

# COCKTAILS

 <b>MERSEA BEACH</b> 12€	 <b>COCO BOURBON SOUR</b> 12€
Iranian black lemon and buckwheat infused artisanal Gin by Mersea x distillerie d'Hautefeuille, Angostura, Schweppes Indian Tonic and rosemary	Coconut infused Bourbon, sugarcane syrup, lime, egg white, home-made hibiscus bitter
 <b>MOSCOW MULE</b> 12€	 <b>PINEAPPLE EXPRESS</b> 12€
Vodka, lime, ginger beer	Gin, roasted pineapple and basil syrup, lime
 <b>MERSEA SPRITZ</b> 10€	 <b>CAÏPIRINHA</b> 10€
Aperol, Prosecco, sparkling water, orange	Cachaça, lime, sugarcane
 <b>PISCO SOUR</b> 12€	 <b>MARGARITA BY MERSEA</b> 12€
Pisco, lime, sugarcane syrup, egg white, Angostura	Tequila, lime, curaçao
 <b>NIKO'MILK</b> 12€	 <b>COSMOPOLITAN</b> 12€
Rum, spices, lime, Pandan, black tea, pineapple	Vodka, triple sec, lemon and cranberry

## SANS ALCOOL

 <b>SPICY AGRUME</b> 12€	 <b>FRUITY PINEAPPLE</b> 10€
Organic orange and pineapple juice, grapefruit juice, grenadine, Tabasco	Organic orange and pineapple juice, lemon, home-made roasted pineapple and basil syrup
 <b>APRICOT SPARKLER</b> 10€	 <b>APPLE COBBLER</b> 12€
Organic apricot juice, lemon, cinamon syrup, sparkling water	Organic apple juice, lemon, vanilla syrup

# VINS

## BLANC

<b>CHARDONNAY</b>	12.5CL 9€	75CL 42€
Loire - L'Escale BIO, Domaine Complice de Loire		
<b>PETIT CHABLIS</b>	11€	55€
Bourgogne - Domaine Wengier		
<b>SANCERRE</b>	12€	59€
Loire - Domaine Dauny, Les Caillottes		
<b>POUILLY-FUMÉ</b>	10€	50€
Loire - Domaine Marchand & fils		
<b>CÔTES DU RHÔNE</b>	7.50€	39€
Rhône - Domaine Chante Bise		

## ROUGE

<b>SAUMUR CHAMPIGNY</b>	12.5CL 8€	75CL 38€
Loire - Domaine Complice de Loire		
<b>PINOT NOIR</b>	11€	49€
Bourgogne - Domaine Deliance		
<b>CÔTES DU RHÔNE</b>	7€	35€
Rhône - Domaine Chante Bise		


## ROSÉ

<b>CÔTES DE PROVENCE</b>	12.5CL 9€	75CL 38€
Château Roubine		

# CHAMPAGNE ET BULLES

<b>GOBERT &amp; FILS</b>	12.5CL 12€	75CL 68€	<b>PROSECCO</b>	12.5CL 8€	75CL 36€
Brut					

# BIÈRES

	DRAFT	25CL	33CL	50CL	BOTTLE	33CL
<b>BLONDE</b>		5€	6.5€	9€		
La Parisienne Brewery						
<b>INDIA PALE ALE (IPA)</b>		5€	6.5€	9€		
La Parisienne Brewery						
<b>SEASONAL BEER</b>		5€	6.5€	9€		
Ask our crew						
 <b>CIDER</b>					7.5€	
Fils de Pomme Dry cider						

# SOFTS

## HOME-MADE DRINKS

<b>LEMON SQUASH</b> (25CL) 4.5€	<b>ICED TEA</b> (25CL) 4.5€
Lemon and very little sugar	Mint-flavoured green tea

<b>EVIAN</b> (50CL) 5.95€ (1L) 7.95€	<b>BADOIT</b> (50CL) 5.95€ (1L) 7.95€
<b>COCA-COLA</b> (33CL) 5.95€	<b>COCA-COLA ZÉRO</b> (33CL) 5.95€
<b>ORANGINA</b> (25CL) 5.95€	 <b>UMÀ LIMONADE</b> (33CL) 6.95€
<b>SCHWEPES TONIC</b> (20CL) 6.95€	<b>ORGANIC FRUIT JUICES</b> (25CL) 5.95€
	Apple    Orange    Pineapple    Apricot

# CAFÉ ET THÉ

 <b>ESPRESSO, LUNGO</b> 2.95€	 <b>DOUBLE ESPRESSO</b> 4.50€
<b>ESPRESSO WITH MILK</b> 3.50€	<b>LATTE</b> 4.95€
<b>CAPPUCCINO</b> 5.95€	<b>HOT CHOCOLATE</b> 5.95€
<b>TEA</b> 5.95€	<b>INFUSION</b> 5.95€
Earl Grey    Ceylan    Mint Green Tea    Jasmin	Camomile    Verbena    Linden

WE ALSO OFFER NON-CAFFEINATED VERSIONS OF OUR COFFEES

# ÉPICERIE FINE ET FRAÎCHE

YOU'RE ENTITLED TO A 30% DISCOUNT ON OUR TAKE-AWAY DELICACIES IF YOU SHOW US YOUR RECEIPT.

