






## LES DRINKS & COCKTAILS


 **ANGELIQUE PAPON**  
Gin, elderflower, cucumber, lemon, apple ..... 115 kr

 **COINTREAU À LO!**  
Cointreau, Chartreuse, carrot, ginger, lemon ..... 115 kr

 **COUPETTE VIOLET**  
Byrrh, vodka, violet, lemon ..... 115 kr

 **POIRE MÛMS**  
Cognac, pear, pastis, lemon, cardamom ..... 115 kr

 **LILLET PAMPELLE**  
Rum, Pampelle, Lillet rouge ..... 115 kr

 **LA FRAMBOISE (non-alc)**  
Cranberry, raspberry, blueberry, lemon ..... 55 kr

## ENTREES

**HUÎTRES**  
Oysters, fines de clair ..... 30 kr/stk

**PLAT DE PETIT (meat/veg)**  
French cheeses with charcuteries or seasonal vegetarian delicacies ..... 250 kr

**SOUPE CRÈME (veg)**  
Caramelized onion soup with vinaigrette, Comté crème, chives and croutons ..... 80 kr

**TARTAR RØDBETIQUE (vegan)**  
Beetroots, horseradish, cornichons, Dijon mustard, capers and red onion ..... 65 kr

**MOULES MARINIÈRE (1/2)**  
Mussels cooked with white wine, cream, parsley and garlic ..... 75 kr  
with french fries ..... 120 kr

### - LES EXTRAS -

**SALADE VERTE (veg)**  
Small mixed green salad with nobis dressing and roasted seeds. .... 45 kr

**POMMES FRITES** with aioli ..... 45 kr

## LE MAINS

**PLAT DU JOUR**  
Our daily special on French recipes.  
Ask what is served today ..... 145 kr

**BOUILLABAISSE**  
Classic fish pot with mussels and shrimps, served with croutons and aioli. .... 175 kr

**MOULES MARINIÈRE**  
Mussels cooked with white wine, cream, parsley and garlic ..... 120 kr  
with french fries ..... 165 kr

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

**SOCCA PÔRJEU (vegan)**  
Chickpea pancake with burnt leek, quinoa, hummus and black root ..... 140 kr

**CANARD À L'ORANGE**  
Fried duck breast with buttered cabbage and orange sauce. Served with pommes Anna ... 195 kr

**STEAK FRITES**  
Striploin with roasted garlic butter and haricots vertes. Served with french fries . 245 kr

## LES DESSERTS

**CRÈME BRÛLÉE** Classic with vanilla ..... 75 kr

**CAKE AU BANANE**  
Banana cake, dulce de leche, vanilla ice cream and passionfruit ..... 85 kr

**GANACHE AU CHOCOLAT (vegan)**  
Chocolate cream and yoghurt sorbet with lavender ..... 85 kr

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

**TRUFFES AU CHOCOLAT**  
Two small chocolate truffles ..... 25 kr

**LES FROMAGES**  
Our selected cheeses. Always french and always seasonal ..... one 50 kr / three 135 kr

**LA GRANDE FINALE**  
Crème Brûlée, Truffe au Chocolat and Cake au banane ..... 125 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.** 

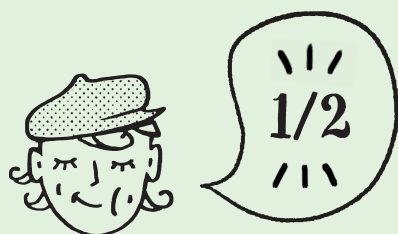
**315 KR**  
/ pers

## KØD

**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.

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  |
| Crémant de Loire Rosé .....              | 70/450 kr  |
| Ayala Champagne .....                    | 100/650 kr |
| Michel Gonet, Blanc de Blancs 2017 ..... | 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 <b>ECO</b> ..... | 105/440 kr |
| Chablis, Chanson .....                                | 110/460 kr |
| Pouilly-fuissé, Bourgogne .....                       | 625 kr     |
| Meursault Côte de Beaune .....                        | 745 kr     |

