

VENDÉENNE from Bouin



X6 : 9€ X9 : 12€ X12 : 16€

OUR OYSTERS N°3

THE SPECIALE B
pleine mer du Croisic

X6 : 15€ X9 : 21€ X12 : 29€

BRETONNE from Carantec



X6 : 10€ X9 : 14€ X12 : 18€

Lemon, Shallot vinegar, Tabasco and Black pepper

COOKED OYSTERS N°3 - HOMEMADE

CHALET STYLE

Swiss cheese, shallots, butter, white wine
Served hot



X6 : 12€ X9 : 17€ X12 : 22€

SPANISH STYLE

Chorizo, cream, shallots
Served hot

ASIAN STYLE

Teriyaki sauce, ginger, coriander, sesame seeds
Served cold

TAPAS - FROM THE SEA 7€

- Whelks with homemade mayonnaise
- Winkles
- Deep-water rose shrimp with homemade mayonnaise
- Steamed cockles *based on daily catch butter & parsley
- Salmon gravlax with homemade parsley butter
- Tuna tataki with homemade dill cream
- White tarama
- Fish spread
- Fish soup *(+2€) with rouille, swiss cheese & croutons

TAPAS - FROM THE LAND 7€

- "Saucisson du marin" dry-cured sausage 'sailor's style'
- Serrano ham
- Today's rillettes
- Tomme de Savoie cheese
- Gorgonzola
- Baked camembert *(+3,50€) with thyme & honey
- Baby potatoes
- Hummus
- Eggplant caviar
- Beetroot and raspberry tapenade

TO SHARE

CAPTAIN Small : 16€ / Large* : 25€

Deep-water rose shrimp, winkles, white tarama, fish spread
+ Tuna tataki*

MEATS & CHEESES Small : 16€ / Large* : 25€

Saucisson du marin, Serrano ham, savoy cheese, gorgonzola
+ Today's rillettes*

ALL ABOUT VEGGIES One size : 16€

Hummus, eggplant caviar,
beetroot and raspberry tapenade & olives

TOASTIE, ROLL TARTINE 11€

With lamb's lettuce

Salmon toastie

Gravlax Salmon, cream cheese, chives,
Swiss cheese

Shrimp roll

Zesty lime shrimp, smashed avo, fresh coriander,
crispy fried onions & crunchy chips

Italian tartine

Serrano ham, Gorgonzola, red onion & walnuts

HOMEMADE DESSERTS 7€

TEA OR COFFEE WITH MINI DESSERTS 9€

HAPPY OYSTER 18H / 19H00

6 oysters & 1 glass of Muscadet : 10€
12 oysters & 50cl of Muscadet : 24€

SHARE YOUR OYSTERS

 @labourriche_nantes 

WHITE



DOMAINE DAVID & DUVALLET - "CLOS DU FÉRRÉ VIEILLES VIGNES"		
Val de Loire - AOC Muscadet - Melon de Bourgogne 100% - Organic	4€	19€
JEREMIE HUCHET - "CHAPEAU MELON BLANC"		
Val de Loire - VDF - Melon de Bourgogne 80%, Sauvignon 20%	5€	21€
CHÂTEAU DE LA TEMPLERIE - "LES QUINZE HOMMÉES"		
Val de Loire - AOC Muscadet - Melon de Bourgogne 100% - Organic	6€	26€
DOMAINE DES PÈLERINS - CRU VALLET "CLOS DE LA PINGOSSIERE"		
Val de Loire - AOC Muscadet - Melon de Bourgogne 100%	7€	29€
DOMAINE DAVID & DUVALLET - CRU GOULAIN		
Val de Loire - AOC Muscadet - Melon de Bourgogne 100%	8€	34€
CLOS ROUSSELY - "L'ESCALE"		
Val de Loire - AOC Touraine blanc - Sauvignon 100%	7€	30€
CHÂT. DE LA MULONNIÈRE - "ROCK M'ROLL" - Demi sec		
Val de Loire - Chenin 100%	7€	30€
DOMAINE COULY-DUTHEIL - "LE 100% CHENIN"		
Val de Loire - AOC Chinon blanc - Chenin 100%	8€	34€
CHÂT. DE SANCERRE - "SANCERRE BLANC TRADITION"		
Val de Loire - AOC VDL - Sauvignon 100%	10€	45€
DOMAINE DE PELLEHAUT - "L'ÉTÉ GASCON" - Moelleux		
S.O - IGP Côtesde Gascogne Moelleux - Gros Marseng 80%, Chardonnay 20%	6€	23€
DOM. DE PELLEHAUT - "CHARDONNAY"		
S.O - IGP Côtesde Gascogne sec -Chardonnay 100%	7€	31€
CHÂTEAU DE FLEYS - "L'INCONTOURNABLE"		
Bourgogne - AOC Chablis - Chardonnay 100%	12€	48€

