

CHAMPAGNE & CRÉMANT

CHAMPAGNE
Laurent-Perrier,
La Cuvée 125/730 kr

CRÉMANT
Baron Aimé, Crémant de
Bourgogne Brut .. 105/570 kr



OYSTERS

HUÎTRES - FINES DE CLAIR

with
Mignonette

30 KR
/oyster



LES COCKTAILS

ANGELIQUE PAPON
Gin, elderflower, cucumber, lemon

SUCHAUD RIGID
Cognac, Cointreau, lemon, Champagne

LAMOUR ÉTERNEL
Campari, vanilla, raspberry, lemon **130 KR**



ENTREES

PLAT DE PETIT (veg/meat)

Perfect to share. Seasonal vegetarian delicacies or charcuteries with condiments and French cheeses.

265 KR

HUÎTRES

Oysters Fines de Clair with sauce mignonette 30 kr/oyster

MOULES MARINIÈRE

Mussels cooked with white wine, cream, parsley and garlic 95 kr
with french fries 150 kr

TARTAR

Tartar of veal, truffle nobis, deepfried shallots, capers and soy sauce gel 95 kr
with french fries 150 kr

SOUPE TOPINAMBOUR (veg)

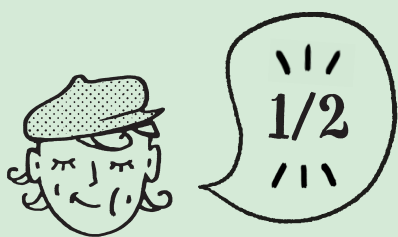
Jerusalem artichoke soup with truffle vinaigrette and chives 110 kr

- LES EXTRAS -

SALADE VERTE (veg)

Small mixed green salad with nobis dressing and roasted seeds 55 kr

FRENCH FRIES with aioli 55 kr



KIDS MENU

HALF PRICE FOR KIDS ON FOOD & BOULE
SMALLER PORTIONS BUT JUST AS MUCH BOULE.
FOR CHILDREN UP TO 15 YEARS OLD.

LE MAINS

PLAT DE GRAND (veg/meat)

All of our love for the French cuisine. We serve soup followed by a starter and a delicious main course. Served family style on plates for the party to share. Varies according to season.
For 2 people or more. **395 KR** /person

PLAT DU JOUR

Our daily special on classic French recipes. Ask what is served today 145 kr

MOULES MARINIÈRE

Mussels cooked with white wine, cream, parsley and garlic 150 kr
with french fries 200 kr

POISSON AU FOUR

Fish of the day, served with grape juice, browned butter, spinach and cauliflower seasoned with ras el hanout 215 kr

PARISIAN (veg/meat)

Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread and french fries 195 kr

TARTAR

Tartar of veal truffle nobis, deepfried shallots, capers and soy sauce gel 150 kr
with french fries 205 kr

LÉGUMES MAISON (vegan)

Deep fried panisse, beluga lentilles, kale, ginger and orange 155 kr

ENTRECÔTE DE VEAU

Veal entrecôte with roasted root vegetables and jus. Served with kale & cabbage salad with cucumber and pickled onion 225 kr

STEAK AU POIVRE VERTE

French tenderised striploin with green pepper sauce, french fries and small salad 275 kr

LES DESSERTS

CRÈME BRÛLÉE Classic vanilla flavoured .. 85 kr

ANANAS EXOTIQUE

Caramelized pineapple, mango sorbet, oat crisp and jus exotique 95 kr

CRÈME AUX CHOCOLAT (vegan)

Chocolate crème, coconut sorbet and roasted coconut 85 kr

BOULES DE GLACE

Two scoops of sorbet or ice cream 55 kr

TRUFFES AU CHOCOLAT

Two small chocolate truffles 25 kr

MADELEINE COOKIES

Three small French cookies 25 kr

LES FROMAGES


Johan's selected cheeses always French and always according to season one 55 kr/ three 150 kr



LA GRANDE FINALE

A dreamy French triple: Crème Brûlée, Madeleine cookies & Crème aux Chocolat. **145 KR**

Voilà!



