

LE MENU #10

PLAT DE PETIT

(veg/meat)

French cheeses and charcuterie with condiments. Perfect to share. 265 KR

PLAT DE GRAND

(veg/meat)

All of our love for French cuisine in one dinner. French food served family style on plates for the party to share.

Varies according to season.

For 2 people or more. 395 KR /person

HUÎTRE

Oysters Fine de Clair with sauce mignonette 30 kr/piece

MOULES

Mussels cooked with white wine, cream, parsely and garlic 95/145 kr

STEAK TARTAR

Steak Tartar with capers, finely chopped red onion, cornichons, egg yolk and Dijon mustard 95/145 kr

LÉGUMES MAISON (veg)

Socca Niçoise with mushrooms sauteed with garlic, puy lentils, spinach and sour cream .. 155 kr

CONFIT DU CANARD

Duck confit with creamy savoy cabbage and pommes fondant 235 kr

POISSON

Fillet of cod, clam sauce, tomato, bacon and parsley 245 kr

SALADE DE SAISON (veg)

Salad of the season with mushrooms, sauteed salsify, baked egg, croutons and chervil .. 165 kr

STEAK POMMES SAUTÉES

Striploin with tarragon butter, pommes sautées and haricots verts 265 kr

SALADE VERTE (veg)

Small mixed green salad with mustard vinaigrette and roasted seeds 55 kr

POMMES SAUTÉES with aioli 55 kr

LES DESSERTS

LA GRAND FINALE

A dreamy French triple: Crème brûlée, Mousse au Chocolat & Truffe au Chocolat .. 135 KR

MOUSSE AU CHOCOLAT

Milk chocolate mousse, sea buckthorn and muscovado caramel 85 kr

TERRINE DE POMMES FRUITS

Caramelized apple dessert, apple sorbet, cardamom crumble and vanilla sauce. 85 kr

CRÈME BRÛLÉE 85 kr

BOULES DE GLACE

Two scoops of sorbet or ice cream 55 kr

TRUFFE AU CHOCOLAT

Two small chocolate truffles 25 kr



ASK US ABOUT OUR DAILY SPECIAL, 145 kr



JOHAN'S SELECTED CHEESES Always French and always according to season. One 55 kr / Three 150 kr



According to French tradition, the winner always buys a round of PASTIS, the no. 1 sports drink of pétanque. Très fantastique! RICARD 2CL 40 kr



Illustration of a man's face. HALF PRICE ON FOOD AND PÉTANQUE for children up to 15 years old.

If you have any food allergies, ask us for information about our ingredients.

LES BEVERAGES

COCKTAILS

Angelique Papon 130 kr
Le Rouge 130 kr
Sbagliato 130 kr
Fazzino 130 kr
La Santé (non-alc) 65 kr

BUBBLES & CHAMPAGNE

Baron Aimé, Crémant de Bourgogne Brut .. 95/570 kr
Laurent-Perrier, La Cuvée 125/750 kr
Laurent-Perrier, Ultra Brut 995 kr
Perrier Jouet, Belle Epoque 1 250 kr

VIN BLANC

Vin de Table 85/350 kr
La Page, Aix en Provence **ECO** 95/395 kr
Evidence Riesling, G. Lorentz **ECO** 115/475 kr
Chateau Bonnet Blanc Reserve, Bordeaux 125/520 kr
Chablis, Domaine des Malandes 140/580 kr
Saint Romain, Bourgogne 725 kr

VIN ROSÉ

La Petite Perriere, Pinot Noir, Loire .. 95/395 kr
Chateau Vignelaure Rosé 515 kr

VIN ROUGE

Vin de Table 85/350 kr
Corbières, Château la Boutignan **ECO** .. 95/395 kr
Cotes Du Rhone, Villa Des Grès **ECO** .. 115/475 kr
Hautes Côtes de Nuits, Bourgogne 125/520 kr
Cristia Vacqueyras, Rhône **ECO** 135/560 kr
Châteauneuf-du-Pape, Bonpas 145/600 kr
Saint Amour, Grandes Mises, Beaujolais ... 675 kr
Divinus, Bordeaux 725 kr
Chateau Vignelaure Rouge 775 kr

BIÈRE PRESSION

Kronenbourg 1664, 36 cl 65 kr
1664 Blanc, 36 cl 70 kr
Grimbergen Blonde, 33 cl 75 kr
Picon Bière, 36 cl 85 kr

BIÈRE EN BOUTEILLE

Kronenbourg 1664, 33 cl 65 kr
1664 Blanc, 33 cl 70 kr
1664 Blanc Fruits Rouges, 33 cl 70 kr
Grimbergen Double Ambrée, 33 cl 85 kr
Carlsberg Hof, 33 cl **ECO** 55 kr
Carlsberg, 33 cl non-alc **ECO** 45 kr
1664 Blanc, 25 cl non-alc 45 kr