## VIN ROSÉ

|                               |           |
|-------------------------------|-----------|
| Vin de Table .....            | 65/270 kr |
| Château Roubine, MAGNUM ..... | 700 kr    |

## VIN ROUGE

|  |            |
|--|------------|
| Vin de Table .....                           | 65/270 kr  |
| Villa Mansany .....                          | 80/335 kr  |
| Pinot Noir, Cour des Dames .....             | 90/380 kr  |
| Côtes-du-Rhône, Saint Cosme .....            | 115/480 kr |
| Château Rombeau, L'élevé <b>ECO</b> .....    | 130/545 kr |
| Château Roubine, Cru Classé .....            | 145/590 kr |
| Châteauneuf-du-Pape, Bosquet des Papes ..... | 825 kr     |
| Cote Rotie, Saint Cosme .....                | 990 kr     |
| Château Roubine Cru Classe, MAGNUM .....     | 1150 kr    |

## LES DRINKS & COCKTAILS

ANGELIQUE PAPON  
Gin, elderflower, cucumber, lemon, apple . 115 kr

COINTREAU ÀLLO!  
Cointreau, Chartreuse, carrot, ginger, lemon 115 kr

COUPETTE VIOLET  
Byrrh, vodka, violet, lemon .....

POIRE MÛMS  
Cognac, pear, pastis, lemon, cardamom ... 115 kr

LILLET PAMPILLE  
Rum, Pampille, Lillet rouge .....

LA FRAMBOISE (non-alc)  
Cranberry, raspberry, blueberry, lemon .. 55 kr

## FRENCH SHÔTS

HOT MADAGASQUE  
Coffee, cream, vanilla liqueur .....

POMMEAU VADEAU  
Pommeau, lemon .....

BÔMB BLEU  
Pomegranate, pastis .....



## 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 .....           | 32 kr |
| Raimu .....            | 38 kr |
| Janot <b>BIO</b> ..... | 38 kr |
| Janot Bleu .....       | 40 kr |
| Henri Bardouin .....   | 40 kr |

## BIÈRE

BIÈRE PRESSION (draft)  
Kronenbourg 1664, 36/50 cl ..... 45/60 kr  
1664 Blanc, 36/50 cl ..... 50/70 kr  
Grimbergen Blonde, 33/50 cl ..... 45/65 kr  
Picon Bière, 36 cl ..... 65 kr

BIÈRE EN BOUTEILLE (bottle)  
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  
Bière de Boules, 50 cl ..... 70 kr  
Carlsberg, Nordic Gylden Bryg, 33 cl ..... 35 kr

## CIDRE

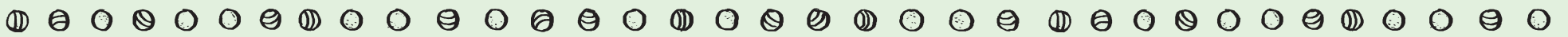
Appie Brut, bottle 36/75 cl ..... 65/165 kr  
Appie Rosé, bottle 36/75 cl ..... 65/165 kr

## TOUT LE RESTE

Sparkling water ..... 25/45 kr  
Perrier ..... 45 kr  
Orangina ..... 30 kr  
Jus de Pommes Pétillant ..... 45/170 kr  
Fentimans Curiosity Cola ..... 45 kr  
Fentimans Lemonade Elderflower ..... 45 kr  
Fentimans Rose Lemonade ..... 45 kr  
Coca-Cola / Coca-Cola Zero / Sprite ..... 30 kr  
Coffee (Sélection Lilla Kafferosteriet) **ECO** .. 25 kr  
Tea, our selected black or green tea **ECO** .. 25 kr

## LE SNACKS

Olives ..... 35 kr  
Chips ..... 35 kr  
Nuts ..... 35 kr



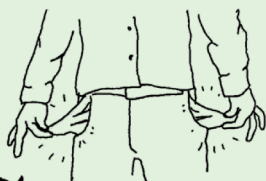
# GRÖNBRALLAN

## 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?

And after that moment nothing would ever be the same again.

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.