

APÉRITIFS

Pastis Combier (Local distillery)	2cl	2.20€
Martini Rosso / Blanco	6cl	3.50€
Porto red / white	6cl	3.50€
Kir Muscadet	12.5cl	3.00€
Kir Authentique Bulle Nantaise	12.5cl	3.00€

Liqueur: blackcurrant, blackberry, cherry, peach, raspberry

DRAFT BEERS

	25cl	50cl
Lancelot Pilsner	3.00€	5.50€
Reine Blanche	3.50€	6.00€
Bière nantaise (France) IPA	4.00€	7.00€

BOTTLED BEERS AND CIDER

Brasserie Mélusine (local)	33cl	4.90€
(White, Blonde, IPA, Ambrer, Red beer, Brown)		
Desperados	33cl	4.90€
Dreemwel Bio 0.0°	25cl	5.50€
Cider brut	33cl	5.00€

SOFT DRINKS

Combier* syrup with water	50cl	2.10€
Diabolo (soda with syrup)	25cl	2.00€
(Strawberry, grenadine, cherry, peach, lemon, mint...)		
Limonade flavored Mona bio	33cl	4.00€
(Peach-apricot, Strawberry-raspberry, Lemon-lime)		
Juce « Jus de rêve Bio »	25cl	4.00€
(Strawberry, ACE, apple, orange, pineapple, tomato)		
Sodas	33cl	3.50€
(Breizh Cola, Breizh Cola 0, Breizh Tea, Breizh tonic, Breizh Agrum, Orangina)		
Perrier	25cl	3.20€
Plancoët (still water / gently sparkling)	50cl	2.00€
Plancoët (still water / gently sparkling)	1l	3.50€

*Local manufacture

HOT DRINKS

Expresso / Americano	1.50€
Decaf / Americano	1.70€
White coffee	2.00€
Cappuccino	3.00€
Hot chocolat	3.00€
Tea / Infusion	3.50€

COCKTAILS

Mojito	7.00€
rum, lime, mint sugar, sparkling water, Angostura Bitter (possible raspberry or passion fruit flavor)	

Caipirinha	7.00€
cachaça, lime, sugar	

Negroni	7.00€
red martini, campari, gin	

Old Fashioned	7.00€
bourbon, sugar, angostura bitters, orange slice	

Dark and Stormy	7.00€
rum, lime, sugar, ginger beer, Angotura bitter	

Moscow Mule	7.00€
vodka, lime juice, ginger beer, Angostura bitters	

Espresso Martini	7.00€
vodka, vanilla syrup, espresso	

SPRITZ	7.00€
--------	-------

Aperol Spritz

Hugo Spritz	
(Elderflower liqueur, Bulle Nantaise, Badoit)	

Bivouac Spritz	
(Limoncello, raspberry juice, Bulle Nantaise, Badoit)	

THE MOCKTAILS (ALCOHOL-FREE)

Virgin Mojito	6.00€
---------------	-------

SPIRITS AND DIGESTIVES

Gin Beefeater	4cl	5.00€
---------------	-----	-------

Gin Speakeasy (local)	4cl	7.00€
-----------------------	-----	-------

Bourbon Bulleit	4cl	6.00€
-----------------	-----	-------

Whisky Galaad Single Malt (local)	4cl	8.00€
-----------------------------------	-----	-------

Cognac Hennessy	4cl	8.00€
-----------------	-----	-------

Bas Armagnac Laubade VSOP	4cl	8.00€
---------------------------	-----	-------

White Rhum Speakeasy (local)	4cl	8.00€
------------------------------	-----	-------

Amber Rhum Speakeasy (local)	4cl	8.00€
------------------------------	-----	-------

Calvados La Flaguerie, out of age	4cl	8.00€
-----------------------------------	-----	-------

Juice/soda supplement	4cl	1.00€
-----------------------	-----	-------

Digestives	4cl	5.00€
------------	-----	-------

(Menthe Pastille, Get 27, Limoncello, Bailey, Manzana)

