



LE BISTROT DE CANCALE

"Those who heed the weather spend their time in the pub!"

Breton saying!



LE BISTROT MARIN
DES MAISONS DE BRICOURT

Le Bistrot de Cancale
Bistrot Marin

Port Mer beach, where Mathilde and Hugo Roellinger played as children, is where memories skim the sea's surface like a pebble... the first thrill of sailing an optimist on a long and hot summer's day, the lapping of the waves, children's laughter, salty skin, rock climbing in bare feet on the hunt for sea treasures, playing in rock pools, catching shrimp, and collecting shells.

Port Mer was the obvious choice - it's Cancale residents' favorite beach, where the sea stretches as far as the eye can see and the Mont-Saint-Michel glimmers in the distance.

The bistrot de Cancale is where friends and families get together to relax and enjoy each other's company.

Hugo Roellinger has created traditional French seaside cuisine and selected unique and artisanal wines!

Yec'hed mat !

HOT DRINKS

STEPHANE CATALDI COFFEE

Espresso du Brésil "*Faf Mulheres Do Caparaò*" — — 3,50€

Decaffeinated coffee "*Faf*" — 3,50€

EPICES ROELLINGER HERBAL TEA

Songe de Nuit *verbena, ginger, sage, cardamom, cinnamon, spices* — 6€

O.R. *ginger, cumin, fennel, dill, verbena, spices* — 6€

TEA

Sencha green tea *Japan* — 6€

Black tea *Sri Lanka* — 6€

RHUMS

RHUMS DES MASCAREIGNES (5CL)

Dzama Noire Prestige *Madagascar* — 11€

Rivière du Mât XO *Réunion* — 12€

Chamarel XO *Maurice* — 14€

RHUMS DES CARAÏBES (5CL)

Santiago de Cuba Añejo *Cuba* — 11€

Rum 980 *Madeira* — 12€

Zafra 21 ans *Panama* — 16€

J.M. X.O. *Martinique* — 16€

J. Bally 12 ans *Martinique* — 18€

Bielle Brut de Fût 2014 *Marie Galante* — 18€

Karukera Single Cask 2009 *Guadeloupe* — 24€

Une liste des allergènes est à votre disposition à votre demande.

Malgré le soin et la précaution apportés aux allergies alimentaires, nous ne pouvons garantir l'absence d'allergènes incriminés.

WHITE WINES

- 2022 VDF Les Annexes - *Les Longues Vignes* — 42€
2022 IGP Vendée Cailloux blancs - *Domaine des Jumeaux* — 54€
2022 AOP Côtes du Rhône *No wine's Land M. Barret* — 46€
2022 AOC Savennières Le Pitrouillet *C. Baraut* — 58€
2022 AOC Bourgogne Aligoté *F. Sabre* — 58€
2021 VDF Alsace Mer & Coquillage *P. Meyer* — 32€
2021 AOC Alsace Riesling Zellberg *P. Meyer* — 42€
2021 AOC Mâcon Au Quin Château *Les Vignes du Maynes* — 65€
2020 AOC Arbois Léon *Les Bottes Rouges* — 68€
2020 AOC Sancerre *Les Quarterons S. Riffault* — 52€
2020 VDF Tribute *Complémenter* — 29€
2020 AOC St Aubin 1^{er} Cru Les Murgers des dents de chien *Domaine Derain* — 149 €
2020 AOC Ladoix *P. Pacalet* — 202€
2019 AOC Chablis *Domaine Patteloup* — 69€

RED WINES

- 2022 VDF Glaz *Les Longues Vignes* — 48€
2022 VDP Sainte-Beaume "Antidote" *Les Terres Promises* — 42€
2022 AOC Minervois La Nine *Domaine Sénat* — 46€
2022 AOC Menetou Salon *P. Gilbert* — 44€
2022 AOC Bourgogne Pinot Noir *F. Sabre* — 69€
2021 VDF Niglo *P. Bouju* — 34€
2021 AOC Bourgogne Hautes Côtes de Nuits *E. Giboulot* — 80€
2020 AOC Ladoix *P. Pacalet* — 189€
2020 AOC Côtes du Jura Boomerang *Les Bottes Rouges* — 68€
2020 AOC Faugères *Clos Fantine* — 36€
2018 Bordeaux "Emilien" *Château Le Puy* — 82€

ROSE WINES

- 2022 AOC Menetou Salon *P. Gilbert* — 39€
2022 AOC Côteaux Varois "Apostrophe" *Les Terres Promises* — 36€
2021 VDF Le Paradis Rosé *Domaine des Jumeaux* — 36€

APPETIZER

Fried squids, ginger parsley condiment, to share — 17€

STARTERS

- 6 Flat oysters — 21€
9 Seasoned and spiced deep oysters — 21€
Wild scallops, citrus from the garden — 23€
Merlin broth, flat oyster, foie gras — 26€
Clams, parsley, seaweed "Jardin marin" — 26€
Bisque, Safran de Bretagne — 21€

MAIN COURSES

- Locally caught golden sole* — 39€
John dory fish "Retour des Indes" — 45€
Hand dived abalone, seaweed — 49€
Classic grilled langoustines (500g) — 67€
Grilled lobster, verbena, giroles — 69€
Sweetbread, vin jaune, "Poudre à Braises" — 42€

SIDE DISHES

- French fries "Pomme paille"*
Mash potatoes
Sautéed wild mushrooms
Salad

CHEESES

- Three raw milk brittany cheeses,*
salad with celtic vinegar dressing — 12€

DESSERTS

- Hazelnut soufflé* — 12€
Poached pear, "Japanese curry", corsican lime — 12€
Profiterole — 12€

KIDS MENU

up to 12 years

Fried squids, locally caught golden sole, potatoes, ice cream — 28€



Inspired by Louis Garin painting

APERITIFS

E.Lassaigne, Les Vignes de Montgueux (12cl)

Glass of champagne — 16€

Gin Malouin's Tonic Archibald — 14€

Celtic whisky

Glann Ar Mor — 12 €

Kornog "Roc'h Hir" — 14 €

Local Lager Beer (33cl) — 6€

Glass of cider — 6€

Glass of sparkling wine "Pet Nat" (12cl) — 8€

Still or sparkling Cryo water (75cl) — 5€

Glass of apple juice from "La ferme de la Rocheraie" — 5€

Wine by the glass (white, red,) (12cl) — 8€

Homemade cocktail, Rêve d'ici et d'ailleurs — 12€

Alcohol-free cocktail — 8€

CHAMPAGNE

AOC Champagne

Les Vignes de Montgueux E. Lassaigne Blanc — 88€

Champagne Bonnet-Ponson Rosé Non Dosé — 94€

CIDER AND BUBBLY

2022 VDF Pet Nat Aligoté domaine Sextant — 42€

2021 Cidre Lug J. Cécillon — 22€