



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 18
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 !

Small marinated squids 8
lightly spiced homemade marinade

Bulots de Granville IGP, 9,5
homemade mayonnaise

Pink prawns Label Rouge x6, 8,5
homemade mayonnaise.

Langoustines, Atlantique Nord-Est x5 11
homemade mayonnaise.

House tarama, depending on the chef's mood 10,5
ask us !

Homemade fish rillettes, 7
depending on arrivals.

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

Half crab meal / crab meal 8,5 / 14
homemade mayonnaise

Fish soup, 8
wild fish & 5 organic vegetables

LOBSTER ROLL & MORE

HOT

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

Crab Roll, crab meat 17

Octopus Roll, Octopus tentacule 16

Gravlax Roll tataki version, marinated salmon gravlax 15

Lobster Roll, blue lobster from Normandy and crayfish 26

SWEET

Current dessert, homemade 7

Plate of two cheeses, Maison Beillevaire. 7

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

HAPPY OYSTER !

Every Wednesday :

*fine oyster 1€ / random roll 10€
pint of beer 4,5€ / cocktail 8€ / on all soft -1 € !*





WHITE WINE

Tourraine Sauvignon - Mardon '20	12cl / 75cl	5 / 24
<i>Dry, fruity</i>		
Tonnerre - AOC Bourgogne		6 / 32
<i>Dry, balanced</i>		
Riesling - Becht '18		7 / 36
<i>Dry, lemony</i>		
Petit Chablis-Poitout by Bulot Bulot '21		8 / 39
<i>Dry, mineral</i>		
Pouilly Fuissé bio - Cornin '15		74
<i>Dry, fruity, subtle</i>		

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

SOFTS

Chateldon, sparkling water 75cl	5,5
Evian, mineral water, 75cl	5
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, Marius, Eva, Tom & Vlad

DRINKS

COCKTAILS

Granville Spritz	10
<i>St Germain, Suze, Fino, natural Prosecco, smoked thyme</i>	
Dark & Stormy	11
<i>Dark rhum, fresh lemon juice, cordial gingembre, ginger beer</i>	
Apple Rubis Blanc	11
<i>A local cocktail to discover quickly</i>	
Gin To'	10
<i>Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)</i>	
Gin Sour	9
<i>Organic gin, lemon juice, angustara</i>	
Cuban Mojito	9,5
<i>White and brown rum, limonade, fresh mint, lemon</i>	

VINS ROUGE & ROSÉ

Côtes de Castillon - Château Fontbaude '16	12cl / 75cl	7 / 42
Fleur de Sel Rosé - Pays d'Oc IGP '20		5 / 24

SPARKLING & CHAMPAGNES

Proseco nature Brut spumante	12cl / 75cl	7 / 35
Champagne brut blanc de blancs - Cocteaux		65

DRAFT BEER

Vedett extraordinary, blond	half 4 / pint 7
-----------------------------	-----------------



**BULOT
BULOT**
COMPTOIR MARIN