

Huguetto

SPRING 22

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|---|-----|
| Villa Chambre d'Amour <i>sweet wine from Sud-Ouest</i> | 6,5 |
| Kir Huguetto <i>white wine & cassis</i> | 7 |
| Lillet Tonic | 9 |
| Folle Envie Tonic | 9 |
| Spritz Crodino nolow <i>alcohol free</i> | 8 |
| Spritz Fiero spicy | 12 |
| Spritz Aperol | 12 |
| Spritz Campari | 12 |
| Spritz Saint-Germain | 14 |

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|--------------------------------|----|
| Mojito, Moscow Mule | 14 |
| Belle de Brillet Tonic sureau | 14 |
| Mexican Mule | 14 |
| Le Philtre organic vodka | 12 |
| Champagne brut ^{14cl} | 14 |

PISCINES

| | |
|-------------------------------|---------------------|
| White - Chardonnay | ^{18cl} 7,5 |
| Rosé - Ventoux ^{BIO} | 7,5 |
| Champagne | 15 |

GLASS OF WINE

| WHITE | ^{14cl} | ^{5ocl} |
|--|-----------------|-----------------|
| Chardonnay | 6,2 | 22 |
| Viognier | 6 | 20 |
| Petit Chablis | 9,2 | 30 |
| Sancerre | 9,6 | 32 |
| Pouilly Fumé | 9,6 | 32 |
| RED | | |
| Graves | 8 | 28 |
| Chinon | 7,6 | 26 |
| Mercrey - Faiveley | 12 | |
| ROSE | | |
| Ventoux ^{BIO} - Les Terrasses | 6 | 20 |
| Provence - Ch. Martinette | 8,5 | 28 |

BEER

| DRAFT BEER | ^{25cl} | ^{5ocl} |
|-----------------------------|-----------------|-----------------|
| Paillette | 5,7 | 9,5 |
| Paillette IPA | 6,2 | 10,5 |
| BOTTLES ^{33cl} | | |
| Pietra ^{BIO} blond | | 8,2 |
| La Bouledogue Pale Ale | | 8,2 |
| La Bouledogue White | | 8,2 |
| La Bouledogue IPA | | 8,2 |
| La Bouledogue Amber | | 8,2 |

WATER & SODAS

| | | | |
|---|-----|--------------------------------|-----|
| Evian, Badoit ^{5ocl} | 6,5 | Evian, Badoit ^{10ocl} | 8,5 |
| Chateldon ^{75cl} | | | 9,5 |
| Coca Cola, Zero ^{33cl} , Orangina ^{25cl} , Ice Tea pêche ^{25cl} , Fuze Tea ^{25cl} | | | 6,6 |
| Limonade ^{BIO} Elixia ^{33cl} | | | 7,6 |
| Hysope ^{BIO} ^{20cl} tonic nature, concomber, lemon, elder, ginger beer | | | 6,6 |
| Pimento ^{25cl} spicy ginger beer | | | 7,0 |
| Fruit juice Alain Milliat ^{33cl} | | | 8,2 |
| Cider Pas Pareil ^{BIO} ^{33cl} | | | 7,5 |

LA MER A BOIRE

| | | | |
|---|----|--|----|
| Huguette Champagne, liqueur de Chambord, myrtille | 14 | Spritz Fiero ou Aperol ou Campari | 12 |
| | | Spritz St-Germain | 14 |
| Conquistado , Tequila Patron, citron vert, liqueur de cassis Combuisier | 14 | Moscow Mule Vodka | 14 |
| | | Genepi Mule Genepi | 14 |
| Hine ball Cognac H by Hine, Ginger Ale, Bitter Angostura | 14 | Mexican Mule Rhum | 14 |
| Tiramisu Vodka Squadron 3o3, Disaronno Velvet, crème fraîche | 14 | Colombian Mojito Rhum Coloma | 14 |
| Daikiri Planas Rhum Planas, citron vert, sirop de mangue | 14 | Belle de Brillet Tonic sureau | 14 |
| | | Lemon Tonic Gin Fisher, tonic citron | 14 |
| Margarita Tequila Patron citron vert & concombre, triple sec | 14 | Concumber Tonic Gin Hendricks, Tonic concombre | 14 |
| Whiskies Sour Whisky Rozelieures, citron, blanc d'oeuf, bitter Angostura | 14 | Porn Star Martini Vodka, passoa citron vert, vanille | 14 |
| Disaronno Sour | 14 | Espresso Martini Vodka, Kahlua sucre de canne, expresso | 14 |

WHISKIES & BOURBON 4CL

| SHOT | 6 | SHOT PARTY | 1o shots | 50 |
|--|----|--------------------------------------|----------|----|
| J&B, Jameson <i>Irlande</i> | 11 | Single Malt | | |
| Monkey Shoulder | 12 | Glen Grant | | 14 |
| Jack Daniel's <i>Tennessee</i> | 14 | Talisker ^{10ans} Île de Sky | | 15 |
| Jack Daniel's Single barrel | 14 | Scapa | | 16 |
| Rozelieures | 14 | Macallan ^{12ans} Speyside | | 17 |
| J. Walker Black Label ^{12 ans} | 16 | Oban ^{14 ans} Highlands | | 19 |
| Woodford Reserve ^{Double Oaked} | 16 | Lagavulin ^{16 ans} Islay | | 19 |
| Aikan <i>French Malt</i> | 18 | Bourbon | | |
| J. Walker Blue Label | 42 | Four Roses <i>Kentucky</i> | | 12 |