<b>TARTAR SAUCE</b> 6€ (100GR)	The house classic	<b>KETCHUP</b> 6€ (100GR)	Home-made ketchup without sugar
<b>MUSHY LENTILS</b> 6€ (100GR)	Lentils and cider vinegar	<b>MERSEA CARAMEL</b> 6€ (100GR)	Salted butter caramel
<b>NUTSEA</b> 6€ (100GR)	Slightly salted chocolate and hazelnut spread	<b>BROCCOLI GUACAMOLE</b> 8.95€ (100GR)	Broccoli guacamole, garlic and parmesan
<b>CHEF'S RILLETTES</b> 9.95€ (100GR)	Fresh and smoked trout, Dijon mustard and tarragon	<b>MACKEREL RILLETTES</b> 8.95€ (100GR)	Spreadable mackerel rillettes
<b>MERSEA GIN</b> 48€ (70CL)	Iranian black lemon and buckwheat infused artisanal Gin from Picardie MERSEA X DISTILLERIE D'HAUTEFEUILLE	<b>WHITE HOODIE</b> 35€ (S1M1L)	'FAIS GAFFE À TA MER'
<b>MERSEA T-SHIRT</b> 25€ (S1M1L)	'LAISSE PAS TRAINER TON FISH'	<b>BLACK CAP</b> 15€	Mersea Black Cap Unique size
<b>VINTAGE PLATE</b> 9.95€ (Ø27cm)	'LAISSE PAS TRAINER TON FISH'		

SCAN THIS TO GIVE US STRENGHT



MERSEA has been the pioneer of positive Street Food since 2016.  
What does that mean ?

Positive street food consists of recipes that are good for the environment and raise awareness. It is a sustainable commitment to reduce our carbon footprint and preserve our resources.

**OLIVIER  
BELLIN**

Two-star Michelin chef at the Auberge des Glazicks restaurant (Plomodiern, Finistère), Olivier Bellin develops all of Mersea's recipes, drawing inspiration from street-foods worldwide, using seasonal, local produce.

## FORMULES DÉJEUNER

(STARTERS, MAIN COURSE AND DESSERTS WITH 🍷)

STARTER + MAIN COURSE  
OR  
MAIN COURSE + DESSERT  
**23.95€**

STARTER  
+ MAIN COURSE  
+ DESSERT  
**28.95€**

LUNCH-TIME DEAL MONDAY THROUGH FRIDAY (EXCLUDING BANK HOLIDAYS)

## KIDS

**FISH & KIDS' DEAL**  
(ONLY FOR CHILDREN UNDER 10 YEARS OLD)  
MINI FISH & CHIPS + KIDS' WAFFLE  
**14.95€**

## ENTRÉES

**MUSSEL AND POTATO SALAD** **9.95€**

Marinated potatoes, capers, sun-dried tomatoes, curry mussels, parmesan, balsamic glaze

**DENTELLE EGG** **8.95€**

Soft-boiled egg with our signature Dentelle breading, carrot and lentil dressing, bacon-style smoked trout

🍷 **FISH BALLS** (x4) **6.95€**  
Our fish fritters  
**+HOT CHILI HONEY SAUCE** (x6) **8.95€**

🌱 **VEGGIE BALLS** (x4) **5.95€**  
Chickpea fritters  
**+SPICY MAYO SAUCE** (x6) **7.95€**

**FISH TENDERS** (x2) **6.95€**  
(x4) **11.95€**

Two pieces of sustainably caught white fish (depending on availability) covered in our "crunchy" breading

**+KETCHUP SAUCE**

🍷 **TUNA EGG MAYO** **6.95€**

Egg mayonnaise with tuna

**LENTIL SOUP** **7.95€**

Lentil and carrot soup

**TUNA TARTARE** **8.95€**

Raw Albacore tuna, beetroot, shallots, chives, Tosazu sauce, Espelette pepper

**SPREADABLE DUO** **9.95€**  
100GR

Mackerel rillettes and broccoli guacamole, served with toast

**CHEF'S RILLETTES** **9.95€**  
100GR

Fresh and smoked trout, Dijon mustard and tarragon

**BROCCOLI GUACAMOLE** **7.95€**  
100GR

Broccoli guacamole, garlic and parmesan

**MACKEREL RILLETTES** **8.95€**  
100GR

Spreadable mackerel rillettes

## SIGNATURE

🍷 **FISH' N CHIPS DENTELLE** **18.95€**

Sustainably caught white fish (depending on availability), cooked to perfection (nacré), with our signature light and crispy breading, vinegar lentil condiment  
**FRENCH FRIES AND ONE HOME-MADE SAUCE OF YOUR CHOOSING**

EXTRA FISH STICK **+3€**  
EXTRA GREEN SALAD **+2.5€**

🍷 **CHICK' N CHIPS DENTELLE** **17.95€**

Chicken marinated for 12h, cooked at low temperature, with our signature light and crispy breading, vinegar corn condiment  
**FRENCH FRIES AND ONE HOME-MADE SAUCE OF YOUR CHOOSING**

