



HAPPY OYSTER EVERY WEDNESDAY :
*OYSTER FINE 1€ (BY 12), SAUVIGNON 20€,
 PINTE 5€, CRAB ROLL 12€*

SEAFOOD LOVERS

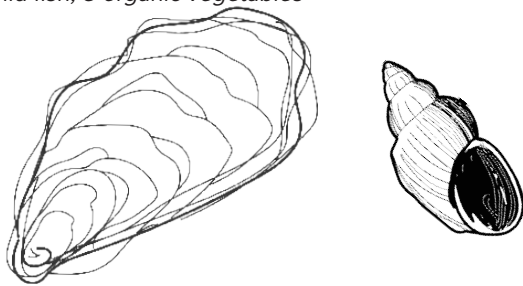
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

SPRING 23

DOOKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

| | |
|---|------|
| Marinated anchovies natural <i>not salty !</i> | 7 |
| Langoustines X5 <i>homemade mayonnaise</i> | 17 |
| Sea Snails from Granville <i>homemade mayonnaise</i> | 11,5 |
| Pink Prawns Label Rouge x6 <i>homemade mayonnaise</i> | 12 |
| Small Sardines, «Peita», toasted bread <i>from Pays Basque</i> | 12,5 |
| House tarama, depending on the chef's mood <i>ask us !</i> | 12 |
| Lobster claws X2, <i>depending on arrivals.</i> | 15 |
| Salmon Gravlax <i>gravlax with pepper and fresh herbs</i> | 12,5 |
| Little grey shrimps <i>to share</i> | 6,5 |
| Fish Soup <i>5 Wild fish, 5 organic vegetables</i> | 11 |



SWEET

| | |
|---|-----|
| Chocolate Cake, <i>not homemade, but really good</i> | 6,5 |
| Oyster Shooter, <i>to discover for the bravest...</i> | 9 |

NATURALS OYSTERS

x6 / x12

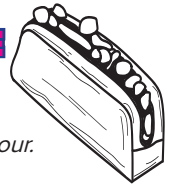
| | |
|---|---------|
| Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i> | 15 / 28 |
| Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i> | 19 / 37 |
| BB PETER oysters (little oysters, full of flavors) <i>Exclusive - Charente-maritime, David Hervé</i> | 23 / 44 |

OYSTERS MIX

| | |
|---|------|
| Petit Chelem <i>2 fines + 2 spéciales + 2 BB Peter</i> | 19,5 |
| Grand Chelem <i>4 fines + 4 spéciales + 4 BB Peter</i> | 38 |
| Mega Chelem <i>8 fines + 8 spéciales + 8 BB Peter</i> | 72 |

LOBSTER ROLL & MORE

HOT

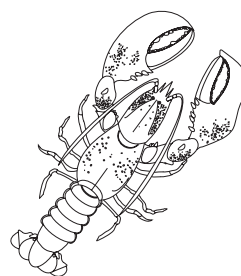


*Soft bread toasted with PDO butter, with organic flour.
 Accompanied by chips :*

| | |
|---|---------|
| Crab Roll, <i>crab meat</i> | 19 / 26 |
| Lobster Roll, <i>blue lobster from Normandy</i> | 28 / 36 |
| Prawns Roll & avocado, <i>spicy</i> | 21 |

(Maxi = 2 x meat)

Fresh products all year





VINS BLANCS

12cl / 75cl

Tourraine Sauvignon - Mardon '20 6 / 31
Dry, fruity

Petit Chablis-Poitout by Bulot Bulot '21 8 / 42
Dry, mineral

Tonnerre - AOC Bourgogne by Bulot Bulot 7 / 39
Dry, balanced

L'Inextinct - 100% Chardonnay '18 94
*Vignes franches de pieds,
An exceptional wine, ask us his story
Demandez-nous son histoire*

SOFTS

Chateldon, sparkling water 75cl 6,5

Evian, mineral water, 75cl 6

Homemade citronnade 4

Coca-Cola & Coca-Cola Zero 4,5

Juice (apple, tomato) 4,5

DRAFT BEER

Beer of the moment half 5 / pinte 9

VINS ROUGES & VIN ROSÉ

12cl / 75cl

Grand Manoir - AOC Lalande de Pomerol '21 8 / 46

Grand Cobin - St Emilion Grand Cru '16 72

Fleur de Sel Rosé - Pays d'Oc IGP '20 6,5 / 31

DIGESTIF (4cl)

7

Cognac île de ré Dolin vermouth de Chambéry (rouge)

Suze Eau de vie mirabelle

Calvados Eau de vie de poire Williams

30&40 double jus Get 27

BULLES ET PETILLANT

12cl / 75cl

Prosecco nature Brut spumante 7 / 35

Champagne brut blanc de blancs - Cocteaux 65

SHOT (2cl)

5

COCKTAILS

Granville Spritz 11
St Germain, Suze, Fino, natural Prosecco, smoked thyme

Vodkatini Frosty 11
Vodka, Martini Bianco, Lemon

Gin To' 11
Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)

Gin Sour 10
Organic gin, lemon juice, angustara

SPIRITUEUX (4cl)

9

GIN

Citadelle
Spicy and agrume

G'Vine
Floral

Hendriks classicisme
Floral and fresh

Lion heart
Aromatic

Citadelle Old
Balanced

RHUM

Fair XO Belize
Fruity

Havana Blanc 3 ans
Balanced, fruity, vanilla

Plantation 3 stars
Spicy and floral

WHISKY

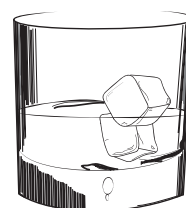
Nikka from the barrel
Intense

Dalwhinnie
Notes of honey

Lagavulin 16 ans
*Suave and smoky, note seaweed
and dried fruits*

Laphroaig quarter cask
Sweet and creamy

Rubis blanc
Végétal and élégant



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 !

MERCİ !

(A lot)

The Bulot Bulot team

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

**BULOT
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COMPTOIR MARIN