	490
<i>Sea Urchin (Russia)</i>	490
<i>King Sea Scallop in shell (live)</i>	450
<i>Far Eastern spiny Crab</i>	1 200
<i>Kamchatka crab</i>	1 850
<i>Blue Kamchatka crab</i>	1 950
<i>Crab Opilio</i>	880
<i>Lobster Atlantic</i>	2 950
<i>King Langouste</i>	3 300
<i>Trepang</i>	1 980
<i>Sea cicada</i>	2 500
<i>Anadara</i>	550

CHILLED SEAFOOD

	Per 100g
Lobster	2 750
Langoustines Japan	5 200
Royal scallop	1 400
Squid	650
Cuttlefish	1 500
Tiger Shrimps XL	1 380
Shrimps San Remo L	2 550
Shrimp Botan M	800
Shrimp Botan L	1 150
Shrimps Carabinieri	3 300
Shrimps Caramot	1 810
Squid rings	950
Micro squid	950

STEAMED SEAFOOD

	Per 100g
Kamchatka crab	
Crab claw	1950
Crab fist	3 000
Crab meat	3 300
Snow crab claw (Opilio)	1500
Northern shrimp (boiled)	750
Cucumaria (boiled)	600
Rapa whelk, steamed meat	710
Octopus Valerus	2 600
Trumpeter	1 950

ENTIRE FISH

	Per 100g
Mediterranean Sea	
Dentich	1 500
Wild Dorada	1100
Royal Dorado	520
Gurnard	990
Monk Fish	1 300
Red Mullet	1170
Dover Sole	1 550
Meru	1200
Sea ruff	1400
Pagr wild	1300
Mediterranean Sardines	550
Mediterranean Yellowtail	1150
Wild Sea Bass	1 250
Mediterranean Sea Bass	600
Wild Turbot	1 900
Wild Porgy	1 300
Red mullet	1 170
Deep-fried red mullet	700
Russia	
Fish noodles	790
Sterlet	600
Smelt St. Petersburg	550
Black Sea red mullet	450
Asia and Japan	
Barramundi	720