GIN 4CL

| | |
|---------------------------------------|----|
| Gin Gordon's | 11 |
| Bombay Sapphire, Bramble | 12 |
| Tanqueray | 14 |
| Citadelle | 14 |
| Ahoy | 14 |
| Mare, The Botanist | 15 |
| Hendrick's, Normindia | 16 |
| Fishers, Normindia <i>Barrel Aged</i> | 17 |

VODKA 4CL

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|--------------------------------------|----|
| Absolut blue | 11 |
| 42 Below, Zubrowka | 14 |
| Le Philtre | 14 |
| Squadron 3o3 | 14 |
| Belvédère | 15 |
| Grey Goose, Beluga | 15 |
| Guillotine, vieillie en fût de chêne | 15 |
| Ciroc, Crystal head | 16 |

RHUM 4CL

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|---------------------------------|----|
| Bacardi Superior | 11 |
| Trois Rivières | 11 |
| Rivière du mât | 12 |
| Bacardi Cuatro | 14 |
| Coloma | 15 |
| Clément Vieux V.o | 15 |
| Legendario | 15 |
| Angostura 1919 ^{8 ans} | 15 |

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|--|----|
| La Mauny <i>Signature du Maître de chais</i> | 16 |
| Arcane Extraroma ^{12 ans} | 16 |
| Diplomatico planas | 16 |
| Diplomatico mantuano | 16 |
| Don Papa Baroko | 18 |
| Kingsyad Jamaican Xo | 19 |
| Mafusalem Gran Reserva ^{15 ans} | 24 |
| Zacapa 23 | 26 |

PISCO & MEZCAL 4CL

| | |
|---------------------|----|
| Pisco El Gobernador | 14 |
| Mezcal La Escondida | 15 |

TEQUILA 4CL

| | |
|-----------------------|----|
| San Jose | 11 |
| Patron Silver | 16 |
| Alacran Anejo Cristal | 14 |

ACCOMPAGNEMENT SOFT + 3€

Prix TTC en Euros. L'abus d'alcool est dangereux pour la santé, à consommer avec modération

SEA FOOD

| | | | 1/2 | whole |
|--------------------------------------|----|--------------------------|-----|-------|
| prawns 6 | 14 | Crab | 10 | 19,5 |
| shrimps, <i>the portion</i> | 10 | Blue lobster | 29 | 56 |
| whelks from Dieppe, 350 ^g | 14 | Scampi, <i>the piece</i> | | 6,5 |
| almond shell, 6 | 8 | | | |

CAVIAR TSARINE BAERI

20^G 36 50^G 90

PLATTERS

JACK A DIT 6 Pleine Mer N°3 & 1 verre de viognier 19

GRAND CRU 29

2 Normande N°4, 2 Spé. de l'Imperatrice N°4, 2 Tarbouriech N°4,
2 Fine de Claire N°3, 2 Utah Beach N°3, 2 Belon N°2

DEGUSTATION 39

1 Fine de Claire N°3, 1 Normande N°4, 1 Perles noire N°3, 1 Utah Beach N°3,
1 Tarbouriech N°4, 1 Belon N°2, 2 crevettes roses, 1 langoustine, 1 amandé,
crevettes grises & bulots de Dieppe.

PETIT PECHEUR 49

1 Papillon N°5, 1 Tarbouriech N°4, 1 Spé. de l'Imperatrice N°4, 1 Perle noire N°3,
1 Belon N°2, 1 Pleine Mer N°3, 2 crevettes roses, 1 langoustine, 1 amandé,
1/2 tourteau, crevettes grises & bulots de Dieppe.

DECOUVERTE 79

1/2 homard, 1/2 tourteau, 6 amandes, 2 langoustines, 6 crevettes roses
& bulots de Dieppe.

(LULU & LOLO) 88

6 belons, 6 langoustines, 6 crevettes roses, crevettes grises & bulots de Dieppe.

PINASSE **FOR 1 OR 2** 98

2 Papillon N°5, 2 Fine de Claire n° 3, 2 Spé. de l'Imperatrice N°4,
2 Perle noire N°3, 2 Tarbouriech N°4, 2 Belon N°2, 2 Pleine Mer N°3,
2 langoustines, 4 crevettes roses, 4 amandes, 1 tourteau,
crevettes grises & bulots de Dieppe.

ROYAL NAVY **FOR 2 OR 3** 159

2 Fine de Claire N°3, 2 Pleine Mer N°3, 2 Tarbouriech N°4, 2 Utah beach N°3,
2 Belon N°2, 2 Papillon N°5, 2 Spé. de l'Imperatrice N°4, 2 langoustines,
4 amandes, 4 crevettes roses, 1 homard, 1 tourteau, crevettes grises
& bulots de Dieppe.

