



HAPPY OYSTER EVERY WEDNESDAY :
*OYSTER FINE 1€ (BY 12), SAUVIGNON 25€,
 PINTE 6€, CRAB ROLL 12€*

SEAFOOD LOVERS

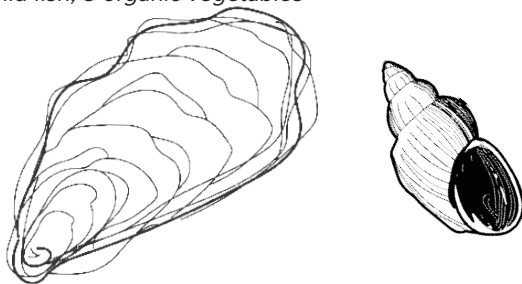
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

AUTUMN 23

DOOKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural <i>not salty !</i>	7,5
Langoustines <i>homemade mayonnaise</i>	19
Sea Snails from Granville <i>homemade mayonnaise</i>	12,5
Pink Prawns Label Rouge x6 <i>homemade mayonnaise</i>	12
Scallop from Normandy X4 <i>just cooked with a torch</i>	16,5
House tarama, depending on the chef's mood <i>ask us !</i>	12
Whole Blue Lobster grilled, the Best ! <i>depending on arrivals.</i>	52
Salmon Gravlax <i>gravlax with pepper and fresh herbs</i>	12,5
Little grey shrimps <i>to share</i>	7
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

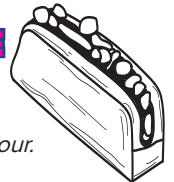
Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i>	16 / 29
Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i>	21 / 39
BB PETER oysters (little oysters, full of flavors) <i>Exclusive - Charente-maritime, David Hervé</i>	23 / 44

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

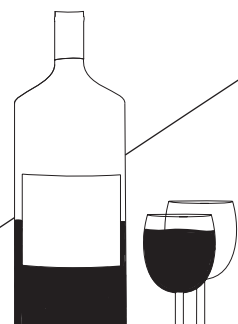
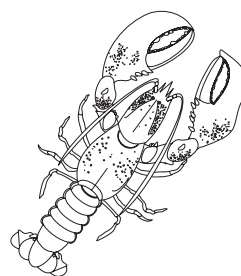


Soft bread toasted with PDO butter, with organic flour.
Accompanied by chips :

Crab Roll, <i>crab meat</i>	19 / 25
Lobster Roll, <i>blue lobster from Normandy</i>	28 / 36
Salmon Gravlax Roll	18 / 24

(Maxi = 2 x meat)

Fresh products all year





VINS BLANCS

12cl / 75cl

Sauvignon - Les Petites Sardines, Pays d'Oc <i>Dry, fruity</i>	6,5 / 33
Petit Chablis-Poitout by Bulot Bulot '21 <i>Dry, mineral</i>	8 / 43
Tonnerre - AOC Bourgogne by Bulot Bulot <i>Dry, balanced</i>	7 / 39
L'Inextinct - 100% Chardonnay '18 <i>Vignes franches de pieds, An exceptional wine, ask us his story Demandez-nous son histoire</i>	94

SOFTS

Sparkling water 75cl	8
Mineral water, 75cl	7,5
Homemade citronnade	4
Coca-Cola & Zero, FuzeTea Peach	4,5
Juice (apple, tomato)	4,5

DRAFT BEER

Beer of the moment	half 5 / pinte 9
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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	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

BULLES ET PETILLANT

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 <i>St Germain, Suze, Fino, natural Prosecco, smoked thyme</i>	11
Vodkatini Frosty <i>Vodka, Martini Bianco, Lemon</i>	12
Gin To' <i>Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)</i>	11
Gin Sour <i>Organic gin, lemon juice, angustara</i>	10

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>

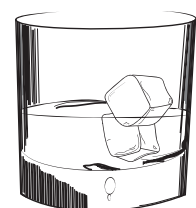
WHISKY

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>

Citadelle Old
Balanced

RHUM

Fair XO Belize <i>Fruity</i>
Havana Blanc 3 ans <i>Balanced, fruity, vanilla</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 !

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