







LES DRINKS & COCKTAILS

-  **ANGELIQUE PAPON - THE ELEGANT**
Gin, elderflower, cucumber, lemon, apple 115 kr
-  **SUCHAUD RIGID - THE MERCILESS**
Gin, Aperol, Amaro, bitter orange .. 115 kr

-  **LAMOUR ÉTERNEL - THE AMOROUS**
Vodka, Lillet, grapefruit, lingonberry 115 kr
-  **LACROIX PRÉCIS - THE FAULTLESS**
Chambord, wild berries, bourbon, lemon. 115 kr

-  **FAZZINO FINESSE - THE ARTIFICE**
Rhum, cherry, orange, lime 115 kr
-  **ALLEZ BOURRIAUD - THE RESOLVER (non-alc)**
Wild berries, lemon, cranberries ... 55 kr

ENTREES

PLAT DE PETIT (veg/meat)
Perfect to share. Seasonal vegetarian delicacies or charcuteries with condiments. Served with French cheeses.
— — — — — **250 KR**

HUÎTRES
Oysters Fines de Clair with sauce mignonette 30 kr/piece

MOULES NORMANDIE
Mussels cooked with apple cider, cream, parsley and garlic 65 kr
with french fries 110 kr

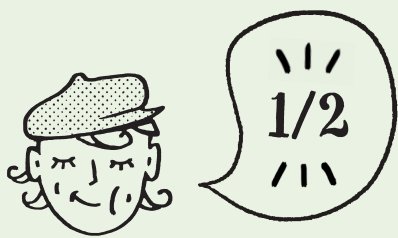
STEAK TARTAR
Stirred tartar of beef, cognac, egg yolk and Dijon mustard 95 kr
with french fries 140 kr

SOUPE AUX CHAMPIGNONS (veg)
Mushroom soup, with fried mushrooms and ceps oil 85 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 served in three delicious entrées and a tasty 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. Magnifique! Ask what is served today 145 kr

MOULES NORMANDIE
Mussels cooked with apple cider, cream, parsley and garlic 115 kr
with french fries 160 kr

POT DE POISSON
Fish casserole with salmon, cod and shrimps. Served with crutons, aioli and grated Comtè 195 kr

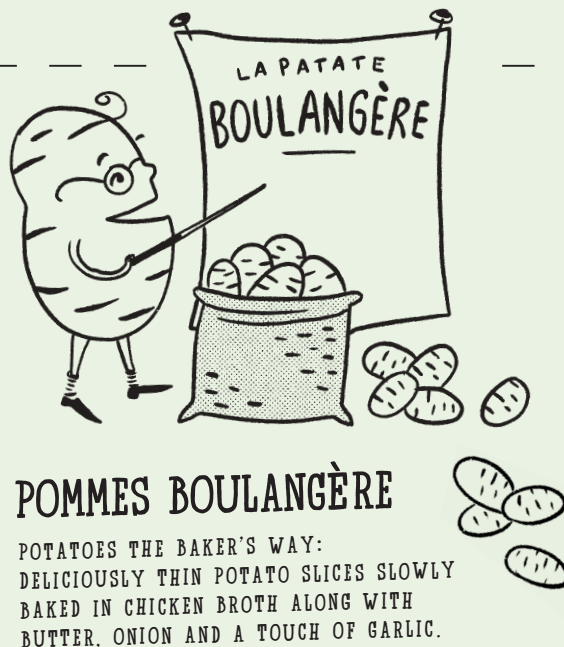
PARISIAN (veg/meat)
Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread and french fries 165 kr

STEAK TARTAR
Stirred tartar of beef, cognac, egg yolk and Dijon mustard 145 kr
with french fries 190 kr

LÉGUMES MAISON (veg)
Cocos beans with Comtè crème, truffle vinaigrette, Comtè tuile and glazed onions .. 135 kr

STEAK AU POIVRE VERTE
Striploin with green pepper sauce, french fries and a small salad 235 kr

VEAU RÔTIE
Veal roastbeef, pommes Boulangère, mushrooms and string beans 195 kr



POMMES BOULANGÈRE

POTATOES THE BAKER'S WAY:
DELICIOUSLY THIN POTATO SLICES SLOWLY BAKED IN CHICKEN BROTH ALONG WITH BUTTER, ONION AND A TOUCH OF GARLIC.

LES DESSERTS

CRÈME BRÛLÉE À LA TONKA 75 kr

BISCUITS AUX AMANDES
Almond biscuit, apple sorbet and cinnamon sabayonne 75 kr

CHOCOLAT
Baked chocolate gâteau with caramel, cacao crisp and raspberry sorbet 75 kr

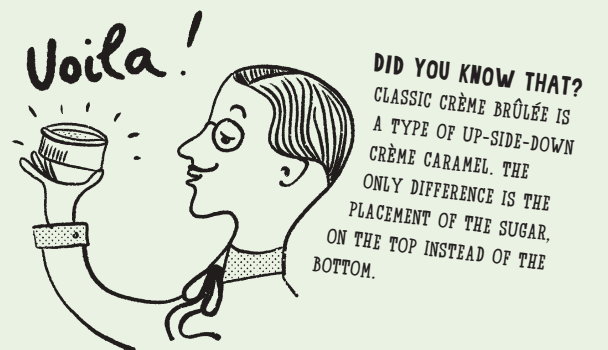
BOULES DE GLACE
Two scoops of sorbet or ice cream 45 kr

TRUFFES AU CHOCOLAT
Two small chocolate truffles 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, Biscuits aux Amandes & Truffe au Chocolat
125 KR



LE BOULE BRUNCH

Every SATURDAY and SUNDAY
10.30 AM - 15 PM

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

OH LA LA LUNCH
EVERY FRIDAY 11 AM - 15 PM

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**

BOBLER & CHAMPAGNE

Cremant 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



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Wild berries, lemon, cranberries 55 kr



PASTIS 2 cl

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

PÉTANQUE WITHOUT PASTIS IS LIKE PARIS WITHOUT THE EIFFEL TOWER. ACCORDING TO FRENCH TRADITION, THE WINNER ALWAYS BUYS A ROUND.



BIERE

BIÈRE PRESSION
Kronenbourg 1664, 36/50 cl 45/60 kr
1664 Blanc, 36 cl 50 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
Leffe 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.



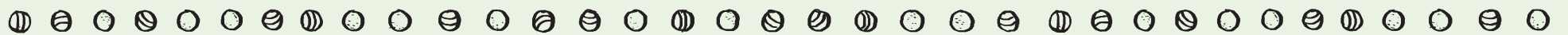
CIDRE

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 30 kr
Coca-Cola / Sprite 30 kr
Jus de Pommes 40/150 kr
Fentimans Curiosity Cola 45 kr
Fentimans Lemonade Elderflower 45 kr
Fentimans Rose Lemonade 45 kr
Dragon blood or Lizard snot 55 kr
Coffee (Sélection Lilla Kafferosteriet) **ECO** . 25 kr
Tea, our selected black or green tea **ECO** .. 25 kr

FRENCH JUICY ORANGE SODA. HAVE YOU SEEN THAT THE BOTTLE LOOKS LIKE PÉTANQUE BOULES? BUT PLEASE DO NOT 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 100 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 ... 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 1 000 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	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!