

**VENDÉENNE**  
from Bouin

    
**X6 : 9€ X9 : 12€ X12 : 16€**

**OUR OYSTERS**  
N°3

**THE NUMBER 2**  
from Carantec - size n°2  
**X6 : 13€ X9 : 17€ X12 : 22€**

Lemon, Shallot vinegar, Tabasco and Black pepper

**BRETONNE**  
from Carantec

    
**X6 : 10€ X9 : 14€ X12 : 18€**

**CHALET STYLE**

swiss cheese, shallots, butter, white wine  
served hot

**COOKED OYSTERS**  
N°3 - HOMEMADE

    
**X6 : 13€ X9 : 17€ X12 : 22€**

**KIWI STYLE**

basil sauce sauce, leek fondue, kiwi  
served cold

**SPANISH STYLE**

chorizo, cream, shallots  
served hot

**TAPAS - FROM THE SEA** 7€

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

**TAPAS - FROM THE LAND** 7€

“Saucisson du marin” dry-cured sausage ‘sailor’s style’  
Serrano ham  
Artisanal breton pâté from Roscoff *\*(+3€)*  
sea salt flakes / seaweed / Espelette pepper  
Gorgonzola  
Baked camembert with thyme & honey *\*(+4€)*  
Roasted baby potatoes  
Hummus  
Eggplant caviar  
Beetroot and raspberry tapenade

**TO SHARE**

**CAPTAIN** Small : 16€ / Large\* : 25€  
Deep-water rose shrimp, whelks, white tarama, fish spread  
+ Tuna tataki\*

**MEATS & CHEESES** Small : 16€ / Large\* : 25€  
Saucisson du marin, Serrano ham, gorgonzola  
+ Artisanal breton pâté\*

**ALL ABOUT VEGGIES** One size : 16€  
Hummus, eggplant caviar,  
beetroot and raspberry tapenade & olives

**SMALL PLATES** 12€

With lamb’s lettuce

**Salmon toastie**  
Gravlax Salmon, cream cheese, chives,  
Swiss cheese

**Ocean bagel**  
Shrimp bagel, cream cheese, chives, guacamole,  
pomegranate

**The pan con tomate**  
Serrano ham, tomato pulp, garlic & basil

**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 : 25€

**SHARE YOUR OYSTERS**

 @labourriche\_nantes 

## WHITE



<p>DOMAINE DAVID &amp; DUVALLET - "CLOS DU FÉRRE VIEILLES VIGNES" Val de Loire - AOC Muscadet - Melon de Bourgogne 100% - Organic .....</p>	4€	19€
<p>JEREMIE HUCHET - "CHAPEAU MELON BLANC" Val de Loire - VDF - Melon de Bourgogne 80%, Sauvignon 20% .....</p>	5€	22€
<p>CHÂTEAU DE LA TEMPLERIE - "LES QUINZE HOMMÉES" Val de Loire - AOC Muscadet - Melon de Bourgogne 100% - Organic .....</p>	6€	28€
<p>DOMAINE DES PÈLERINS - CRU VALLET "CLOS DE LA PINGOSSIERE" Val de Loire - AOC Muscadet - Melon de Bourgogne 100% .....</p>	7€	30€
<p>DOMAINE DAVID &amp; DUVALLET - CRU GOULAINÉ Val de Loire - AOC Muscadet - Melon de Bourgogne 100% .....</p>	8€	34€
<p>DOMAINE DAVIS &amp; DUVALLET "SAUVIGNON" Val de Loire - Sauvignon 100% bio .....</p>	6€	29€
<p>JEREMIE HUCHET - "COULEUR D'AUTOMNE" - demi-sec Val de Loire - Sauvignon gris, Melon de Bourgogne .....</p>	7€	30€
<p>DOMAINE COULY-DUTHEIL - "LE 100% CHENIN" Val de Loire - AOC Chinon blanc - Chenin 100% .....</p>	8€	34€
<p>CHÂT. DE SANCERRE - "SANCERRE BLANC TRADITION" Val de Loire - AOC VDL - Sauvignon 100% .....</p>	10€	45€
<p>DOMAINE DE PELLEHAUT - "L'ÉTÉ GASCON" - Moelleux S.O - IGP Côtesde Gascogne Moelleux - Gros Marseng 80%, Chardonnay 20% .....</p>	6€	27€
<p>JEREMIE HUCHET - "CHARDONNAY" Val de Loire -Chardonnay 100% .....</p>	7€	30€
<p>CHÂTEAU DE FLEYS - "L'INCONTOURNABLE" Bourgogne - AOC Chablis - Chardonnay 100% .....</p>	12€	48€

