



HIGH SEASON :
COQUILLE SAINT JACQUES, WITH BLOWTORCH AND COGNAC

SEAFOOD LOVERS

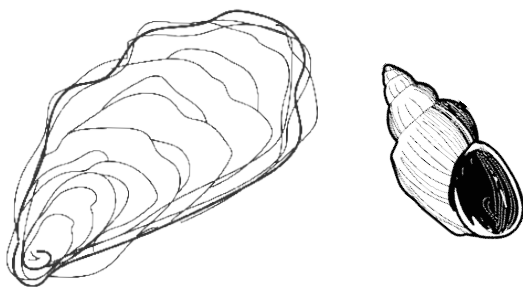
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

WINTER 22/23

DOCKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural <i>not salty !</i>	6,5
Scalop from Normandy X4 <i>Barely cooked</i>	16
Sea Snails Granville IGP, <i>homemade mayonnaise</i>	11
Pink Prawns Label Rouge x8 <i>homemade mayonnaise</i>	11,5
Small Sardines, «Peita», toasted bread <i>Du Pays Basque, à partager sans attendre</i>	12
Homemade fish rillettes, <i>depending on arrivals.</i>	8
Gravlax homemade, tataki version <i>gravlax with beetroot and fresh herbs</i>	12,5
Whole crab <i>homemade mayonnaise</i>	19,5
Fish Soup <i>5 Wild fish, 5 organic vegetables</i>	10,5



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

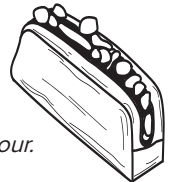
Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i>	14 / 26
Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i>	19 / 37
BB PETER oysters (little oysters, full of flavors) <i>Exclusive - Charente-maritime, David Hervé</i>	22 / 43

OYSTERS MIX

Petit Chelem <i>2 fines + 2 spéciales + 2 BB Peter</i>	19
Grand Chelem <i>4 fines + 4 spéciales + 4 BB Peter</i>	36
Mega Chelem	69

LOBSTER ROLL & MORE

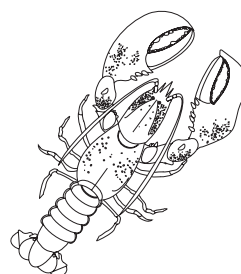
HOT



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

Crab Roll, <i>crab meat</i>	18
Gravlax Roll, <i>marinated salmon gravlax</i>	17
Lobster Roll, <i>blue lobster from Normandy</i>	27
Saint-Jacques Roll, <i>from Normandy</i>	22

Fresh products all year





VINS BLANCS

12cl / 75cl

Muscadet - Domaine de la Guipièrre '20 Generous, mineral	5 / 26
Tourraine Sauvignon - Mardon '20 <i>Dry, fruity</i>	6 / 31
Petit Chablis-Poitout by Bulot Bulot '21 <i>Dry, mineral</i>	7 / 37
Tonnerre - AOC Bourgogne by Bulot Bulot <i>Dry, balanced</i>	39
L'Inextinct - 100% Chardonnay '18 <i>Vignes franches de pieds, An exceptional wine, ask us his story</i>	94

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

DRAFT BEER

Vedett extraordinary, blond	half 5 / pint 9
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VIN ROUGE & VIN ROSÉ

12cl / 75cl

Côtes de Bordeaux - Château Fontbaude '19	7 / 42
Pont du Gard Rosé - Mas des Plantades '20	6 / 28

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

Proseco nature Brut spumante	7 / 35
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SHOT (2cl)

5

COCKTAILS

Granville Spritz <i>St Germain, Suze, Fino, natural Prosecco, smoked thyme</i>	10
Moscow Mule <i>Vodka, fresh lemon juice, cordial gingembre, ginger beer</i>	11
Gin To' <i>Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)</i>	10
Gin Sour <i>Organic gin, lemon juice, angustara</i>	9

SPIRITUEUX (4cl)

9

GIN

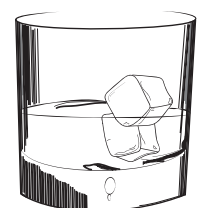
Citadelle <i>Spicy and agrume</i>
G'Vine <i>Floral</i>
Hendriks classicisme <i>Floral and fresh</i>
Lion heart <i>Aromatic</i>
Tanqueray (export strenght) <i>Balanced</i>

WHISKY

Nikka from the barrel <i>Intense</i>
Dalwhinnie <i>Notes of honey</i>
Lagavulin 16 ans <i>Suave and smoky, note seaweed and dried fruits</i>
Laphroaig quarter cask <i>Sweet and creamy</i>
Rubis blanc <i>Végétal and élégant</i>

RHUM

Fair XO Belize <i>Fruity</i>
Havana Blanc 3 ans <i>Balanced, fruity, vanilla</i>
Plantation 3 stars <i>Spicy and floral</i>
Black tears dry spiced <i>Dry, fruity, oak wood</i>



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 !

MERCI !

(A lot)

The Bulot Bulot team
Ajoy, Tom & Vlad

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