Shot	2cl	2.00€
------	-----	-------

WHITE

Glass
12.5cl

Bottle
75cl

Muscadet bio, 2022 4.50€ 22.50€

AOC, Ménard-Gaborit 1^{ère} escale, Melon de Bourgogne

Masset de Lumet, 2022 5.00€ 25.00€

IGP, Domaine de la Coume, Chardonnay / Chenin

Reuilly, 2022 6.00€ 30.00€

AOP, Bigonneau, Sauvignon blanc

Malvoisie (Moëlleux), 2022 4.50€ 22.50€

AOC, Domaine Champ Charpron, Pinot Gris

ROSÉ

Glass
12.5cl

Bottle
75cl

Val de Loire, 2022 3.00€ 15.00€

IGP, Privilèges Pichon, Cabernet franc / Pinot noir

RED

Glass
12.5cl

Bottle
75cl

Saint Nicolas de Bourgueil, 2022 4.00€ 20.00€

AOP, Domaine des Valettes, Cabernet Franc

Marselan, 2022 4.00€ 20.00€

IGP, Méditerranée, Les Grains, Marselan

Lussac-Saint-Emilion, 2022 5.00€ 25.00€

AOP, Roc Giraudon, Merlot / Cabernet Franc

Pic Saint Loup, 2021 6.00€ 30.00€

AOP, Gérard Bertrand Grand Terroir, Syrah / Grenache

Côte du Rhône Village bio, 2021 6.00€ 30.00€

AOP, Les Jarlotiers, Grenache / Syrah

CHAMPAGNE & CRÉMANT

Glass
12.5cl

Bottle
75cl

Bulle Nantaise 3.50€ 17.00€

Méthode traditionnelle brut, Chardonnay / Folle blanche

Champagne

Nicolas Feuillatte Exclusive reserve Brut

45.00€



COCKTAILS CREATION



Normandy Smash

(Gin Beefeater, apple juice, lemon juice, fresh basil, vanilla syrup, cider)

8.00€

Soleil nantais

(Vodka, limoncello, raspberry juice, lemon juice, lemon syrup, fresh mint, Bulle Nantaise)

8.00€

Summer Mule

(Gin, elderflower liqueur, fresh cucumber, lemon juice, Ginger beer la French)

8.00€

Amaretto Sour

(Amaretto, bourbon, lemon juice, orange blossom syrup, Angostura bitter)

8.00€

Bivouac Martini

(Vodka, passion juice, lemon juice, vanilla syrup, Angostura Bitter, shot of Bulles Nantaise)

8.00€

Pineapple Daiquiri

(Rhum infused with tarragon, pineapple juice, lemon juice, sugar syrup)

8.00€

Mexican Mule

(Téquila, coffee liqueur, lime, sugar syrup, Ginger Beer)

8.00€

White Sangria

(White wine, peach cream, apple juice, peach syrup, fresh peach, lemon)

glass

5.00€

the liter

15.00€

THE MOCKTAILS (ALCOHOL-FREE)

Apple pie

(Pear juice, apple juice, hibiscus syrup, lemon juice)

7.00€

Ginger Fizz

(Raspberry juice, apple juice, lemon juice, lemon syrup, fresh mint, Ginger Beer la French)

7.00€



SERVICE AU COMPTOIR
Counter service

CARTE DU MIDI

Lunch menu

ENTRÉES

Starters

Œuf mayonnaise, salade et croûtons
Egg mayonnaise and crouton salad

5.00€

Terrine de campagne et pickles
Country terrine and pickles

7.00€

Assiette de melon et jambon de Vendée
Plate of melon and Vendée ham

7.50€

SALADES

Salads

La Végétarienne
The Vegetarian

13.90€

Salade verte, quinoa, carottes rôties, tomates, fromage local, oignons rouges, coriandre
Green salad, quinoa, roasted carrots, tomatoes, local cheese, red onions, coriander

La Grecque
The Greek

14.50€

Salade verte, tomates, olives colorées, menthe, fêta, poivrons confits, oignons rouges
Green salad, tomatoes, coloured olives, mint, feta, candied peppers, red onions

Salade César du Bivouac
The Bivouac Caesar salad

15.90€

Poulet, tomates, mâche, oignons rouges, œufs durs, tome nantaise, sauce Bivouac
Chicken, tomatoes, lamb's lettuce, red onions, hard-boiled eggs, tome nantaise, Bivouac sauce

Salade Tataki
Tataki salad

14.50€

Nouilles chinoises, bœuf VBF mariné (soja, citron, ail et gingembre), courgettes - Sans sésame
Chinese noodles, marinated VBF beef (soy, lemon, garlic and ginger), zucchini - Sesame free

POULET RÔTI *Roast chicken*
Frites maison *home-made fries*

Quart (pour 1)
Quarter (for 1)

14.00€

Demi (pour 2)
Half (for 2)

26.00€

Barquette de frites
Home-made fries

3.00€

DESSERTS MAISON
Homemade Desserts

Crumble fraise rhubarbe*
Strawberry rhubarb crumble

5.50€

Gâteau Nantais*
Gâteau Nantais

5.50€

Tarte au chocolat*
Chocolate tart

5.50€

Crème brûlée
Crème brûlée

5.50€

Cheesecake
Cheesecake

5.50€

MENU ENFANT

(-12 ANS)