CIDRE

Boulard Cidre de Normandie, 33 cl 75 kr
Louis Raison Rouge, 33 cl 75 kr
Cidre Pays d'Auge, 75 cl 225 kr
Cidre Bouché **BIO**, 75 cl 255 kr
Cidre Cuvée Réserve, 75 cl 330 kr
Jus de Pommes, non-alc 50/170 kr

TOUT LE RESTE

Sparkling water 25/45 kr
Perrier 45 kr
Orangina 35 kr
Pepsi / 7-UP 30 kr
Fentimans Curiosity Cola 45 kr
Fentimans Lemonade Elderflower 45 kr
Pimento, ginger & chili 50 kr
Coffee (Sélection Lilla Kafferosteriet) **ECO** .. 30 kr
Tea, our selected black and green tea **ECO** .. 30 kr

BOULEBAR

OH LA LA LUNCH

EVERY FRIDAY 11 AM - 3 PM

STEAK BAVETTE *or* **LÉGUMES MAISON**
With pommes Socca Niçoise with
sautées and sauce mushrooms, garlic, puy
béarnaise + lentils, spinach and
sour cream

SALADE VERTE

Small mixed green salad with mustard vinaigrette and roasted seeds

+
CAFÉ & TRUFFE AU CHOCOLAT

inc. 30 min pétanque **125 KR**

LE BOULE BRUNCH

Every SAT och SUN 10.30 AM - 3 PM

The scent of buttery croissants, creamy eggs and delicious cheese. Waffles on the dessert table that are sure to put a smile on any child's face. Laughter spreading around the table amongst friends and family. To think that life can be so good. So simple. So French! Oh, but it can be. Because this is the weekend, this is le brunch.

250 kr	brunch only	350 KR
95 kr	children aged 6–15	with 90 min
0 kr	children under 6	pétanque

LE BOULE

(DE PÉTANQUE)

PÉTANQUE

HALF
PRICE

for kids up
to 15 years
old

LE COURT

Book a lane and gather friends, colleagues or family for some French togetherness on the gravel. 90 minutes 150 kr/person

GUIDE DE PÉTANQUE

Allow one of our nerdy guides to lead you through the gritty universe of pétanque. Introduction to the rules and fun facts followed by a fun-loving tournament. 90 minutes lane and guide 250 kr/person

LE DUEL

Challenge each other in nerve-wracking pétanque duels. The game is led by two guides and is suitable for groups of 10 people or more. 90 minutes with lane and guides 350 kr/person

GUIDE PRIVÉ

Private lesson with a champion guide. 90 minutes of intensive training which is guaranteed to take your game to the next level. For 1-2 people 1 250 kr

THE BOULES

There are many boule manufacturers out there, but our favorites are the French high quality OBUT and the Thai rebel FBT La Franc

Start kit. Set of 3 boules, jack, cloth, bag	895 kr
FBT La Franc Soft Black	895 kr
FBT La Franc Stainless Steel	1 095 kr
OBUT Match+	1 550 kr
OBUT Soleil	1 750 kr
OBUT RCC	1 950 kr
OBUT ATX	2 800 kr

Buy your boules and bring them home with you right now or order online at BOULEBARSTORE.SE

OUR LANES

We have brought our favorite terrains and gravel back from South France home to our own park à la Marseille.

PARC BORELY Parc Borely, just like the park in Marseille, where the largest pétanque competition in the world is played. A high-speed lane with plenty of rolling.

GRENOBLE A replica of the World Cup terrains from Grenoble in 2004. A mental and technical challenge with slightly larger pieces of gravel.

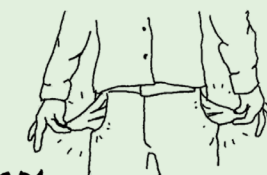
RIANS According to the terrain in the little French village where the gravel is tough, but fair.

GRÖNBRALLAN

THE STORY
ABOUT US

THE INTERRAIL
ADVENTURE HADN'T
STARTED TOO WELL.
WE WERE THREE
GUYS WHO

had left the well-known and secure grounds of Sweden for an adventure through Europe. And we were all filled with naive and youthful expectation. But already at the first stop in Paris



we were scammed and robbed by a SLIPPERY MONSIEUR.

MERDE!

CATASTROPHE!

RETREAT?

GIVE UP?

NEVER

We KEPT GOING with empty pockets and ADVENTUROUS COURAGE.

