BOULE GRAND BOOK AT

BOULEBAR.DK

English

VEG

ÇA VA CELERIAC
Creamy celeriac with dill, lemon pearls and seaweed caviar – and crisps for crunch.

FILET FORMIDABLE
Plant-based steak à la
Juicy Marbles. Served with Pommes Anna, harissa-roasted tomatoes, haricots verts and white onions.

CITRON BOUM-BOUM Citrus cream with a raspberry and blackberry compote, roasted meringues and salty almonds. Sweet, tangy, salty, crunchy – all at once.

Meat

ÇA VA CELERIAC
Creamy celeriac with dill, lemon pearls and seaweed caviar – and crisps for crunch.

BŒUF OH LA LA
Swedish beef tenderloin with a red wine sauce and a salad of merguez-roasted tomato and haricots verts. And Pommes Anna.

CITRON BOUM-BOUM Citrus cream with a raspberry and blackberry compote,
roasted meringues and salty
almonds. Sweet, tangy, salty,
crunchy – all at once.

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

695 kr/person
Inc. Pétanque with a guide
(556 kr/pers exc. vat)