
OYSTERS

Oysters fine de claire with a shallot
vinaigrette, lemon and Tabasco 30 sek each

MARINATED OLIVES 30 sek

CROQUE MONSIEUR

Grilled levain with jambon cru, tomato, Dijon
mustard, Comté and butter 85 sek

CROQUE FROMAGE (veg)

Grilled levain with Brie, Comté, tomato,
Dijon mustard and butter 85 sek

MOULES

Mussels with white wine, cream, parsley
and garlic 135 sek

POMMES FRITES with aioli 45 sek

SALADE VERTE (veg) A rich salad with the
primeurs of the season, pickled shallots,
croutons and a vinaigrette 85 sek

LEGUMES MAISON (veg)

Mung bean ragu, artichoke, orange glazed
carrots and tarragon 135 sek

SOUPE (veg)

Crème Ninon – green peasoup with goat
cheese and chives 95 sek

STEAK TARTAR

Steak tartare with capers, finely chopped red
onion, cornichons, egg yolk, Dijon mustard, and
French fries 1/2 95 sek, 1/1 145 sek

PARISARE Ground chuck roll on levain fried
in butter, with caramelized onion, a pan
fried egg, and French fries 185 sek

POISSON AU FOUR

Baked cod with brandade, sauce vierge and
artichoke 195 sek

SALADE DE SAUMON FUMÉ

Mixed salad with smoked salmon, beans,
pickles and horseradish 165 sek

STEAK FRITES Sirloin steak with whipped tarragon

butter, red wine gravy, French Fries and
tomato salad 235 sek

OUR FAVOURITES

PLAT DE PETIT

235 SEK

A perfect combination of cold cuts and French cheeses with condiments.

Perfect for 2-5 people to share

PLAT DE GRAND (meat/veg)



315 SEK

Our most popular dinner combination where we serve all of France on different plates. Perfect to share! The dishes vary according to the pri-meurs of the season and are also available as vegetarian versions. Ask our waiters about which dishes are currently being served.

For at least two people. Price per person.

PLAT DU JOUR Today's Special

145 SEK

LES DESSERTS

LA GRANDE FINALE

Crème brûlée, Tarte au citron and Truffe

au chocolat 115 sek

CRÈME BRULÉE 75 sek

TRUFFE AU CHOCOLAT Chocolate truffle 30 sek

CRÈME AU CHOCOLAT

Served with raspberry sherbet and a

nougatine 75 sek

TARTE AU CITRON

Lemon Meringue tarte with raspberries 75 sek

BOULE DE GLACE A scoop of raspberry

sherbet or vanilla ice cream 45 sek

LES FROMAGES

Brie, goat cheese mousse, Reblochon and

16 month Comté one 45 sek / all 135 sek

HALF PRICE FOR CHILDREN 15 YEARS OLD OR YOUNGER

If you have food allergies, ask us for info.

BOULEBAR .SE