DID YOU KNOW THAT?
CLASSIC CRÈME BRÛLÉE IS A TYPE OF UP-SIDE-DOWN CRÈME CARAMEL. THE ONLY DIFFERENCE IS THE PLACEMENT OF THE SUGAR, ON THE TOP INSTEAD OF THE BOTTOM.



OH LA LA LUNCH

EVERY FRIDAY 11-15

STEAK BAVETTE

Flank steak with french fries and sauce béarnaise

or

LÉGUMES MAISON

Today's vegetarian dish

+

SALADE VERTE

Small mixed green salad with nobis dressing and roasted seeds

+

CAFÉ & TRUFFE AU CHOCOLAT

incl. 30 min pétanque **125 KR**

LE BOULE BRUNCH

Every SATURDAY and SUNDAY
10.30 - 15.00

Gather family and friends, lean back and let us serve our French brunch dishes at the table. Finish in French style with patisseries and goodies.

250 kr brunch only **350 KR**
95 kr children 6-15 y/o with 90 min
0 kr children under 6 pétanque

CHAMPAGNE & CRÉMANT

Baron Aimé, Crémant de Bourgogne Brut .105/570 kr
 Laurent-Perrier, La Cuvée 125/730 kr
 Champagne de Castellane Vintage 2007 ... 920 kr
 Perrier Jouët, Belle Epoque 1400 kr
 Grand Siècle Laurent-Perrier 2600 kr

VIN BLANC

Vin de Table, (vegan) 90/360 kr
 L'ami des Crustacés Pinot Blanc 100/420 kr
 La Page Blanc **ECO** 115/470 kr
 Evidence Riesling G.Lorentz **ECO**, (vegan) 120/530 kr
 Chablis, Domaine des Malandes, (vegan). 135/580 kr
 La Terres Blanches Sancerre 145/620 kr
 Arbois Savagnin-Sous Voile 690 kr
 Reine Pédauque, Montagny 1:er Cru 840 kr
 Meursault Ropiteau 960 kr

VIN ROSÉ

Vin de Table, (vegan) 95/395 kr
 Chateau Vignelaure Rosé **ECO** 125/540 kr

VIN ROUGE

Vin de Table, (vegan) 90/360 kr
 Corbières, Château la Boutignan **ECO** 105/440 kr
 Côtes Du Rhône, Domaine de Cristia **ECO** 120/530 kr
 Hautes Côtes de Nuits, Bourgogne ... 130/560 kr
 Chateau Vignelaure Rouge 145/645 kr
 Châteauneuf-du-Pape, Bonpas 155/680 kr
 Divinus Chateau Bonnet 720 kr
 Saint-Joseph J-L Chave 780 kr
 Savigny Les Beaunes 1:er Cru Les Serpentières . 820 kr
 Chateau La Louvière Pessac Léognan 950 kr
 Gevrey-Chambertin Jean-Claude Boisset . 1200 kr
 Chateau Vignelaure Rouge, Magnum 1250 kr

LE SNACKS

Olives 35 kr
 Nuts 30 kr

LES COCKTAILS

ANGELIQUE PAPON - *THE ELEGANT*
 Gin, elderflower, cucumber, lemon, apple . 130 kr

SUCHAUD RIGID - *THE MERCILESS*
 Cognac, Cointreau, lemon, Champagne 130 kr

LAMOUR ÉTERNEL - *THE AMOROUS*
 Campari, vanilla, raspberry, lemon 130 kr

LACROIX PRÉCIS - *THE FAULTLESS*
 Cognac, falernum, lemon, Ricard 130 kr

FAZZINO FINESSE - *THE ARTIFICE*
 Calvados, Rinquiquin, lemon, Amargo Chunchu 130 kr

