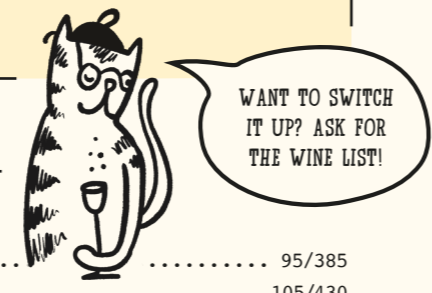


BIÈRE

BIÈRE <i>pression</i> (draft)		BIÈRE <i>bouteille</i> (bottle)	
1664 Bière 36 cl	50	1664 Bière 33 cl	50
1664 Blanc 36 cl	55	1664 Blanc 33 cl	55
BIÈRE GRANDE GIGANTE Gigante Kronenbourg 1664 60 cl	75	Grimbergen Blond 33 cl	65
BIÈRE GRANDE GIGANTE Gigante 1664 Blanc 60 cl	85	Grimbergen Double Ambrée 33 cl	65
Picon Bière 36 cl	65	1664 Blanc non-alc 33 cl	50
Brooklyn IPA 40 cl	75	Carlsberg Nordic non alc 33 cl	40
Brooklyn special Effect non alc 35,5cl	60		



LES VINS

VIN *blanc*

Vin de Table	95/385
Brumes de Gascogne Plaimont, <i>Colombard, Gascogne</i>	105/430
Château Régismont "Vin Orange" Fam. Paillet, <i>Muscat, Viognier, France</i>	115/455
Orimos, Chardonnay	120/495
Domaine Paul Blanck, Kientzheim, <i>Riesling, Alsace</i>	135/575
Sancerre, Domaine Roger Champault, <i>Sauvignon Blanc, Loire</i>	140/610
Chablis, Domaine Chanson, <i>Chardonnay, Chablis</i>	145/655
Domaine 5. WY, Jura, <i>Chardonnay, Savagnin</i>	730
Premier Cru Vaillons, Domaine Louis Moreau, <i>Chardonnay, Chablis, Bourgogne</i>	850
Rully, Bourgogne, <i>Domaine Chanson, Chardonnay</i>	930
Chablis, Domaine Chanson Chardonnay, Chablis MAGNUM	1050
Chassagne-Montrachet, Domaine Chanson, <i>Chardonnay, Bourgogne</i>	1460

VIN *rosé*

Vin de Table	95/395
Duberny Rosé, Château Regismont, <i>Languedoc</i>	105/430
Château Roubine Premium Cru Classé, <i>Côtes de Provence</i>	630/840

VIN *rouge*

Vin de Table	95/395
Responsable, Languedoc, <i>Økologisk</i>	105/430
Constance, Domaine Berthoumieu, <i>Tannat, Cabernet Sauv, Madiran</i>	115/455
La Cour de Dame Maison Badet-Clément, <i>Pinot Noir, Pays d'Oc</i>	125/495
Maison Tardieu-Laurent, Les Becs Fins Rouge, <i>Grenache, Syrah, Côtes du Rhône</i>	135/575
Chateau Parenchere, Cuvée Raphaël, <i>Bordeaux Supérieur</i>	145/655
Le Bourgogne Rouge, Pinot Noir, <i>Domaine Chanson</i>	750
Orimos "GSM", <i>Grenache, Syrah, Mourvèdre</i>	830
Morgon, "Nature" Vignoble Buillat Gamay, <i>Beaujolais</i>	870
Châteauneuf-du-Pape, Bosquet des Papes Grenache, Syrah, Mourvedre, Rhône	930
BRIO de Cantenac Brown, Cabernet sauvignon, Margaux, Bourdeaux	1060
Gevrey-Chambertin, Domaine Chanson Pinot Noir, Bourgogne	1270

CIDRE

Galipette Brut/Rosé	70
Somersby Apple	55
Somersby Elderflower & Lime	55
Jus de Pommes Pétillant non-alc	45/170
Galipette Rosé non-alc	55

LE RESTE

Sparkling Water	25/45
Perrier	45
Orangina Orange/Blood Orange	35
Coca Cola/Coca Cola Zero/Sprite Zero	35
Fentimans Cola/Elderflower/Rose	50



#29

LE MENU



COCKTAILS *sip, toast, play!*

- ANGÉLIQUE PAPON** non-alc/alc
Cucumber, elderflower, gin. Named after the world's greatest female pétanque player. Our signature cocktail, delivering crisp precision in every sip 75/130
- STRAWBERRY SMASH** non-alc/alc
Rum, strawberries, basil. Game, set, smash! 75/130
- LILLET PÊCHE**
Lillet Rosé, peach, grapefruit. Fruity, fresh and très elegant..... 130
- ZOO ZIZOU** non-alc/alc
Pampelle, vodka, citron, passion fruit. An elegant playmaker..... 75/130
- MAGGIE CHAUD**
Pineapple liqueur, white cocoa liqueur, tequila, lime. Jalapeño salt rim. Quite simply, an avant-garde Margarita 130
- G&T P&C**
Not your average G&T. Tonic accompanied by a French pear and cardamom gin. 130

LES SHÔTS *allez, allez!*

- HOT MADAGASQUE**
Coffee, cream, vanilla 65
- MINI SHÔTINI**
Gin, elderflower, lemon 65
- FRAMBOISE FANTASTIQUE**
Vodka, lemon, raspberry 65

