



SPRING / SUMMER 22

CHEERS !
OUR MENU IS LIKELY TO VARY EVERY DAY, DEPENDING ON TIDES,
SEASONS, ARRIVALS...

OYSTERS

x6 / x12

Fine oysters n°3 (leane, salty) 13 / 25
Gouville-sur-mer, Normandy, Romain Verneuil

Spéciales oysters n°3 (meaty) 18 / 35
Veules-les-roses, Romain Verneuil

BB PETER oysters (little oysters, full of flavors) 22 / 43
Exclusive - Charente-maritime, David Hervé

OYSTERS MIX

Petit Chelem 19
2 fines + 2 spéciales + 2 BB Peter

Grand Chelem 34
4 fines + 4 spéciales + 4 BB Peter

Mega Chelem 68
8 fines + 8 spéciales + 8 BB Peter

SEAFOOD EVERYDAY



DOCK

HOME RECIPIED, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural 6
not salty !

Little grey shrimp 7
Simply

Sea Snails Granville IGP, 10,5
homemade mayonnaise

Pink prawns Label Rouge x6, 9
homemade mayonnaise.

Marinated Squids 9,5
Garlic, Olive Oil, Espelette.

House tarama, depending on the chef's mood 11
ask us !

Homemade fish rillettes, 7,5
depending on arrivals.

Gravlax homemade, tataki version 12,5
gravlax with beetroot and fresh herbs

Whole crab 19,5
homemade mayonnaise

Mouclade from Charentes-Maritimes 9,5
Homemade

LOBSTER ROLL & MORE

HOT

*Soft bread toasted with PDO butter, with organic flour.
Accompanied by Vitelottes Chips :*

Crab Roll, crab meat 17

Gravlax Roll tataki version, marinated salmon gravlax 16

Lobster Roll, 100% blue lobster from Normandy 27

SWEET

Current dessert, homemade 6,5

Oyster Shooter, to discover for the bravest... 9

HAPPY OYSTER !

Every Wednesday :

*fine oyster 1€ / random roll 12€
pint of beer 4,5€ / on all soft -1 € !*





WHITE WINE

12cl / 75cl

Tourraine Sauvignon - Mardon '20 6 / 28
Dry, fruity

Petit Chablis-Poitout by Bulot Bulot '21 7 / 37
Dry, mineral

Tonnerre - AOC Bourgogne by Bulot Bulot 8 / 39
Dry

Pouilly Fuissé bio - Cornin '15 74
Dry, fruity, subtle

L'Inextinct - 100% Chardonnay '18 89
Vignes franches de pieds,
An exceptional wine, ask us his story

SOFTS

Chateldon, sparkling water 75cl 6,5

Evian, mineral water, 75cl 6

Homemade citronnade 4

Homemade lemonade 4,5

Coca-Cola & Coca-Cola Zero 4,5

Fever Tree Tonic 4,5

A big thank you to our producers,
Romain & Laëtitia, David, Isaac, Mickaël Sarfati, Jo, Famille
Demarne, L&C Poitout, La Maison Nordique, 5 Degrès
Ouest, Maison Beillevaire ... they deliver us every day all
this great products !

We keep at your disposal the list of allergens present in our
dishes. Checks not accepted. All taxes included.

MERCI !

(A lot)

The Bulot Bulot team
Ajoy, Eva, Tom & Vlad

DRINKS

COCKTAILS

Granville Spritz 10
St Germain, Suze, Fino, natural Prosecco, smoked thyme

Moscow Mule 11
Vodka, fresh lemon juice, cordial gingembre, ginger beer

Apple Rubis Blanc 11
A local cocktail to discover quickly

Gin To' 10
Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)

Gin Sour 9
Organic gin, lemon juice, angustara

VINS ROUGE & ROSÉ

12cl / 75cl

Côtes de Castillon - Château Fontbaude '16 7 / 42

Fleur de Sel Rosé - Pays d'Oc IGP '20 6 / 28

SPARKLING & CHAMPAGNES

12cl / 75cl

Proseco nature Brut spumante 7 / 35

Champagne brut blanc de blancs - Cocteaux 65

DRAFT BEER

Vedett extraordinary, blond half 4,5 / pint 8



**BULOT
BULOT**
COMPTOIR MARIN