ALLEZ BOURRIAUD - *THE RESOLVER* (non-alc)
 Wild berries, lemon, cranberries 65 kr

FRENCH SHÔTS

65 KR

HOT MADAGASQUE
 coffee, cream, vanilla

LE BISOU
 mint

PAMPLEMOUSSE
 vodka, lime, grapefruit

HÁPPY PAPON
 gin, elderflower, lemon, cucumber

NON-ALC SHÔT 45 KR

PASTIS

Ricard..... 40 kr
 Casanis..... 48 kr
 Janot **BIO**..... 48 kr
 Janot Blue..... 48 kr
 Henri Bardouin... 50 kr

2 cl

ACCORDING TO FRENCH TRADITION, THE WINNER ALWAYS BUYS A ROUND.

C'est Parfait

PÉTANQUE

BIÈRE

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

BIÈRE EN BOUTEILLE
 Carlsbourg Hôf Ecologique, 33 cl **ECO** 50 kr
 Kronenbourg 1664, 33 cl 70 kr
 1664 Blanc, 33 cl 75 kr
 1664 Blanc Fruits Rouges, 33 cl 70 kr
 Celia Organic (non gluten), 33 cl 75 kr
 Demory Paris IPA, 33 cl 95 kr
 Grimbergen Double Ambrée, 33 cl 85 kr
 Carlsberg, non-alc 33 cl **ECO** 45 kr
 1664 Blanc, non-alc 25 cl..... 45 kr



DID YOU KNOW THAT?
 IN 1664 THE FRENCH BREWERY BRASSERIES KRONENBOURG WAS FOUNDED, AND AS A TRIBUTE TO THE CORONATION OF QUEEN ELISABETH II'S IN 1952 THEY LAUNCHED THE BEER 1664. SANTÉ.



CIDRE

Boulard Cidre de Normandie, bottle 33 cl ... 75 kr
 La Cidraie, flaska, 33 cl 75 kr
 Cidre Bouché **BIO**, 75 cl 255 kr
 Cidre Cuvée Réserve, 75 cl 330 kr

TOUT LE RESTE

Sparkling water 25/45 kr
 Perrier 45 kr
 Orangina orange / blood orange 35 kr
 Alain Milliat rhubarb / passion fruit ... 55/95 kr
 Jus de Pommes Pétillant 50/170 kr
 Jus de Pommes strawberry / rose 45 kr
 Fentimans Curiosity Cola 45 kr
 Fentimans Lemonade Elderflower 45 kr
 Fentimans Rose Lemonade 45 kr
 Pepsi / 7-UP 30 kr
 Coffee(Sélection Lilla Kafferosteriet) **ECO** .. 30 kr
 Tea, our selected black or green tea **ECO** .. 30 kr

ORANGINA

FRENCH JUICY SODA IN TWO FLAVORS: ORANGE AND BLOOD ORANGE. HAVE YOU SEEN THAT THE BOTTLE LOOKS LIKE PÉTANQUE BOULES? BUT PLEASE DON'T THROW IT.



LE BOULE

(DE PÉTANQUE)

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

Our bouleguides will take you on a petanque journey with a nerve tickling tournament. The guide will be right by your side throughout the entire game. The only question is: who will win? 90 minutes with court 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 8 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 persons 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 950 kr
 FBT La Franc Stainless Steel 1 095 kr
 OBUT Match+ 1 650 kr
 OBUT Soleil 1 850 kr
 OBUT RCC 2 175 kr
 OBUT ATX 3 000 kr

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

OUR TERRAINS

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

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.

SNEAK CHEATS!
 SINCE BOULE IS ALWAYS UNNECESSARILY SERIOUS WE HERE GIVE YOU A CLASSIC



SHOE TRICK
 GET TWO DIFFERENT SIZES IN THE SAME STYLE. WHEN MEASURING THE DISTANCE BETWEEN TWO BOULES, USE THE DIFFERENCE IN LENGTH FOR YOUR OWN ADVANTAGE!