



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

## DOCKS

the Direct Producer



### Cold side:

**Sea snails from Granville IGP** 12,5  
*slow cooking in short-bouillon, homemade mayo*

**Anchovies natural marinated** 7,5  
*not salty !*

**Pink prawns Red Label** 12,5  
*firm meat, homemade mayo, 6 pieces*

**Small sardines from the Péita house** 13,5  
*olive oil, tender, Basque*

### hot side:

**fish soup & homemaker croustons** 13,5  
*5 wild fish, 5 organic vegetables*

**Basket trio of sea donuts** 17  
*Calamari, shrimp, acras de morue - duo of homemade sauces*

## SHACK SIDE

homemaker



### Our fresh recipes:

**House Tarama, to the mood of the chef** 14,5  
*not pink!! with by 2 giant homemaker blinis*

**Salmon gravlax Red Label** 14  
*72h marinade, confit and cooked with salt*

**Homemaker mackerel rillettes** 9  
*to share !*

*Supplements: mayo or mayocat +0.5 / 2 x giant blinis +1.5*

### Our warming recipes:

**Cassolette from the sea** 17  
*Scallops, shrimp, 3rd ingredient according to batch*

**Homemaker clams stuffed with parsley butter** 14

**Scallop from Normandy cooked with blowtorch** 16

## OUR NATURALS OYSTERS

RAISED MORE THAN 3 YEARS AT SEA ONLY



### SINGLE TEAM

x6 / x12

**Fine oysters n°3 (leane, salty)** 18 / 34  
*Gouville-sur-mer, Romain Verneuil*

**Special oysters n°3 (meaty)** 23 / 41  
*Veules-les-roses, Romain Verneuil, multi-médailles*

**BB Peter oysters (small n°6, flavours +++)** 26 / 48  
*Exclusivity - Charente-Maritime, David Hervé*

### MIX TEAM

**Petit Chelem** 21  
*2 fine + 2 spécial + 2 BB Peter*

**Grand Chelem** 41  
*4 fine + 4 spécial + 4 BB Peter*

**Méga Chelem** 78  
*8 fine + 8 spécial + 8 BB Peter*



## LOBSTER ROLL & MORE

Artisan bread brioche with organic flour toasted with clarified butter AOP  
Accompanied by violet potato chips and coleslaw

Replacement by French fries + 3€



### Les classiques :

**Original Lobster Roll, 100% blue lobster from Normandy** 28 36

**CrabRoll, crab meat** 19 25

### Les spéciaux :

**Magic Lobster Roll by Vlad, generous and tasty** 33  
*half grilled blue lobster, homemade mayocat, fried onions, coriander*

**Scallop Roll, fresh and tasty** 24  
*scallop cooked by flame*

*Fresh products every year !*



**MAXI VERSION**  
same bread, double portion of meat

*Red products are the Team's favourite*

### UN PEU DE DOUCEUR

**Chocolate cake, vanilla ice cream** 7,5  
*not homemaker but very good*

**Homemaker Pavlova, red fruits** 9  
*fresh and sweet*

**Oyster Shooter,** 9  
*for the most courageous... spicy !*

**Café & his duo of Madeleines** 8,5  
*one is not that of Proust*



**Look at our current slate!**



## WHITE WINES

12cl / 75cl

Sauvignon - Les Petites Sardines, Pays d'Oc 22' 6,5 / 36  
*Dry, fruity*

**Petit Chablis by Bulot Bulot** 8,5 / 47  
*Dry, mineral, L&C Poitout*

Tonnerre - AOC Bourgogne by Bulot Bulot 22' 7,5 / 41  
*Dry, mineral from Chablis*

Muscadet AOP - Luneau Michel & Fils 7 / 37  
*Mineral and round nose*

## SOFTS

Sparkling water 75cl 8,5

Mineral water, 75cl 8

Homemade citronnade 4

Tea Peach 4,5

Coca-Cola & Coca-Cola Zero 33cl 4,5

Juice (apple, tomato) 4,5

## DRAFT BEER

Beer of the moment half 5 / pinte 8,5

## RED WINES & ROSÉ WINE

12cl / 75cl

LePlan - Côtes du Rhône AOP '22 - Red wine 7 / --

Grand Manoir - AOC Lalande de Pomerol '21 - Red -- / 57

LePlan - Côtes du Rhône AOP '22 - Rosé 7 / --

Domaine Montaude - Pays d'Oc IGP '20 - Rosé -- / 36

## DIGESTIF (4cl)

Cognac île de ré **Génépi**

Calvados Eau de vie mirabelle

**Calvados Old +2** Eau de vie de poire Williams

**Calvados Extra Old +3** Get 27

30&40 double jus

## BUBBLES

12cl / 75cl

Cirdre Brut, 33cl, maison Plouay 7

Prosecco Brut spumante - Martinotti 7,5 / 39

Champagne brut blanc de blancs - Cocteaux 75

## SHOT (2cl)

5

## COCKTAILS

Granville Spritz 12

*St Germain, Suze, Fino, natural Prosecco, smoked thyme*

Vodkatini Frosty 12

*Vodka, Martini Bianco, Lemon*

**GN'P (favorite of the team)** 12,5

*Génépi, pamplemousse, apple juice, tonic*

Gin Sour 12

*French Citadelle gin, lemon juice, angostura*

## SPIRIT (4cl)

9

### GIN

Citadelle  
*Spicy and agrume*

G'Vine  
*Floral*

Rivage  
*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*

Laphroaig quarter cask  
*Sweet and creamy*

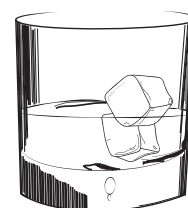
A big thank you to our producers,  
Romain & Laëtitia, David, Isaac, Mickaël Sarfati, Jo, Famille  
Demarne, L&C Poitout, La Maison Nordique, 5 Degrès Ouest,  
Maison Beillevaire ... they deliver us every day all this great  
products !

## 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  
BULOT**  
COMPTOIR MARIN