

LES DRINKS & COCKTAILS

- ANGELIQUE PAPON**
Gin, elderflower, cucumber, lemon, apple 130 kr
- MARCO FOYOT**
Gin, raspberry, lemon, pastis 130 kr

- CAROLINE BOURRIAUD**
Lillet rose, peach, grapefruit ... 130 kr
- PASSO PAMPELLE**
Pampelle, crémant, lime soda 130 kr

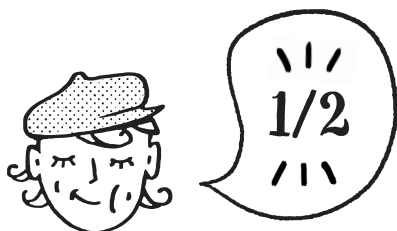
- DYLAN ROCHER**
Rum, rhubarb, lime, mint 130 kr
- CINDY PEYROT (non-alc)**
Orgeat, rose lemonade, lemon, cranberry . 65 kr

ENTREES

- PLAT DE PETIT (veg/meat)**
Perfect to share. Seasonal vegetarian delicacies or charcuteries with condiments and French cheeses 265 kr
- SOUPE FROIDE DE TOMATES (vegan)**
French gazpacho with tomato sorbet and basil 95 kr
- ESCABECHE**
Marinated shrimps and mussels, pimento, radishes, cucumber, fennel and crutons .. 110 kr
- MOULES MARINIÈRE (1/2)**
Mussels cooked with white wine, cream, parsley and garlic 95 kr
with french fries 140 kr

- LES EXTRAS -

- SALADE VERTE (veg)**
Small mixed green salad with nobis dressing and roasted seeds 55 kr
- FRENCH FRIES** with aioli 45 kr



KIDS MENU

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

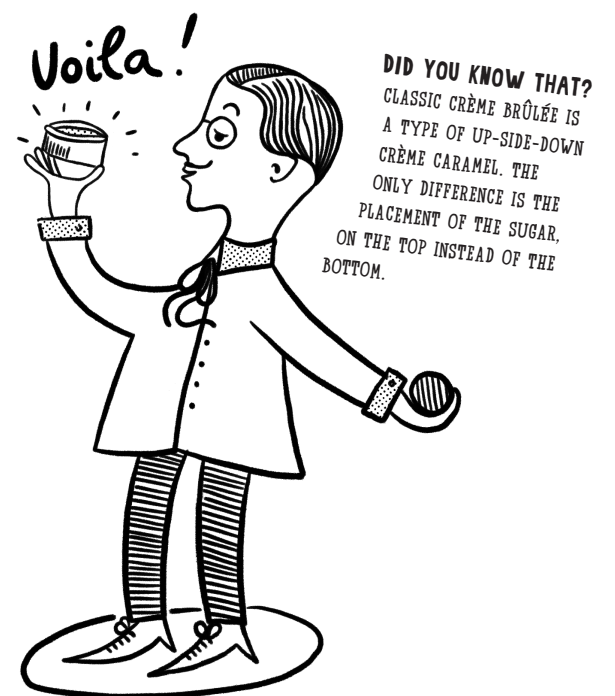


LE MAINS

- PLAT DU JOUR**
Our daily special on classic French recipes. Ask what is served today 155 kr
- SALADE DE CREVETTES**
Garden salad with shrimps, baked egg, string beans, new potatoes, broccoli and nobis dressing . 195 kr
- MOULES MARINIÈRE**
Mussels cooked with white wine, cream, parsley and garlic 150 kr
with french fries 195 kr
- PARISARE (veg/beef)**
Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread and french fries 195 kr
- LÉGUMES MAISON (vegan)**
Broccoli and asparagus fricassée with umami mayonnaise and deepfried onion and chickpeas 155 kr
- SUPREME DE POULET**
Cornfed chicken breast with been ragout, ginger sauce and roasted new potatoes with tapenade 210 kr
- STEAK FRITES**
Striploin with bearnaise butter, french fries and a small tomato salad 275 kr
- PLAT DE GRAND (veg/non-veg)**
All of our love for the French cuisine. Served family style on plates for the party to share.
- VEGETARIAN**
French gazpacho. Ratatouille with bergamot yoghurt. Romaine salad with grated Comté and herbs. Broccoli and asparagus fricassée with umami mayonnaise, deepfried onion and chickpeas.
- NON-VEGETARIAN**
French gazpacho with anchoïade. Escabeche. Romaine salad with grated Comté and herbs. Cornfed chicken breast with been ragout, ginger sauce and roasted new potatoes with tapenade.
For 2 people of more 395 kr/person

