



**HAPPY OYSTER OF WEDNESDAY DINER :**  
*OYSTER FINE 1€ (BY 12), SAUVIGNON 27€,  
 PINTE 5€, CRAB ROLL 15€*

SEAFOOD LOVERS

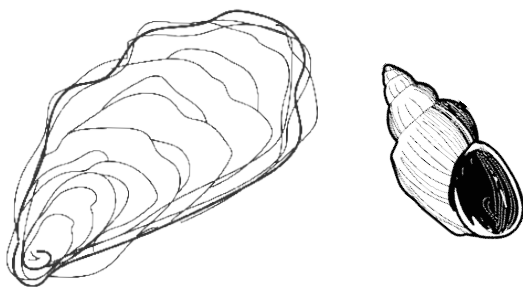
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

SPRING 24

## DOCKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural <i>not salty !</i>	7,5
Fish rilette <i>according to arrival</i>	7,5
Sea Snails from Granville <i>homemade mayonnaise</i>	12,5
Pink Prawns Label Rouge x6 <i>homemade mayonnaise</i>	12,5
Fried squid rings (AirFryer) <i>not from us, but it does the job</i>	8
Langoustines plate from Atlantic <i>just cooked, homemade mayonnaise</i>	18
House tarama, tobiko wasabi <i>not hot spicy !</i>	12
<b>Small cassolette of mussels</b> <i>with curry cream</i>	<b>12</b>
Salmon Gravlax Label Rouge, homemaide <i>gravlax with beet and fresh herbs</i>	14
Small sardines in olive oil <i>from west coast of france</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

**In red,  
 the favorite selection of  
 the Team**

## NATURALS OYSTERS

PRODUCE MORE THAN 3 YEARS AT SEA ONLY

x6 / x12

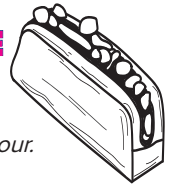
Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i>	17 / 31
Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i>	21 / 39
<b>BB PETER oysters (little oysters, full of flavors)</b> <i>Exclusive - Charente-maritime, David Hervé</i>	<b>23 / 44</b>

## 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>	76

## LOBSTER ROLL & MORE

HOT

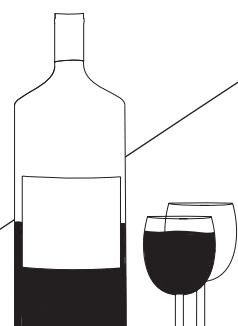
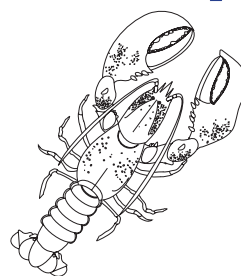


*Soft bread toasted with PDO butter, with organic flour.  
 Accompanied by purple potatoes chips :*

French fries side dish + 3 €

Crab Roll, <i>crab meat</i>	18 / 24
Lobster Roll, <i>100% lobster</i>	26 / 34
<b>Special Vlad (salmon, avocado, fresh herbs)</b>	<b>22 / 28</b>

*Fresh products all year*





## WHITE WINES

12cl / 75cl

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

**Petit Chablis by Bulot Bulot 8,5 / 46**  
*Dry, mineral, L&C Poitout*

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

Muscadet - Maine et Loire AOP 22' 7 / 36  
*Mineral and round nose*

## SOFTS

Sparkling water 75cl 8,5

Mineral water, 75cl 8

Homemade citronnade 4

Ice Tea Peach 4,5

Coca-Cola & Coca-Cola Zero 25cl 4

Juice (apple, tomato) 4,5

## DRAFT BEER

Beer of the moment half 4,5 / pinte 8

## 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 12

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

Purple Vodka Tonic 12

*Vodka, violet syrup, tonic water*

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

*Surprise alcohol, pamplemousse, apple juice, tonic*

Gin Sour 12

*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

Presidente  
*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*

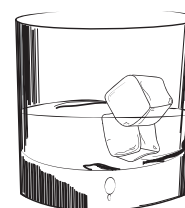
A big thank you to our producers, Romain & Laëtitia, David, Isaac, Mickaël Sarfati, Jo, Famille Demarne, L&C Poitout, La Maison Nordique, 5 Degrès Ouest, Maison Beillevaire ... they deliver us every day all this great products !

## 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  
BULOT**  
COMPTOIR MARIN