RESTAURANT GURU 2026 — 26 — Bulot Bulot — MEILLEURS FRUITS DE MER BEST SEAFOOD in Paris

RESTAURANT GURU 2025 — 25 — Bulot Bulot — MEILLEURS FRUITS DE MER BEST SEAFOOD in Paris

RESTAURANT GURU 2024 — 24 — Bulot Bulot — MEILLEURS FRUITS DE MER BEST SEAFOOD in Paris

HAPPY OYSTER DU THURSDAY :

Oyster Fine 1€, by dozen
Discover the Grand Chelem of Oysters (x12) 26€
Bottle of Sauvignon 26€
Pint of beer 5€ Crab Roll 15€

IN RED OUR FAVORITE PRODUCTS

BULOT BULOT COMPTOIR MARIN

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

OUR PLATES 100% PRODUCERS :

Discover in a tapas style, the know-how of our producers who select and produce every day these quality products that we do not transform
To share... or not !

Cold :

Sea snails from Granville, *homemade mayonnaise* — *12,9*
sins at Granville, Normandy, cooked slowly in the court-bouillon, a real treat

Beautiful pink prawns Label Rouge, *homemade mayonnaise* — *11,5*
cooked in France, orange-red color, firm and crunchy flesh, 6 pieces

Natural marinated anchovies, *not salty !* — *8,5*
simply fine and tender fish fillets

Hot Side :

Basket of fritters from the Sea, *homemade spicy mayonnaise* — *19*
depending arrival, shrimp, squid rings, fish balls

Stuffed mussels, *garlic butter* — *7,5*
garlic butter, fried onions, simply

«HOMEMADE» :

Original recipes, homemade, with respect for the products to delight your taste buds
Same, for share... or not !

House tarama with Tobiko Wasabi, *not pink* — *14,5*
made from smoked cod eggs, accompanied by 2 blinis

Salmon Gravlax Label Rouge, *72h of original marinade* — *12,9*
and chimichurri sauce

Homemade mackerel rillettes — *9*
made of smoked and peppered mackerel fillets, the rest is a secret !

Scallops from Normandy, *seasonal, a treat* — *18*
flame-seared scallops, secret sauce

SHELLFISH and CRUSTACEANS of the moment :

Blue French Lobster Grilled - Whole Crab

See price on slate

OUR NATURAL OYSTERS :

Taste the natural oysters of Romain Verneuil, born and raised in the open sea,
Characterized by their pretty well hollow shape and their iodized taste accentuated by this great mixing of the body of water what the beaches of Normandy offer
Discover the oyster of David in Charentes-Maritimes, very small, very hollow, with amazing flavors

By families of oysters, for purists :

	X6	X12
Natural fine oysters N° 3, *Gouville-sur-mer, Cotentin, Normandy* *A truly iodized oyster, tonic and full of character*	16	28
Natural special oysters N° 3, *Veules-les-roses, Seine-Maritime, Normandy* *A meaty, crunchy and sweet oyster. rare, produced in limited quantities*	23	44
BB oysters N° 6, *Charentes-Maritimes* *An oyster that refused to grow, but generous and tasty, exclusivity*	26	49



By mixing oysters, for a beautiful discovery :

Petit Chelem *2 fine + 2 spécial + 2 BB*	22	**Grand Chelem** *4 fine + 4 spécial + 4 BB*	42
Méga Chelem *6 fine + 6 spécial + 6 BB*	62	**Giga Chelem** *8 fine + 8 spécial + 8 BB*	82

LOBSTER ROLL 'N' MORE :

An artisanal brioche bread, with organic flours, toasted with clarified PDO butter, topped with flesh, seasoned with lemon juice, shallots, herbs, salt and pepper.
Our rolls are accompanied by coleslaw

change by french fries ***+ 3,5€***

MAXI VERSION
same brioche, double meat

Les classiques :

Original Lobster Roll, *100% Blue Lobster* *Blue french Lobster, shelled by hand, no mixture !*	31	43
Crab Roll, *meat of crab* *fine crab crumbs, bodies and claws*	21	27

Les spéciaux by VLAD les + copieux:



Shrimp Insanity *Grilled shrimps with flame, homemade chimichurri mayo, fresh chili pepper, fried onions*	28
Scallop Roll (october to may) *Scallop grilled by flame, homemade chimichurri sauce*	31

A big thank you to our producer :
Romain & Laëtitia, Lili, David, Erwan Le Caër, L&C Poitout, Seb & Prisc... they deliver us every day

We keep at your disposal the list of allergens present in our dishes.
Checks not accepted. All taxes included.

SWEET :

Pavlova maison, *mmhhh sweety* *seasonal fruits*	9
Hot chocolat cake, *caramel salted butter coulis* *not homemade, but really good !*	7,5
Café gourmand, *the trio of minis* *chocolat cake, pavlova, financier*	8,5
Oyster Shooter, *for the most courageous, spicy !*	9,5

The Bulot Bulot team wishes you a good appetite and an excellent time with us