SAINT GERMAIN **FOR 3 OR 4** 315

6 Fines de claire N°3, 6 Perles de l'Imperatrice N°2, 6 Spé. Gillardeau n°2,
6 Belons n°2, 4 langoustines, 6 amandes, 12 crevettes roses, 2 tourteaux,
2 homards, crevettes grises & portions de bulots de Dieppe.

TO SHARE

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|--|----|
| FISH SOUP rust & croutons | 14 |
| AVOCADO TOAST & SAUMON salad | 24 |
| BURRATA fresh tomatoes | 19 |
| SMALL SARDINES from pays Basque, potato salad | 16 |
| TARAMA Petrossian | 16 |
| PRAWN ARANCINI crystalized lemons, dill sauce | 18 |
| COD ACCRAS lime sauce | 16 |
| RAZOR CLAMS WITH PARSLEY | 17 |
| BURGUNDY SNAILS [6] | 17 |
| FRIED SMELTS | 16 |
| FRIED SQUID | 22 |
| FRIED PRAWN | 25 |
| FRITTO - MISTO the 3! | 25 |
| FROG LEGS | 29 |
| DIM SUM [7] shrimp | 19 |
| GYOZA [7] vegetable | 19 |
| PATE BASQUE 135 ^g - Louis Ospital | 11 |
| PLATE OF CHARCUTERIE | 27 |

RAW

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|---|----|
| SASHIMI THON soja, honey, chive | 19 |
| CARPACCIO MACKEREL peanut, white balsamic, raspberries | 19 |
| CARPACCIO SALMON lemon zest yellow & lime | 21 |

OYSTER

| | BUTTER, LEMON, SHALLOT VINEGAR | 3 | 6 | 12 |
|--|--------------------------------|----|----|----|
| N.5 Gillardeau Papillon - Marennes-Oléron | | 8 | 15 | 28 |
| N.4 Normandes - Normandie | | 6 | 11 | 20 |
| Spéciales de l'Imperatrice - Cap Ferret - J Dupuch | | 9 | 16 | 30 |
| Tarbouriech - Méditerranée | | 9 | 16 | 30 |
| N.3 Pleine Mer - Normandie | | 8 | 15 | 28 |
| Utah Beach - Normandie | | 10 | 19 | 36 |
| Fines de Claire - Marennes-Oléron | | 10 | 19 | 36 |
| Perle Noire - Bretagne | | 10 | 19 | 36 |
| Spéciale Gillardeau - Marennes-Oléron | | 11 | 22 | 42 |
| N.2 Belon - Bretagne | | 12 | 23 | 44 |
| Perles de l'Imperatrice - Cap Ferret - J Dupuch | | 12 | 23 | 44 |
| Spéciale Gillardeau - Marennes-Oléron | | 15 | 28 | 54 |

Price EUROS TTC.

1ST WATCH

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|--|----|
| ARTICHOKE Mayo tourteau crab flesh , coconut milk | 24 |
| THE UNMISSABLE MARINATED SALMON | 23 |
| BASS CEVICHE creamy avocado | 24 |
| BURRATA fresh tomatoes | 19 |
| SMALL SARDINES from pays Basque, potato salad | 16 |
| TARAMA Petrossian | 16 |

2ND WATCH

| | | | |
|---|--------|--------------|----|
| FISH & CHIPS | 21 | | |
| MOULES MARINIÈRES slightly creamy, french fries | 22 | | |
| PAELLA Olé, Olé ! | 28 | | |
| STEAMED SALMON creamy purée of pistachio | 26 | | |
| STEAMED COD mashed potatoes, sabayon ristretto | 29 | | |
| SOLE MEUNIÈRE | 54 | | |
| BLUE LOBSTER snacked, mashed potatoes | 1/2 37 | WHOLE | 72 |
| WHOLE BASS burnt with rosemary, vegetables, rice | | FOR 2 | 81 |
| CHICKEN SUPREME mashed potatoes with lemon | | | 24 |
| BEEF TARTARE | | | 24 |
| LINGUINE , pickled vegetables , parmesan | | | 21 |
| LINGUINE ARRABBIATA burratina | | | 24 |
| LINGUINE ALLE VONGOLE | | | 24 |

GOURMANDISES

| | | | | |
|--|-------------------|----|--------|----|
| CHEESE PLATE | small | 12 | large | 19 |
| GROM ICE CREAM 2 scoops, ask the flavors | | | | 8 |
| PINEAPPLE SURPRISE strawberry, lemon | | | | 14 |
| PAVLOVA STRAWBERRY LIME | | | | 14 |
| CHURROS | | | | 12 |
| XXL COOKIE praline & dark chocolate ganache | FOR 1 OR 2 | | 20 min | 18 |
| CHOCOLATE PROFITEROLES vanilla ice cream | | | | 12 |
| APPLE TART | | | | 15 |
| fudge, vanilla ice cream, calvados flambéed | | | | |
| CREPES SUZETTE with Grand Marnier | | | | 14 |
| CAFE GOURMAND | | | | 10 |