



BOULEBAR



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 PAMPILLE**
Pampelle, crémant, lime soda 130 kr

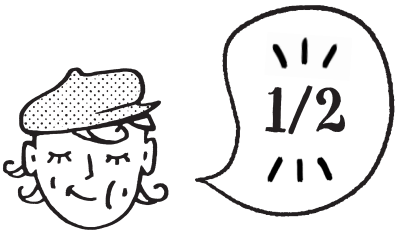
-  **DYLAN ROCHER**
Rum, rhubarb, lime, mint 130 kr
-  **CINDY PEYROT (non-alc)**
Orgeat, rose lemonade, lemon, cranberry . 65 kr

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

- LES EXTRAS -

- SALADE VERTE (veg)**
Small mixed green salad with nobis dressing and roasted seeds 55 kr
- POMMES SAUTÉES** 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 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
- 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 SAUTÉES**
Striploin with bearnaise butter pommes sautées 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.

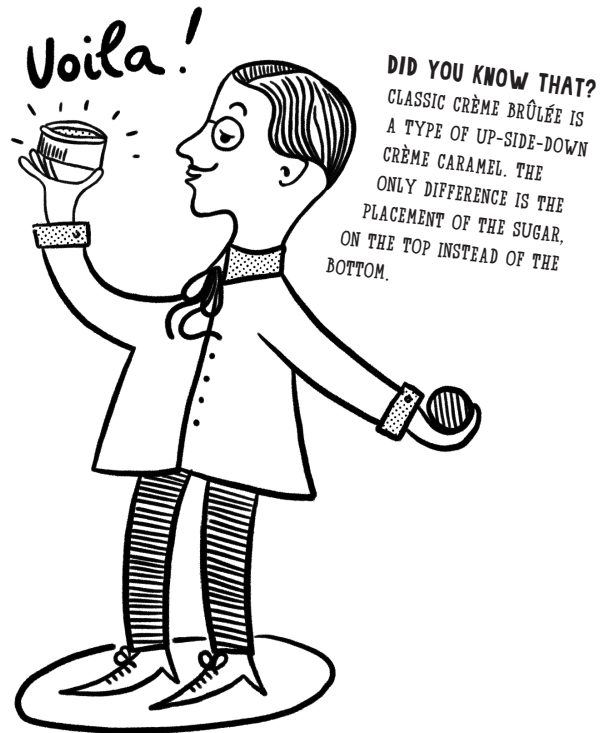
- VEGETARIAN**
French gazpacho. Ratatouille with bergamot yoghurt. Romaine salad with grated Comté and herbs. Broccoli and asparagus fricassée with umami mayonnaise, deepfried onion and chickpeas.

- 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, Truffles au chocolat, Compote de fraises & rhubarbe .. 145 kr



OH LA LA LUNCH

EVERY FRIDAY 11-15

STEAK BAVETTE

Flank steak with pommes sautées 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



BOULEBAR



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 rosé, 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

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 (draft)
Kronenbourg 1664, 36 cl 70 kr
1664 Blanc, 36 cl 75 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.

1664

CIDRE

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

ORANGINA



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.

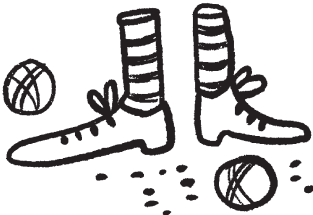
PARC BORELY Just like the park in Marseille, where the largest pétanque competition in the world is played. A high-speed lane with plenty of rolling.

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!

Subject to change.