11€

Poulet rôti, frites ou

—
1 sirop à l'eau (grenadine, citron ou menthe) ou
1 verre de jus de pomme

—
1 glace**

KIDS MENU

(-12 YEARS)

Roast chicken, fries or

—
1 water syrup (grenadine, lemon or mint) or
1 glass of apple juice

—
1 ice cream**

VBF : Viande Bovine Française - * Amandes / noisettes - ** Push Up Haribo, Super Twister, Twister Cosmixx, Reine des Neiges or Calippo



Tous nos plats sont faits maison et réalisés, pour la plupart, à base de produits locaux et de saison.
All our dishes are home-made and mostly made from local and seasonal products.



PIZZAS

Uniquement le soir
Only in the evening



MARGHERITA

Sauce tomate, mozzarella, origan
Tomato sauce, mozzarella, oregano

11.00€

REINE

Sauce tomate, mozzarella, oignons, champignons, jambon, olives
Tomato sauce, mozzarella, onions, mushrooms, ham, olives

13.00€

CHORIZO

Sauce tomate, mozzarella, oignons, poivrons, chorizo, spianatta, pickles
Tomato sauce, mozzarella, onions, peppers, chorizo, spianatta, pickles

13.50€

VÉGÉTARIENNE

Sauce tomate, mozzarella, poivrons confits, aubergines et courgettes grillées, pesto*
Tomato sauce, mozzarella, candied peppers, eggplant and zucchini, grilled

13.50€

QUATRE FROMAGES

Sauce tomate, mozzarella, chèvre, gorgonzola, Curé Nantais
Tomato sauce, mozzarella, goat cheese, gorgonzola, Curé nantais cheese

14.50€

CHÈVRE—MIEL

Crème fraîche, mozzarella, chèvre, miel, pickles
Crème fraîche, mozzarella, goat cheese, honey, pickles

14.50€

BIVOUAC

Sauce tomate, tomates, oignons, mortadelle, Burrata, pesto*
Tomato sauce, tomatoes, onions, mortadella, burrata

14.50€

* amandes/almonds



Tous nos plats sont faits maison et réalisés, pour la plupart, à base de produits locaux et de saison.
All our dishes are home-made and mostly made from local and seasonal products.



EVENING MENU

STARTERS

Egg mayonnaise, salad and croutons	€5.00
Country terrine and pickles	€7.00
Plate of melon and Vendée ham	€7.50

PLATES

L'Étape	€9.90
• 1 ficelle (thin baguette) with chorizo, peppers, cheese • 4 Mexican chicken drumsticks** • 4 squid fritters**	

The Veggie	€9.90
• 1 ficelle (thin baguette) with goat's cheese, pesto* • Hummus, cherry tomatoes, olives	

Bivouac	€12.00
Curé Nantais, tome Nantaise, raw Vendée ham, chorizo spianatta, terrine, jam	

Home-made French fries	€3.00
-------------------------------	-------

SALADS

The Vegetarian	€13.90
Green salad, quinoa, roasted carrots, tomatoes, local cheese, red onions, coriander	

The Greek	€14.90
Green salad, tomatoes, coloured olives, mint, feta, candied peppers, red onions	

The Bivouac Caesar salad	€15.90
Chicken, tomatoes, lamb's lettuce, red onions, hard-boiled eggs, tome nantaise, Bivouac sauce	

Tataki salad	€14.50
Chinese noodles, marinated VBF beef (soy, lemon, garlic and ginger), zucchini - Sesame free	

BACK FROM THE MARKET

Piece of VBF beef 200g	€17.90
Tartar sauce, fries and salad	

Roasted duck breast	€22.90
Pepper sauce, fries and salad - (origin France)	

Fish of the day	€16.90
With Nantes butter Garnish of the day	

Roast chicken, home-made fries	
Quarter (for 1)	€14.00
Half (for 2)	€26.00

HOMEMADE DESSERTS

Strawberry rhubarb crumble*	€5.50
Gâteau Nantais*	€5.50
Chocolate tart*	€5.50
Crème brûlée	€5.50
Cheesecake	€5.50

KIDS MENU (- 12 YEARS)

€11

Roast chicken, fries or
Mini pizza (tomato mozzarella)

—
1 water syrup (grenadine, lemon or mint) or
1 glass of apple juice

—
1 ice cream***

VBF : French Beef - * Almonds / hazelnuts - ** Frozen - *** Push Up Haribo, Super Twister, Twister Cosmixx, Reine des Neiges or Calippo



All our dishes are home-made and mostly made from local and seasonal products.