



HAPPY OYSTER EVERY WEDNESDAY :
*OYSTER FINE 1€ (BY 12), SAUVIGNON 22€,
 PINTE 5€, CRAB ROLL 12€, LOBSTER ROLL 21€*

SEAFOOD LOVERS

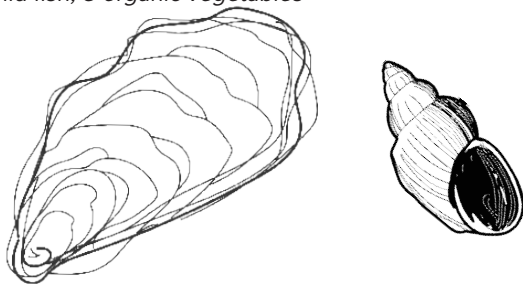
Our menu is likely to vary every day, depending on tides, seasons, arrivals...

SUMMER 23

DOOKS

HOME RECIPE, PREPARED ON SITE, DIRECT SUPPLY

Marinated anchovies natural <i>not salty !</i>	7,5
Langoustines X5 <i>homemade mayonnaise</i>	18
Sea Snails from Granville <i>homemade mayonnaise</i>	11,5
Pink Prawns Label Rouge x6 <i>homemade mayonnaise</i>	12
Fish Rillettes <i>fish of the day</i>	9,5
House tarama, depending on the chef's mood <i>ask us !</i>	12
Whole Blue Lobster, <i>depending on arrivals.</i>	<i>depending on the day</i>
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

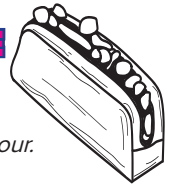
Fine oysters n°3 (leane, salty) <i>Gouville-sur-mer, Normandy, Romain Verneuil</i>	15 / 28
Spéciales oysters n°3 (meaty) <i>Veules-les-roses, Romain Verneuil</i>	19 / 37
BB PETER oysters (little oysters, full of flavors) <i>Exclusive - Charente-maritime, David Hervé</i>	23 / 44

OYSTERS MIX

Petit Chelem <i>2 fines + 2 spéciales + 2 BB Peter</i>	19,5
Grand Chelem <i>4 fines + 4 spéciales + 4 BB Peter</i>	38
Mega Chelem <i>8 fines + 8 spéciales + 8 BB Peter</i>	72

LOBSTER ROLL & MORE

HOT

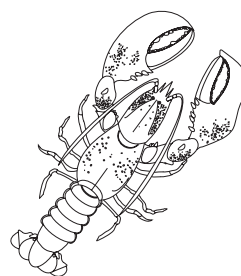


*Soft bread toasted with PDO butter, with organic flour.
 Accompanied by chips :*

Crab Roll, <i>crab meat</i>	19 / 25
Lobster Roll, <i>blue lobster from Normandy</i>	27 / 35
Prawns Roll & avocado	19

(Maxi = 2 x meat)

Fresh products all year





VINS BLANCS

12cl / 75cl

Sauvignon - Les Petites Sardines, Pays d'Oc
Dry, fruity 6,5 / 33

Petit Chablis-Poitout by Bulot Bulot '21
Dry, mineral 8 / 43

Tonnerre - AOC Bourgogne by Bulot Bulot
Dry, balanced 7 / 39

L'Inextinct - 100% Chardonnay '18
*Vignes franches de pieds,
An exceptional wine, ask us his story
Demandez-nous son histoire* 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

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

Prosecco nature Brut spumante 7,5 / 37

Champagne brut blanc de blancs - Cocteaux 75

SHOT (2cl)

5

COCKTAILS

Granville Spritz 11
St Germain, Suze, Fino, natural Prosecco, smoked thyme

Vodkatini Frosty 12
Vodka, Martini Bianco, Lemon

Gin To' 11
Gin Tanqueray, tonic Fever Tree (Citadelle : +1€)

Gin Sour 10
Organic gin, lemon juice, angustara

SPIRITUEUX (4cl)

9

GIN

Citadelle
Spicy and agrume

G'Vine
Floral

Hendriks classicisme
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

Lagavulin 16 ans
*Suave and smoky, note seaweed
and dried fruits*

Laphroaig quarter cask
Sweet and creamy

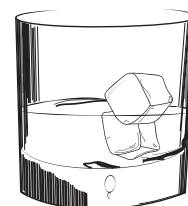
A big thank you to our producers,
Romain & Laëtitia, David, Isaac, Mickaël Sarfati, Jo, Famille
Demarne, L&C Poitout, La Maison Nordique, 5 Degrès Ouest,
Maison Beillevaire ... they deliver us every day all this great
products !

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
BULOT**
COMPTOIR MARIN