BOULE RUNCH

LES BRUNCH COCKTAILS

ANGÉLIQUE PAPON (non-alc/alc) Cucumber, elderflower, gin. Named after one of the world's greatest pétanque players. Our signature cocktail

BLOODY MARY (non-alc/alc) Nothing says "brunch" more than this

MIMOSA

EVERY VEEKEND

English

This phenomenal mixture of orange juice and bubbles was served for the first time

FIRST

Cheese and charcuteries or veg. delights. Crisp baguette, butter and marmalade.





EGGS BENEDICT

Pan fried levain bread, poached egg, spinach, and onion. On top: hollandaise, smoked salmon or beef tenderloin.

CLUB CROISSANT

Toasty croissant with lettuce, silver onion, tomato, herbs, and chive mayo. Bjäre chicken or portabello on top.

PAIN PERDU

French toast with fresh berries and white chocolaty whipped cream.

AT LAST

IF YOU CAN'T GET ENOUCH!

"Un grand dessert" ASK FOR MORE : White chocolate and cream cheese mousse, pain au chocolat and fruit.

Coffee or tea is included.



CHAMPAGNE & CRÉMANT

THIÉNOT BRUT, CHAMPAGNE

Pinot Noir, Chardonnay, Meunier, Reims 115/725 kr

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ALWAYS AT BOULEBAR (

MOULES MARINIÈRES (petite/grande) Mussels in white wine, cream, parsley and garlic.....135/255 kr Add french fries.....65 kr

PARISIAN (veg/meat)
Plant patty or minced beef patty with
caramelised onion and fried egg on
levain bread. French fries and aïoli ...215 kr

TOUR DE FRANCE

Cheese and charcuteries from our favourite regions of France. Served with pickles, butter, levain. Perfect to share345 kr

FREEDOM, TOGETHERNESS & a glass of Pastis!



Boulebar was founded by three friends who, during their train trip, fell in love with pétanque — not just as a sport, but as a way of life. Today, you'll find 13 Boulebars in Malmö, Gothenburg, Örebro, Stockholm, Copenhagen, and London. And the journey is just getting started.



BOULEBAR

Do you have any allergies? Ask us about the ingredients. Subject to change.