






LES DRINKS & COCKTAILS


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

 **COINTREAU À LO!**
Cointreau, Chartreuse, carrot, ginger, lemon 130 kr

 **COUPETTE VIOLET**
Byrrh, vodka, violet, lemon 130 kr

 **POIRE MÛMS**
Cognac, pear, pastis, lemon, cardamom 130 kr

 **LILLET PAMPELLE**
Rum, Pampelle, Lillet rouge 130 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
with french fries 150 kr

- LES EXTRAS -

SALADE VERTE (veg)
Small mixed green salad with nobis dressing and roasted seeds 55 kr

POMMES FRITES with aioli 45 kr

LE MAINS

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

BOUILLABAISSÉ
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
with french fries 205 kr

PARISARE (veg/meat)
Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread and french fries 195 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 FRITES
Swedish striploin with roasted garlic butter and haricots vertes. Served with french fries . 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 seasonal 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.** 

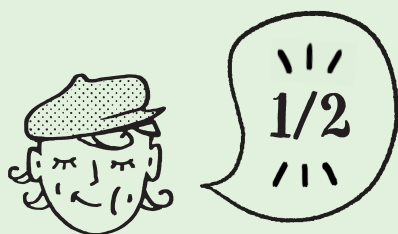
395 KR
/ person

MEAT

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

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 *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

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 1er Cru Les Serpentières 1100 kr
 Chateau Vignelaure Rouge, MAGNUM 1250 kr

VIN DOUX
 Sauternes, Chateau Lange Reglat 95/445 kr

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COUPETTE VIOLET
 Byrrh, vodka, violet, lemon 130 kr

POIRE MÛMS
 Cognac, pear, pastis, lemon, cardamom ... 130 kr

LILLET PAMPELLE
 Rum, Pampelle, Lillet rouge 130 kr

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!

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

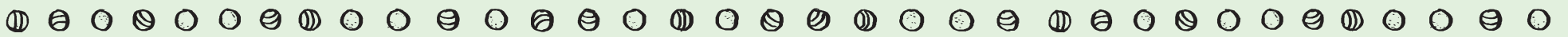
La Cidraie, bottle, 33 cl 75 kr
 Boulard Cidre de Normandie **BIO**, bottle 33 cl 80 kr
 Cidre Bouché **BIO**, 75 cl 255 kr

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



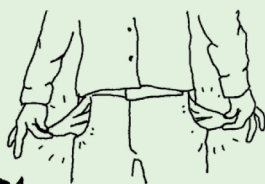
GRÖNBRALLAN

THE STORY ABOUT US

And there he stood. The man with the green pants. He threw the boules with such height, grace and precision that no 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.

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.