



LES DRINKS & COCKTAILS



ANGELIQUE PAPON

Gin, elderflower, cucumber, lemon, apple 130 kr



COUPETTE VIOLET

Byrrh, vodka, violet, lemon 130 kr



LILLET PAMPELLE

Rum, Pampelle, Lillet rouge 130 kr



COINTREAU ÀLLO!

Cointreau, Chartreuse, carrot, ginger, lemon130 kr



POIRE MÛMS

Cognac, pear, pastis, lemon, cardamom130 kr



LA FRAMBOISE (non-alc)

Cranberry, raspberry, blueberry, lemon 65 kr

ENTREES

HUÎTRES

Oysters, fines de clair 30 kr/piece

PLAT DE PETIT (meat/veg)

French cheeses with charcuteries or seasonal vegetarian delicacies 265 kr

SOUPE CRÈME (veg)

Caramelized onion soup with vinaigrette, Comté crème, chives and croutons 95 kr

TARTAR RÖDBETIQUE (vegan)

Beetroots, horseradish, cornichons, Dijon mustard, capers and red onion 95 kr

MOULES MARINIÈRE (1/2)

Mussels cooked with white wine, cream, parsley and garlic 105 kr

- LES EXTRAS -

SALADE VERTE (veg)

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

POMMES SAUTÉES with aioli..... 55 kr

LE MAINS

PLAT DU JOUR

Our daily special on French recipes. Ask what is served today 155 kr

BOUILLABAISSE

Classic fish pot with mussels and shrimps, served with croutons and aioli 215 kr

MOULES MARINIÈRE

Mussels cooked with white wine, cream, parsley and garlic 160 kr

SOCCA PÔRJEU (vegan)

Chickpea pancake with burnt leek, quinoa, hummus and black root 155 kr

CANARD À L'ORANGE

Fried duck breast with buttered cabbage and orange sauce. Served with pommes Anna 230 kr

STEAK SAUTÉES

Swedish striploin with roasted garlic butter and haricots vertes. Served with pommes sautées 275 kr

LES DESSERTS

CRÈME BRÛLÉE Classic with vanilla 85 kr

CAKE AU BANANE

Banana cake, dulce de leche, vanilla ice cream and passionfruit 95 kr

GANACHE AU CHOCOLAT (vegan)

Chocolate cream and yoghurt sorbet with lavender 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

Our selected cheeses. Always french and always sesonal one 55 kr/ three 150 kr

LA GRANDE FINALE

Crème brûlée, Truffle au chocolat and Cake au banane 145 kr



VEG

SOUPE CRÈME

Caramelized onion soup with vinaigrette, Comté crème, chives and croutons.

OEUF ROYAL

Royal egg with sautéed mushrooms. Topped with potato crisp and tarragon.

SOCCA PÔRJEU

Chickpea pancake with burnt leek, quinoa, hummus and black root.

PLAT DE GRAND

ALL OUR LOVE
TO THE FRENCH KITCHEN.
DIVIDED INTO THREE SERVINGS
WITH SEASONAL INGREDIENTS.

395 KR

/ person

MEAT

SOUPE CRÈME

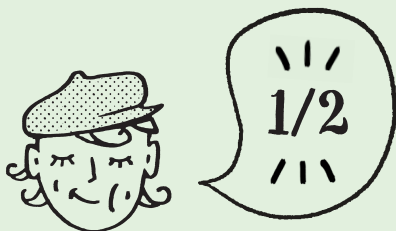
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OEUF ROYAL

Royal egg with sautéed mushrooms. Topped with potato crisp and tarragon.

CANARD À L'ORANGE

Fried duck breast with buttered cabbage and orange sauce. Served with pommes Anna.



KIDS MENU

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

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



CHAMPAGNE & CRÉMANT

Baron Aimé, Crémant de Bourgogne Brut ..105/570 kr
Laurent-Perrier, La Cuvée 125/730 kr
Champagne de Castellane Vintage 2012 ... 920 kr
Perrier Jouët, Belle Epoque 1680 kr

VIN BLANC

Vin de Table, (vegan) 90/370 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
Les Clos Perdus L’Année Blanc “Nature” 145/620 kr
Sancerre, La Terres Blanches 680 kr
Bourgogne Aligoté, Francois Carillon ... 760 kr
Lune d’Argent, Clos de Lunes 840 kr
Puligny-Montrachet, 1er Cru “Les Folatières” 1050 kr
Chablis, Domaine des Malandes, MAGNUM .. 1100 kr
Chassagne-Montrachet, 1er Cru Morgeot ..1250 kr

VIN ROSÉ

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

VIN ROUGE

Vin de Table, (vegan) 90/370 kr
Ventoux, Cristia Collection 105/440 kr
Côtes Du Rhône, Villa des Grés **ECO** 120/530 kr
Hautes Côtes de Nuits, Bourgogne ... 130/570 kr
Minervois “Les Fontanilles”..... 145/645 kr
Chateau Vignelaure Rouge 155/680 kr
Côte du Py, Morgon, Louis-Claude Desvignes 720 kr
Château de Barbe Blanche, Bordeaux 810 kr
Le Page Rouge, MAGNUM 920 kr
Santenay 1er Cru “Clos des Mouches” 950 kr
Châteauneuf-du-Pape, Domaine Cristia .. 1050 kr
Savigny Les Beaunes 1:er Cru Les Serpentières 1100 kr
Chateau Vignelaure Rouge, MAGNUM 1250 kr

VIN DOUX

Sauternes, Chateau Lange Reglat 95/445 kr

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POIRE MÛMS

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LA FRAMBOISE (non-alc)

Cranberry, raspberry, blueberry, lemon .. 65 kr

FRANSKA SHÔTS

HOT MADAGASQUE

Coffee, cream, vanilla liqueur 75 kr

POMMEAU VADEAU

Pommeau, lemon 75 kr

BÔMB BLEU

Pomegranate, pastis 75 kr



PASTIS

2 cl

ACCORDING TO FRENCH TRADITION,
THE WINNER ALWAYS BUYS A ROUND
OF PASTIS. THE NO. 1 SPORTS DRINK
OF PÉTANQUE. TRÈS FANTASTIQUE!

Ricard40 kr
Casanis48 kr
Janot **BIO**.....48 kr
Janot Bleu48 kr
Henri Bardouin50 kr

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

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
Jus de Pommes Pétillant 50/170 kr
Jus de Pommes strawberry 45 kr
Alain Milliat rhubarb / passion fruit ... 55/95 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

LE SNACKS

Olives 35 kr
Nuts 30 kr

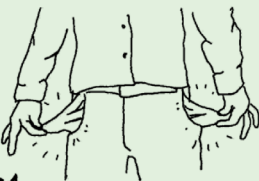
GRÖNBRALLAN

THE STORY ABOUT US

And there he stood. The man with the green pants. He threw the boules with such height, grace and precision thatno one could ever come close to. And what was up with the silly-looking gigantic green pants?

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

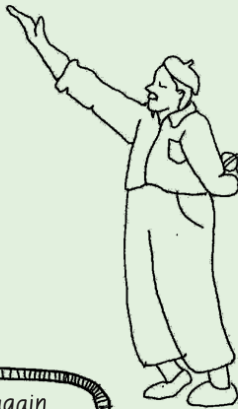
had left the well-known and secure grounds of Sweden for an adventure through Europe. And we were all filled with naive and youthful expectation. But already at the first stop in Paris



we were scammed and robbed by a SLIPPERY MONSIEUR.

MERDE!

WHAT A CHARACTER
WHAT A MASTER



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.



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.