

CHAMPAGNE & CRÉMANT

CHAMPAGNE
Ayala Champagne 100/650 kr

CRÉMANT
Crémant de Loire ... 70/450 kr



OYSTERS

HUÎTRES - FINES DE CLAIR
with
Mignonette



30 KR
/oyster



LES COCKTAILS

ANGELIQUE PAPON
Gin, elderflower, cucumber, lemon

SUCHAUD RIGID
Cognac, Cointreau, lemon, Champagne

LAMOUR ÉTERNEL
Campari, vanilla, raspberry, lemon



115 KR

ENTREES

PLAT DE PETIT (veg/meat)

Perfect to share. Seasonal vegetarian delicacies or charcuteries with condiments and French cheeses.

250 KR

HUÎTRES

Oysters Fines de Clair with sauce mignonette 30 kr/oyster

MOULES MARINIÈRE

Mussels cooked with white wine, cream, parsley and garlic 65 kr
with french fries 110 kr

TARTAR

Tartar of veal, truffle nobis, deepfried schallots, capers and soy sauce gel 95 kr
with french fries..... 140 kr

SOUPE TOPINAMBOUR (veg)

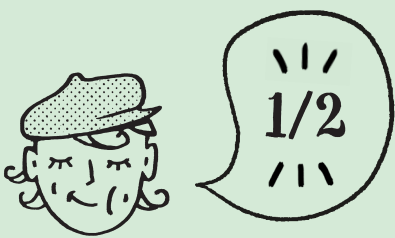
Jerusalem artichoke soup with truffle vinaigrette and chives 95 kr

- LES EXTRAS -

SALADE VERTE (veg)

Small mixed green salad with nobis dressing and roasted seeds 45 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 DE GRAND (veg/meat)

All of our love for the French cuisine. We serve soup followed by a starter and a delicious main course. Served family style on plates for the party to share. Varies according to season.
For 2 people or more.

315 KR /person

PLAT DU JOUR

Our daily special on classic French recipes. Ask what is served today 145 kr

MOULES MARINIÈRE

Mussels cooked with white wine, cream, parsley and garlic 115 kr
with french fries 160 kr

POISSON AU FOUR

Fish of the day, served with grape juice, browned butter, spinach and cauliflower seasoned with ras el hanout 195 kr

PARISIAN (veg/meat)

Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread and french fries 165 kr

STEAK TARTAR

Tartar of veal truffle nobis, deepfried schallots, capers and soy sauce gel 145 kr
with french fries 190 kr

LÉGUMES MAISON (veg)

Deep fried panisse, beluga lentilles, kale, ginger and orange 135 kr

ENTRECÔTE DE VEAU

Veal entrecôte with roasted root vegetables and jus. Served with kale & cabbage salad with cucumber and pickled onion 195 kr

STEAK AU POIVRE VERTE

Striploin with green pepper sauce, french fries and small salad..... 245 kr

LES DESSERTS

CRÈME BRÛLÉE Classic vanilla flavoured .. 75 kr

ANANAS EXOTIQUE

Caramelized pineapple, mango sorbet, oat crumble and jus exotique 85 kr

CRÈME AUX CHOCOLAT (vegan)

Chocolate crème, coconut sorbet and roasted coconut 75 kr

BOULES DE GLACE

Two scoops of sorbet or ice cream 45 kr

TRUFFES AU CHOCOLAT

Two small chocolate truffles 25 kr

MADELEINE COOKIES

Three small French cookies 25 kr

LES FROMAGES


Johan's selected cheeses always French and always according to season one 50 kr/ three 135 kr



LA GRANDE FINALE

A dreamy French triple: Crème Brûlée, Madeleine cookies & Crème aux Chocolat.

125 KR



Voilà!

DID YOU KNOW THAT?
CLASSIC CRÈME BRÛLÉE IS A TYPE OF UP-SIDE-DOWN CRÈME CARAMEL. THE ONLY DIFFERENCE IS THE PLACEMENT OF THE SUGAR, ON THE TOP INSTEAD OF THE BOTTOM.



OH LA LA LUNCH

EVERY FRIDAY 11 - 15

STEAK *or* LÉGUMES MAISON
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.