OYSTERS & BUBBLY

Two Fine de Claire, served with a crisp, fresh Crémant..... 145



- Ricard 2 cl 35
- Henri Bardouin 2 cl 45

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

CHAMPAGNE & CRÉMANT *crisp & luxurious*

- Crémant de Limoux**
Aimery Chardonnay, Limoux..... 95/595
- Pet-Nat, Albert de Conti**
Petillant Naturel Sauvignon Blanc, Semillon, Bergerac 110/625
- Thiénot Brut, Champagne**
Pinot noir, Chardonnay, Meunier, Reims..... 115/725
- 2015 Blanc de Blancs "Cour de Mesnil"**
Grand Cru, Michael Gonet Chardonnay, Champagne..... 920
- 2019 Vieilles Vignes, Alain Bedel Pinot Munier**
Charly-sur-Marne, Champagne..... 1650
- Dom Pérignon**..... 2800

APÉRITIFS *french style appetisers*

OYSTERS

Fine de Claire, fresh lemon and mignonette..... 30

TOUR DE FROMAGE *veg*

A tasty French cheese trio: Comté, Brie de Meaux, goat cheese cream, crutons, fresh figs, chili honey..... 195

TOUR DE FRANCE

Cheese and charcuterie from our favourite regions of France. Served with pickles, butter, and levain. A very shareable dish..... 295

TOUR DE VERTE *veg* "LE DOUBLE DIP"

Artichoke dip and chive mayo, deep-fried cauliflower, and our most beautiful veggies..... 125

PIÈCES DE PIZZA

A crispier, white pizza topped with cream cheese, jambon blanc, chimichurri and fried shallots. Four-pieced, hence perfect for sharing – or not!..... 95

SALADE GRILLÉ

Grilled gem hearts, Nobis dressing, lemon, Comté, and Bayonne crisp..... 95

PETIT SPETT

Beef tenderloin skewer with tangy sauce, crunchy onions and French heat. It's small, yet sassy!..... 95

MERGUEZ LA CIOTAT

Spicy sausage, fried onion, dijon and harissa mayo in a soft baguette. A huge favourite among French pétanque players..... 65

ARTICHAUT & CO *veg*

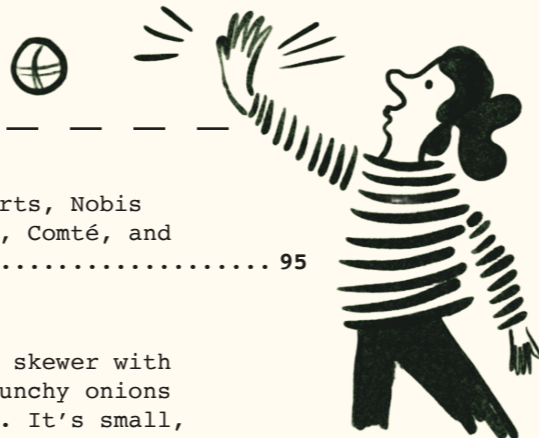
Fried artichoke, pea hummus, grilled lemon. Délicieux!..... 75

FRIES & AÏOLI 55

OLIVES PROVENÇALES 40

CHIPS 40

MARCONA ALMONDS 45



LES CLASSIQUES *classic french main courses*

MOULES MARINIÈRES *petite/grande*

Mussels cooked in white wine, cream, garlic and parsley 125/185
Add french fries..... 65

PARISARE *veg/meat*

Plant patty or minced beef patty with caramelised onion and fried egg on fried levain bread. French fries and aioli..... 175

CHAR CHARMANT

Fried char, sautéed potatoes, green asparagus, spinach, grilled lemon plus lemon mayo..... 190

LE CHICKEN

Bjäre chicken, tahini yoghurt, summer-style salad with cucumber, tomato, onion, and sumac dressing. Roasted Amandine potatoes 255

BŒUF BÉARNAISE

Swedish tenderloin, béarnaise sauce, chimichurri, tomato and onion salad, tomato vinaigrette. With fries? Sure thing!..... 295

SALADE DE CREVETTES

Hand-peeled prawns, garden salad with the veggies of the season, herb dressing. Lively. Fresh. Crisp..... 175

LE PETIT tip!

EAT MOULES LIKE A PRO! DON'T THROW AWAY THE FIRST SHELL. USE IT TO SCOOP UP THE REST OF THE LITTLE BUGGERS.



DESSERTS *french, sweet and summery*

CRÈME BRÛLÉE

Classic with vanilla and crispy caramel. Better than in Paris..... 95

CITRON BOUM-BOUM

Citrus crème, strawberries, roasted white chocolate and oat crisp. Tangy, sweet, crunchy. Just perfect!..... 85

DAME BLANCHE

Dame Blanche is a French celebrity chef's homage to the opera of the same name. Vanilla ice cream, whipped cream, chocolate sauce..... 105

TRUFFE AU CHOCOLAT

Chocolate truffle, Boulebar style, with flakes of salt..... 40

ESPRESSO MARTINI Smooth, precise, sophistiqué 135

LE CAFÉ *a refreshing treat après*

COFFEE 35

TEA 40

ESPRESSO 30/35

CAPPUCCINO 45

LATTE 50



TRÈS sympa!

Children up to 13 y old eat and play for half price!

FREEDOM, TOGETHERNESS *& a glass of Pastis!*



Boulebar is run by true pétanque enthusiasts. It all started with three backpacking friends who fell hard for the game – not just as a sport, but as a way of life. A way to think, to be, to connect. Across generations, around a shared meal, and, of course, over a glass (or two) of pastis.

Today, you'll find 13 Boulebars in Malmö, Gothenburg, Örebro, Stockholm, Copenhagen, and London. And the journey is just getting started.

Le BOULE BRUNCH

EVERY WEEKEND
11 - 17

Gather friends and family, enjoy cocktails and settle the score on the gravel. The French brunch dishes are served at the table and finished in true French style with un grand dessert.

370

(inkl. boule)

BOOK HERE!



ALL INGREDIENTS ARE CAREFULLY SELECTED. DON'T HESITATE TO ASK!