



BULOT BULOT COMPTOIR MARIN

HAPPY OYSTER DU THURSDAY :

Oyster Fine 1€, by dozen

Bottle of Sauvignon 29€

Pint of beer 5€

Crab Roll 17€

10% discount on the rest of food (excluding dessert)



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

OUR PLATES 100% PRODUCERS :

Discover in a tapas style, the know-how of our producers who select and produce every day these quality products that we do not transform
To share... or not !



Cold :

Sea snails from Granville, homemade mayonnaise 12,9
sins at Granville, Normandy, cooked slowly in the court-bouillon, a real treat

Beautiful pink prawns Label Rouge, homemade mayonnaise 13,5
cooked in France, orange-red color, firm and crunchy flesh, 8 pieces

Natural marinated anchovies, not salty ! 8,5
simply fine and tender fish fillets

Hot Side :

Basket of fritters from the Sea, homemade spicy mayonnaise 19
depending arrival, shrimp, squid rings, fish balls

«HOMEMADE» :

Original recipes, homemade, with respect for the products to delight your taste buds
Same, for share... or not !

House tarama with Tobiko Wasabi, not pink 14,9
made from smoked cod eggs, accompanied by 2 blinis

Salmon Gravlax duo Label Rouge, 72h of original marinade 15,5
One served raw, the other snacked with a flame, and chimichurri sauce

Homemade mackerel rillettes 9
made of smoked and peppered mackerel fillets, the rest is a secret !

Stuffed shellfish, with chorizo & and provençal 12,5
stuffed mussels with chorizo, herbs, parmesan and garlic, stuffed clams with herbs and garlic butter

**IN RED OUR
FAVORITE PRODUCTS**

SHELLFISH and CRUSTACEANS of the moment :

Blue French Lobster Grilled - Whole Crab - Beautiful Langoustines

See price on slate

OUR NATURAL OYSTERS :

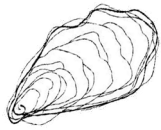
Taste the natural oysters of Romain Verneuil, born and raised in the open sea, characterized by their pretty well hollow shape and their iodized taste accentuated by this great mixing of the body of water what the beaches of Normandy offer
Discover the oyster of David in Charentes-Maritimes, very small, very hollow, with amazing flavors



By families of oysters, for purists :

		X6	X12
Natural fine oysters N° 3, Gouville-sur-mer, Cotentin, Normandy			
<i>A truly iodized oyster, tonic and full of character</i>	13 à la douzaine	17	34
Natural special oysters N° 3, Veules-les-roses, Seine-Maritime, Normandy		23	44
<i>A meaty, crunchy and sweet oyster. rare, produced in limited quantities</i>			
BB oysters N° 6, Charentes-Maritimes		26	49
<i>An oyster that refused to grow, but generous and tasty, exclusivity</i>			

By mixing oysters, for a beautiful discovery :



Petit Chelem	22	Grand Chelem	43
<i>2 fine + 2 spécial + 2 BB</i>		<i>4 fine + 4 spécial + 4 BB</i>	
Méga Chelem	64	Giga Chelem	83
<i>6 fine + 6 spécial + 6 BB</i>		<i>8 fine + 8 spécial + 8 BB</i>	

LOBSTER ROLL 'N' MORE :


An artisanal brioche bread, with organic flours, toasted with clarified PDO butter, topped with flesh, seasoned with lemon juice, shallots, herbs, salt and pepper.
Our rolls are accompanied by coleslaw and blue potato chips

change by french fries + 3,5€

Les classiques :

Original Lobster Roll, 100% Blue Lobster	32	MAXI VERSION	42
<i>Blue french Lobster, shelled by hand, no mixture !</i>		<i>same brioche, double meat</i>	
Crab Roll, meat of crab	23		28
<i>fine crab crumbs, bodies and claws</i>			

Specials by VLAD :

Magic Lobster Roll, generous and tasty	39	
<i>blue lobster, grilled shrimp, fried onions, spicy mayonnaise</i>		
Gravlax Insanity, fresh and tasty	26	
<i>salmon gravlax snacked by flame and homemade chimichurri sauce</i>		

SWEET :

Pavlova maison, mmhhh sweet	9
<i>seasonal fruits</i>	
Hot chocolat cake, caramel salted butter coulis	7,5
<i>not homemade, but really good !</i>	
Café gourmand, the trio of minis	8,5
<i>chocolat cake, pavlova, financier</i>	
Oyster Shooter, for the most courageous, spicy !	9,5

A big thank you to our producer :
Romain & Laëtitia, Lili, David, Erwan Le Caër, L&C
Poitou, Seb & Prisc... they deliver us every day
We keep at your disposal the list of allergens present in our dishes.
Checks
not accepted. All taxes included.

The Bulot Bulot team wishes you a good appetite and an excellent time with us