225 kr brunch only **300 KR**
75 kr children 6-15 y/o with 90 min
0 kr children under 6 pétanque

CHAMPAGNE & CRÉMANT

Crémant de Loire	70/450 kr
Ayala Champagne	100/650 kr
Ayala Vintage 2006 Champagne.....	990 kr
Ayala Rosé Majeur	1250 kr

VIN BLANC

Vin de Table	65/270 kr
Grand Héron, Gascogne	80/335 kr
Langlois Samur Blanc	95/380 kr
Riesling, Grand Cru Frankstein,Frey	105/440 kr
Chablis, Commune	110/460 kr
Pouilly-fuissé, Chanson	665 kr
Meursault Côte de Beaune	760 kr

VIN ROSÉ

Vin de Table	65/270 kr
Chateau Roubine	85/355 kr
Chateau Roubine, Magnum	700 kr

VIN ROUGE

Vin de Table	65/270 kr
Pinot Noir, Cour des Dames	80/335 kr
Morgon "nature" Bouillat	90/380 kr
Grenache, Little James Basket St Cosme	115/480 kr
Chateau Rombeau, L'élevé ECO	130/545 kr
Chateau Roubine, Cru Classé	145/590 kr
Chateau Sipian Médoc	740 kr
Bosquet des Papes, Chateauneuf-du-Pape .	825 kr

LE SNACKS

Olives	35 kr
Nuts	35 kr



LES COCKTAILS

ANGELIQUE PAPON - THE ELEGANT
Gin, elderflower, cucumber, lemon, apple ... 115 kr

SUCHAUD RIGID - THE MERCILESS
Cognac, Cointreau, lemon, Champagne 115 kr

LAMOUR ÉTERNEL - THE AMOROUS
Campari, vanilla, raspberry, lemon 115 kr

LACROIX PRÉCIS - THE FAULTLESS
Cognac, falernum, lemon, Ricard 115 kr

FAZZINO FINESSE - THE ARTIFICE
Calvados, Rinquiquin, lemon, Amargo Chunchu .. 115 kr

ALLEZ BOURRIAUD - THE RESOLVER (non-alc)
Wild berries, lemon, cranberries 55 kr

FRENCH SHÔTS

HOT MADAGASQUE
coffee, cream, vanilla

LE BISOU
mint

50 KR



NON-ALC SHÔT 30 KR

PAMPLEMOUSSE
vodka, lime, grapefruit

HÁPPY PAPON
gin, elderflower, lemon, cucumber

PASTIS



2 cl

Ricard.....	32 kr
Janot BIO	38 kr
Janot Blue.....	38 kr
Henri Bardouin...	40 kr
Raimu.....	38 kr

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



BIÈRE

BIÈRE PRESSION

Kronenbourg 1664 , 36/50 cl	45/60 kr
1664 Blanc, 36/50 cl	50/70 kr
Grimbergen Blonde, 50 cl	65 kr
Picon Bière, 36 cl	65 kr

BIÈRE EN BOUTEILLE

Kronenbourg 1664, 33 cl	50 kr
1664 Blanc, 33 cl	50 kr
Grimbergen Double Ambrée, 33 cl	60 kr
Lefe Brune, 33 cl	60 kr
Grimbergen Blonde, 33 cl	60 kr
Carlsberg, Nordic Gylden Bryg, 33 cl	35 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

Cidre Brut BIO , bottle 33 cl	65 kr
Cidre Rosé, Maison Ècusson, bottle 33 cl ...	65 kr
Dupont Bouché BIO , 75 cl	210 kr
Dupont Reserve, 75 cl	365 kr

TOUT LE RESTE

Sparkling water	25/45 kr
Perrier	45 kr
Orangina orange / blood orange	30 kr
Jus de Pommes Pétillant	40/150 kr
Fentimans Curiosity Cola	45 kr
Fentimans Lemonade Elderflower	45 kr
Fentimans Rose Lemonade	45 kr
Coca-Cola / Sprite	30 kr
Coffee (Sélection Lilla Kafferosteriet) ECO .	25 kr
Tea, our selected black or green tea ECO ..	25 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

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 ... 200 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 ... 300 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

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	650 kr
FBT La Franc Soft Black	700 kr
FBT La Franc Stainless Steel	850 kr
OBUT Match+	1 400 kr
OBUT Soleil	1 600 kr
OBUT RCC	1 800 kr
OBUT ATX.....	2 500 kr

Buy your boules and bring them home with you right now or order online at BOULEBARSTORE.SE

OUR LANES

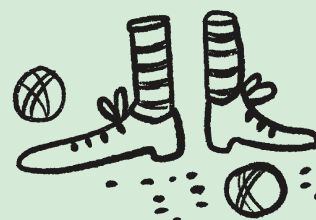
We have brought our favorite terrains and gravel back home from South France to our own park à la Marseille.

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!