EXTRA CHICKEN STICK **+3€**  
EXTRA GREEN SALAD **+2.5€**

**OCTOPUS DENTELLE** **29.95€**

Tender octopus tentacle, with our signature light and crispy breading, beetroot and Dijon mustard condiment  
**CARROT, BEETROOT AND BASIL PURÉE**

EXTRA GREEN SALAD **+2.5€**

## CÔTÉ BRASSERIE

**TROUT BLANQUETTE** **24.95€**

Steamed fresh trout, stewed leeks, button mushrooms, light lemony cream and chives

**BARBERRY BASMATI RICE**

**SEASAR SALAD** 🍷 **18.95€**

Sustainably caught white fish covered in our 'crunchy' breading, romaine salad, cherry tomatoes, parmesan, croutons, 'seasar' sauce

**CHICKEN OPTION POSSIBLE**

**SPINACH FISH PIE** **18.95€**

Sustainably caught white fish (depending on availability), spinach, parsley potato puree

**GREEN SALAD**

🍷 **MUSSEL AND POTATO SALAD** **16.95€**

Marinated potatoes, capers, sun-dried tomatoes, curry mussels, parmesan, balsamic glaze

EXTRA GREEN SALAD **+2.5€**

🍷 **TUNA TARTARE** **17.95€**

Raw Albacore tuna, beetroot, shallots, chives, Tosazu sauce, Espelette pepper  
**GREEN SALAD**

## STREET FOOD

**M BLACK BURGER** 🍷🌱 **18.95€**

Black charcoal bun, sustainably caught white fish steak (depending on availability) covered in our "crunchy" breading, salad, pickled radish, sea lettuce, tartar sauce and ketchup

**FRENCH FRIES AND ONE HOME-MADE SAUCE OF YOUR CHOOSING**

**CHICKEN OPTION POSSIBLE**  
EXTRA GREEN SALAD **+2.5€**

**LOBSTER ROLL** **34.95€**

Buttered and toasted brioche bun, lobster, crayfish, Granny Smith apples, scallions, lobster bisque sauce, Madras curry

**FRENCH FRIES AND ONE HOME-MADE SAUCE OF YOUR CHOOSING**

EXTRA GREEN SALAD **+2.5€**

🍷 **SMASH BURGER MERSEA** 🌱 **15.95€**  
**By Chef N-Zem**

Brioche bun, smashed white fish steak, cheddar, radish pickles, home-made tartar and barbecue sauce

**FRENCH FRIES AND ONE HOME-MADE SAUCE OF YOUR CHOOSING**

EXTRA STEAK & CHEESE **+2.0€**  
EXTRA GREEN SALAD **+2.5€**

## ACCOMPAGNEMENTS

**FRENCH FRIES** **4.95€**

**CARROT, BEETROOT AND BASIL PURÉE** **5.95€**

**BARBERRY BASMATI RICE** **5.95€**

**MARINATED POTATOES** **5.95€**

**GREEN SALAD** **4.95€**

## SAUCES MAISON

**TARTAR** **0.95€**

**KETCHUP** **0.95€**

**MUSTARD YOGURT** **0.95€**

**SPICY MAYO** **0.95€**

**HOT CHILI HONEY** **1.45€**

## DESSERTS

**LIGHT WAFFLE** **9.95€**

Icing sugar and whipped cream

[SLIGHTLY SALTED CHOCOLATE AND HAZELNUT SPREAD or SALTED BUTTER CARAMEL]

🍷 **TONKA CHEESECAKE** **7.95€**

No-bake cheesecake, tonka flavour

🍷 **RICE PUDDING** **6.95€**

Sliced almonds, salted butter caramel

**APPLE CRUMBLE** **7.95€**

The chef's apple crumble

**CAFÉ GOURMAND** **9.95€**

Selection of three mini desserts and a coffee

[ESPRESSO or LUNGO]

Ask our crew

ESPRESSO WITH MILK . LATTE . TEA . INFUSION **+2.5€**  
HOT CHOCOLATE . CAPPUCCINO **+3.5€**

## BRUNCH

**WEEKENDS**  
**12AM - 5PM**

COFFEE OR TEA  
CAPPUCCINO or HOT CHOCOLATE **+3.50€**

ORANGE OR GRAPEFRUIT JUICE  
FRESHLY PRESSED **+2€**

BUTTERED BRED WITH JAM

SOFT-BOILED EGG - DENTELLE BREADING  
EXTRA EGG **+3€**

SOURDOUGH TOAST, SMOKED TROUT  
AND DILL-FLAVOURED WHIPPED CREAM

MINI BURGER DUO  
OR FISH DENTELLE  
OR CHICKEN DENTELLE

FRIES & GREEN SALAD

CHEESECAKE OR NUTSEA WAFFLE

BRUNCH MIMOSA **+8€**

**36€**



VEGETARIAN DISH  
OR VEGETARIAN  
OPTION



CHICKEN OPTION  
POSSIBLE



DIETARY RESTRICTIONS ?  
LET OUR CREW KNOW