



**HAPPY OYSTER OF WEDNESDAY DINER :**  
*OYSTER FINE 1€ (BY 12), SAUVIGNON 25€,  
 PINTE 6€, CRAB ROLL & CHIPS 14€*

SEAFOOD LOVERS

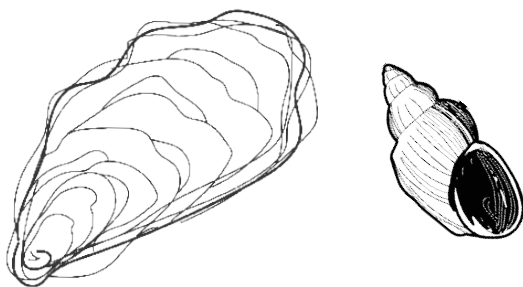
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

AUTUMN 23

## DOCKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural <i>not salty !</i>	6,5
Stuffed clams with chorizo <i>parsley butter</i>	14
Sea Snails from Granville <i>homemade mayonnaise</i>	12,5
Pink Prawns Label Rouge x6 <i>homemade mayonnaise</i>	12,5
Scallop from Normandy X4 <i>Saint-Jacques just cooked with a torch</i>	17
House tarama, tobiko wasabi <i>not hot spicy !</i>	12
Whole Blue Lobster grilled, the Best ! <i>depending on arrivals.</i>	52
Salmon Gravlax & smoke salmon <i>gravlax with beet and fresh herbs</i>	13,5
Fish Soup <i>5 Wild fish, 5 organic vegetables</i>	13,5



## SWEET

Chocolate Cake, <i>not homemade, but really good</i>	7,5
Oyster Shooter, <i>to discover for the bravest...🔥</i>	9



## NATURALS OYSTERS

PRODUCE MORE THAN 3 YEARS AT SEA ONLY

x6 / x12

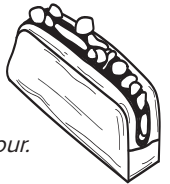
Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i>	16 / 29
Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i>	21 / 39
BB PETER oysters (little oysters, full of flavors) <i>Exclusive - Charente-maritime, David Hervé</i>	23 / 44

## OYSTERS MIX

Petit Chelem <i>2 fines + 2 spéciales + 2 BB Peter</i>	20
Grand Chelem <i>4 fines + 4 spéciales + 4 BB Peter</i>	39
Mega Chelem <i>8 fines + 8 spéciales + 8 BB Peter</i>	74

## LOBSTER ROLL & MORE

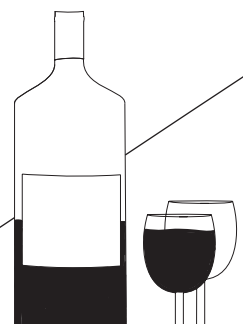
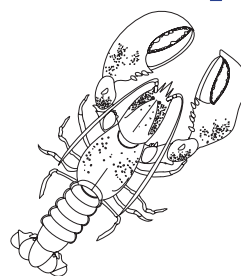
HOT



Soft bread toasted with PDO butter, with organic flour.  
 Accompanied by french fries «AirFryer» :

Crab Roll, <i>crab meat</i>	19 / 25
Lobster Roll, <i>100% lobster</i>	28 / 36
Special Vlad Roll, <i>prawns &amp; scallop (slightly spicy)</i>	24
Scallop Roll (Saint-Jacques)	19 / 25

*Fresh products all year*





## WHITE WINES

12cl / 75cl

Sauvignon - Les Petites Sardines, Pays d'Oc 22' 6,5 / 33  
*Dry, fruity*

Tonnerre - AOC Bourgogne by Bulot Bulot 22' 8 / 43  
*Dry, mineral from Chablis*

Muscadet - Maine et Loire AOP 22' 7 / 39  
*Mineral and round nose*

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

## SOFTS

Sparkling water 75cl 8,5

Mineral water, 75cl 8

Homemade citronnade 4

FuzeTea Peach 4,5

Coca-Cola & Coca-Cola Zero 25cl 4

Juice (apple, tomato) 4,5

## DRAFT BEER

Beer of the moment half 5 / pinte 9

## RED WINES & ROSÉ WINE

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 7 / 36

## 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

## BUBBLES

12cl / 75cl

Cirdre Brut, 33cl, maison Plouay 6,5

Prosecco nature Brut spumante 7,5 / 37

Champagne brut blanc de blancs - Cocteaux 75

## SHOT (2CL)

5

## COCKTAILS

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

Vodkatini Frosty 12  
*Vodka, Martini Bianco, Lemon*

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

Gin Sour 10  
*French Citadelle gin, lemon juice, angostura*

## SPIRIT (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*

### 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*

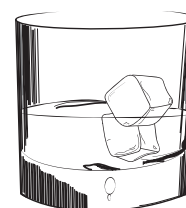
A big thank you to our producers,  
Romain & Laëtitia, David, Isaac, Mickaël Sarfati, Jo, Famille  
Demarne, L&C Poitout, La Maison Nordique, 5 Degrès Ouest,  
Maison Beillevaire ... they deliver us every day all this great  
products !

## MERCI !

(A lot)

The Bulot Bulot team

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