## WINE PITCHER

"CLOS DU FÉRRE VIEILLES VIGNES" - Muscadet

**50CL : 12,5€**

**1L : 25€**



## 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€

22€

### CHÂT. DES ANNIBALS - "CUVÉE DES ANNIBALS"

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

30€

## BUBBLY & CHAMPAGNES

### CHÂTEAU PEYRAT - PEYTAR

Bordeaux - Traditional sparkling wine - Sémillon 90%, Sauvignon 10% ..... 8€

35€

### CHAMPAGNE - BRUT

AOC Champagne ..... 10€


48€

## BEERS

\*PICON +1€ / SYRUP +0,50€

	 (25cl)	 (50cl)
<b>LAGER</b>		
Ancre Pils .....	3,5€	6,50€
<b>IPA</b>		
Gallia .....	4,5€	8,5€
<b>WHITE</b>		
Gallia .....	4,5€	8,5€
<b>TODAY'S SELECTION BEER</b>		
Bottle 33cl .....	/ €	
<b>HEINEKEN 0° ALCOHOL FREE</b>		
Bottle 33cl .....	5€	

## CIDERS

	 (33cl)	 (75cl)
<b>BRUT</b>		
from Normandy .....	5,5€	16€
<b>ROSÉ</b>		
from Normandy .....	5,5€	

## APERITIVES

<b>KIR OR KIR BRETON</b>	
blackcurrant / peach / blackberry / raspberry.....	5€
<b>MARTINI</b>	
White vermouth .....	5€
<b>RICARD</b>	
Anise drink .....	3€
<b>PORT</b>	
Sweet red wine .....	5€
<b>SUZE</b>	
Herb liqueur .....	5€
<b>AMARTETTO</b>	
L'italien .....	5€
<b>MENTHE PASTILLE</b>	
From Angers .....	5€
<b>LIMONCELLO</b>	
Homemade .....	5€
<b>RHUM, WHISKY, CALVADOS</b>	
.....	10€

## LES COCKTAILS

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

## SOFT DRINK

<b>PLANCOUËT STILL or SPARKLING 1L</b>	5€
<b>HOMEMADE ICED TEA</b> .....	5€
<b>FRESH HOMEMADE LIMONADE</b> .....	3€
<b>KOMBUCHA 33cl</b>	
passion fruit & raspberry, Lemon & ginger, Hibiscus & Blueberry .....	5€
<b>PERRIER 33cl</b> .....	4€
<b>SPARKLING LEMONADE</b> ..... <sup>*(+0,50€ SYRUP)</sup>	3€
<b>GINGER BEER 33cl</b> .....	5€

<b>HEINEKEN 0°33cl</b> .....	5€
<b>BREIZH COKE ou COKE ZERO 33cl</b> .....	4€
<b>FRUIT JUICES 20cl</b> .....	3,5€
Orange / Apple / Tomato / Peach	
<b>FRUIT SQUASH</b> .....	2,50€
Lemon / Grenadine / Strawberry / Mint / Peach	
<b>ESPRESSO</b> .....	2€
<b>AMERICANO / LATTE</b> .....	2,30€
<b>TEA / HERBAL TEA</b> .....	3€