LES DESSERTS

- CRÈME BRÛLÉE** Flavoured with lavender ... 85 kr
- COMPOTE DE FRAISE & RHUBARBE**
Strawberry and rhubarb compote with white chocolate mousse and roasted chocolate .. 95 kr
- PEACH MELBA (vegan)**
Poached white peach, peach sorbet, raspberries, meringue and mint 95 kr
- BOULES DE GLACE**
Two scoops of sorbet or ice cream 55 kr
- TRUFFES AU CHOCOLAT**
Two small chocolate truffles 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, Truffes au chocolat, Compote de fraises & rhubarbe .. 145 kr



OH LA LA LUNCH
EVERY FRIDAY 11-15

STEAK BAVETTE *or* **LÉGUMES MAISON**
Flank steak with french fries and sauce béarnaise + 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

Pierre Olivier Rosé Prestige Brut **ECO** .105/570 kr
 Baron Aimé, Crémant de Bourgogne Brut.. 110/610 kr
 Laurent-Perrier, La Cuvée 125/730 kr
 Champagne de Castellane Vintage 2007 ... 920 kr
 Perrier Jouët, Belle Epoque 2011 1600 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
 Sancerre, La Terres Blanches 145/620 kr
 Les Clos Perdus "L'Annee Blanc" 680 kr
 Bourgogne Aligoté, Francois Carillon ... 780 kr
 Puligny-Montrachet, 1er Cru "Les Folatières" 1200 kr
 Magnum, Chablis, Domaine des Malandes,(vegan) 1100 kr

VIN ROSÉ

Vin de Table, (vegan) 95/395 kr
 La Petite Perrière, Pinot Noir Rosé (Vegan)110/460 kr
 Chateau Vignelaure Rosé **ECO** 125/540 kr
 Le Page Rosé **ECO**, Magnum 980 kr
 Chateau Vignelaure Rosé, **ECO**, 3 Liter . 1900 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 de Barbe Blanche, Bourdeaux 145/645 kr
 Chateau Vignelaure Rouge 155/680 kr
 Morgon, Côte du Py, Louis-Claude Desvignes 740 kr
 Minervois "Les Fontanilles"..... 800 kr
 Savigny Les Beaunes 1:er Cru Les Serpentières . 960 kr
 Chateau Vignelaure Rouge, Magnum 1250 kr

LE SNACKS

Olives 35 kr
 Nuts 30 kr

LES DRINKS & COCKTAILS

ANGELIQUE PAPON
 Gin, elderflower, cucumber, lemon, apple 130 kr

MARCO FOYOT
 Gin, pastis, raspberry, lemon 130 kr

PASSO PAMPELLE
 Pampelle, crémant, lime soda 130 kr

CAROLINE BOURRIAUD
 Lillet rose, peach, grapefruit 130 kr

DYLAN ROCHER
 Rum, rhubarb, lime, mint 130 kr

CINDY PEYROT (non-alc)
 Orgeat, rose lemonade, lemon, cranberry 65 kr


FRENCH SHÔTS

HOT MADAGASQUE
 Coffee, cream, vanilla 65 kr

HÁPPY PAPON
 Gin, elderflower, lemon, cucumber 65 kr

LE BISOU
 The mint kiss 65 kr


PASTIS



2 cl

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

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



C'est Parfait

BIÈRE

BIÈRE PRESSION (draft)

Kronenbourg 1664, 36 cl 70 kr
 1664 Blanc, 36 cl 75 kr
 Carlsberg Hof, 40 cl **ECO** 55 kr
 Grimbergen Blonde, 33 cl 85 kr
 Picon Bière, 36 cl 85 kr

BIÈRE EN BOUTEILLE (bottle)

Kronenbourg 1664, 33 cl 70 kr
 1664 Blanc, 33 cl 75 kr
 Carlsberg Hof, 33 cl **ECO** 50 kr
 Celia Organic (gluten-free), 33 cl 75 kr
 Demory Paris IPA, 33 cl 95 kr
 Grimbergen Double Ambrée, 33 cl 90 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

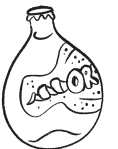
La Cidraie, bottle, 33 cl 75 kr
 Boulard Cidre de Normandie **BIO**, bottle 33 cl 80 kr
 Cidre Bouché **BIO**, 75 cl 255 kr

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

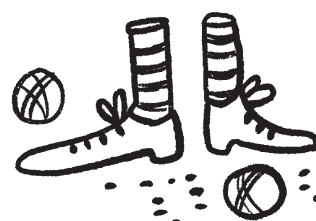
We have brought our favorite terrains and gravel back home from South France to our own park à la Marseille.

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!