And along winding roads and together with newfound friends we made it all the way down to parque Juan Miro in Barcelona. And there he stood. The man with the green pants. He threw the boules with such height, grace and precision that no one could ever come close to. And what was up with the silly-looking gigantic green pants?

WHAT A
CHARACTER
WHAT A
MASTER

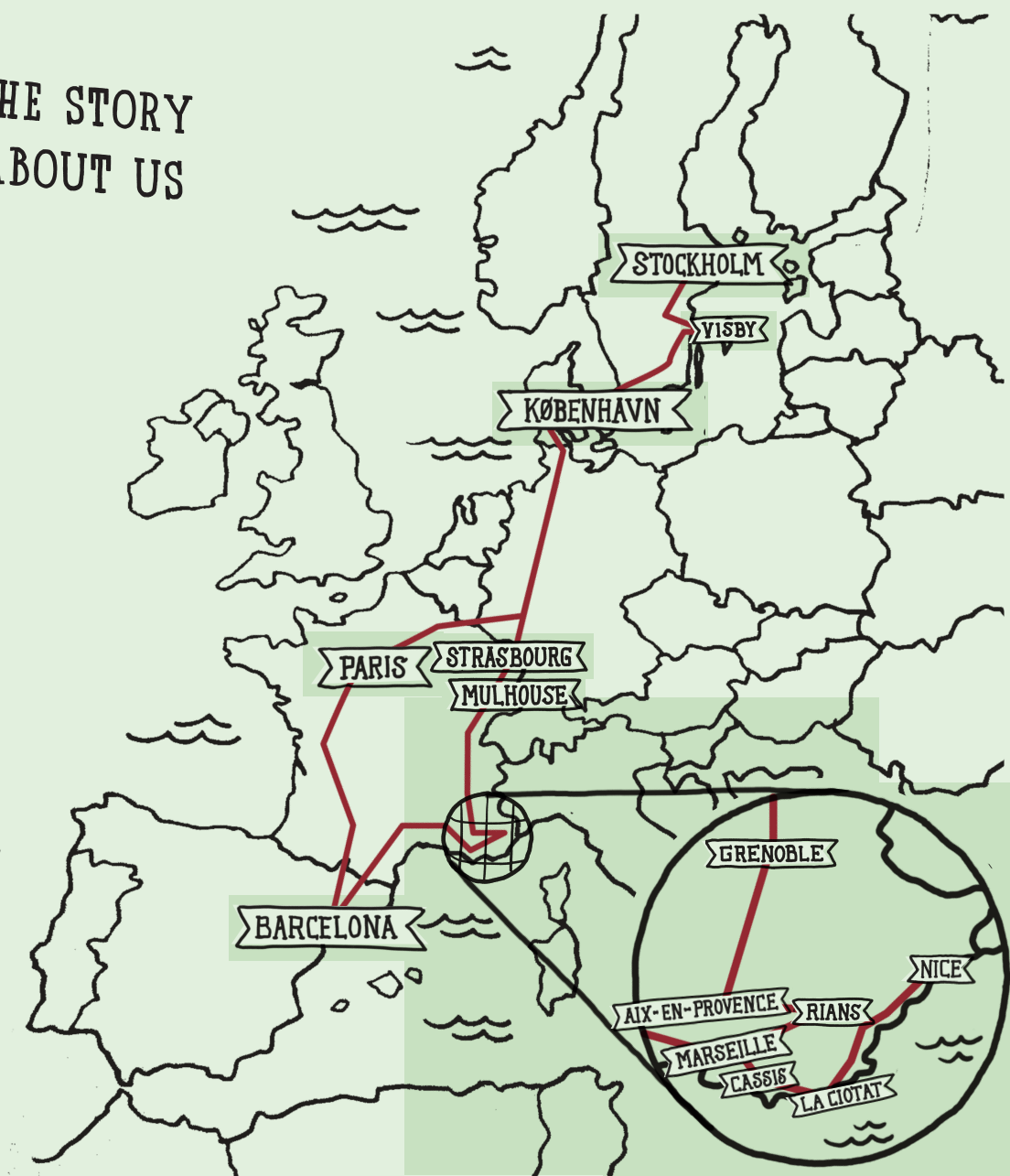


And after that moment nothing would ever be the same again.



There is not much that has changed

since that adventure. We still love boule and adventures. And we love to hang out with our friends over a dinner, a glass of wine or a pastis.



WE REALLY DON'T GIVE A S&%T ABOUT CONVENTIONS

WHITE WINE
WITH MEAT?

NO WORRIES
AS LONG AS YOU
ARE HAPPY

FREEDOM,
TOGETHERNESS
and a GLASS of PASTIS

BOULEBAR