WINE PITCHER

"CLOS DU FÉRRÉ VIEILLES VIGNES" - Muscadet

50CL : 12,5€

1L : 24€



RED

DOMAINE DAVID & DUVALLET - "CABERNET FRANC"

Val de Loire - VDF Cabernet Franc - Cabernet Franc 100% - Organic 5€

22€

DOMAINE DES CORBILLIÈRES - LES GRIOTTINES

Val de Loire - AOC Touraine Rouge - Gamay 100% 8€

32€

VINOVALIE ET VIGNOBLE DOM BRIAL - "SANG MÊLÉ"

Languedoc - VDF - Syrah, Malbec, Braucol, Grenache, Négrette, Mourvèdre 6€

26€

DOMAINE DE VERQUÈRE

Côte du Rhône - AOC Côtes-du-Rhône - Grenache 80%, Syrah 20% 7€

29€

CHÂTEAU MÉJEAN

Bordeaux - AOC Graves - Merlot 80%, Cabernet Franc 20% 9€

39€

ROSÉ

JEREMIE HUCHET - "CHAPEAU MELON ROSÉ"

Val de Loire - VDF - Pinot noir 50%, Gamay 50% 5€

21€

CHÂT. DES ANNIBALS - "CUVÉE DES ANNIBALS"

Provence - IGP Var - Cinsault 55%, Grenache 25%, Syrah 20% 7,5€

29€

BUBBLY & CHAMPAGNES

CHÂTEAU PEYRAT - PEYTAR

Bordeaux - Traditional sparkling wine - Sémillon 90%, Sauvignon 10% 7,5€

30€

CHAMPAGNE - BRUT

AOC Champagne 10€

46€

BEERS

	 (25cl)	 (50cl)
LAGER		
Ancre Pils	4€	7€
IPA		
Gallia	4,5€	8,5€
WHITE		
Gallia	4,5€	8,5€
TODAY'S SELECTION BEER		
Bottle 33cl	/ €	
HEINEKEN 0° ALCOHOL FREE		
Bottle 33cl	5€	

CIDERS

	 (33cl)	 (75cl)
BRUT		
From Normandy	5,5€	16€
ROSÉ		
From Normandy	5,5€	

APERITIVES

RICARD	
Aniseed drink	3€
PORT	
Sweet red wine	5€
KIR OR KIR BRETON	
Blackcurrant / Peach / Blackberry / Raspberry	5€
SUZE	
Herb liqueur	5€
MARTINI	
White vermouth	5€
MENTHE PASTILLE	
From Angers	5€
LIMONCELLO	
Homemade	5€
RHUM	
From Guatemala	10€
WHISKY	
Irish or Scottish.....	10€

SOFT DRINK

PLANCOUËT STILL or SPARKLING (1L)	5€
PERRIER	4€
LEMON SODA	3€
BREIZH COKE or COKE ZERO	4€
ORANGINA	4€
GINGER BEER	4€
HOMEMADE ICED TEA	5€
FRESH HOMEMADE LEMONADE	3€

COCKTAILS

SPRITZ (APÉROL or ST GERMAIN)	
Prosecco - Perrier	9€
LONDON MULE	
Gin - Ginger beer - Lemon	9€
MOSCOW MULE	
Vodka - Ginger beer - Lemon	9€
GIN TONIC	
Gin - Tonic - Lemon	9€
BASIL SMASH	
Gin - Basil - Lemon	10€
LE BOUBOU	
Gin nori seaweed - Lemon - Wasabi - Perrier	10€
MOCKTAIL / COCKTAIL	
Bartender's choice	/ €

FRUIT JUICES (20cl)	3,50€
Orange / Apple / Tomato / Peach	
WATER WITH SYRUP	2,50€
Lemon / Grenadine / Strawberry / Mint / Peach	
LEMON SODA WHITH SYRUP	3,50€
Lemon / Grenadine / Strawberry / Mint / Peach	
ESPRESSO	2€
AMERICANO	2,30€
TEA / HERBAL TEA	3€