LE MENU

PETIT PLATS:

Små franske retter, der indbyder til fællesskab.
Vælg et par stykker, del med venner eller bestil
det hele til dig selv.

Olives Provençales.....45
Marinerede oliven med klassiske herbes de Provence.

Macaron-mandler.....45
Let saltede & ristede.

Østers.....40
Fine de Claire, frisk citron &mignonette.

Pissaladière.....95
Traditionel fransk hvid pizza med skinke eller artiskok *(VEG)*.

Croquettes.....60
Kroketter med skinke eller vegetarisk, med aioli.

Artichaut & Co.....75
Artiskokhjerter, ærtehummus & grillet citron.

Merguez La Ciotat.....65
Krydret pølse, stegte løg, dijon & harissa mayo i en blød baguette.

Pommes Frites & Aioli.....55
Sprøde pommes frites med Boulebar's signatur-aioli.

Croque Monsieur.....90
Den klassiske version med skinke, ost & smørstegt levainbrød.

Tour de France.....295
Ost & charcuteri fra vores franske yndlings regioner.
Serveres med cornichoner & levainbrød.

PLATS PRINCIPAUX:

Voilà, vaskeægte klassikere. Præsentation er overflødig!

Poulet & Potimarron.....255
Stegt kylling, bagt græskar & endiviesalat serveret med kastanje sauce.

Steak Frites.....310
Oksefilet serveret med pommes frites, bearnaise sauce.

Moules Frites.....225
Dampede muslinger, hvidvin, fennikel & urter, pommes frites & aioli.

Steak Haché.....175/195
Plantebøf eller hakkebøf med karamelliserede løg & spejlæg på
stegt levainbrød. Pommes frites & aioli.

Niçoise Salad.....185
Fransk salat med friske grøntsager, oliven, hårdkogt æg, tun,
ansjoser & vinaigrette.

Poussée & Potimarron *(VEG)*.....255
Pandestegt kejserhat, bagt græskar & endiviesalat serveret med
kastanje sauce.

Soupe d'Artichaut aux Herbes *(VEG)*.....185
Fyldig jordskokke - sprøde jordskokkechips & friske krydderurter.

LA VIE EN ROSE (DESSERTER):

Som solen, der varmer ryggen. Et smukt smil. En
solnedgang på stranden. Du ved, livets bedste øjeblikke!

Glace.....55
En kugle is – vælg mellem Pistacie, Blodappelsin eller Vanilje
(veganske muligheder på forespørgsel).

Chokoladetrøffel.....40
Mørk chokoladetrøffel.

Crème Brûlée.....75
Klassisk, fyldig vaniljecreme

Fransk Trio.....110
Tre små franske dessert klassikere: crème brûlée, chokoladetrøffel
og macaron.

BOULEBAR

LE MENU

PETIT PLATS:

Small plates in a French and very social way of eating. Pick a few, share with friends or keep one all to yourself.

Olives Provençales.....45
Marinated mixed olives with classic herbs de Provence.

Macaron Almonds.....45
Lightly salted & roasted.

Oysters.....40
Fine de Claire, fresh lemon & mignonette.

Pissaladière.....95
Traditional French white pizza, with savory ham or artichoke *(VEG)*.

Croquettes.....60
Crispy golden croquettes with ham or vegetarian. Served with aioli.

Artichaut & Co.....75
Artichoke hearts, pea hummus & grilled lemon.

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

Fries & Aioli.....55
Crispy fries with signature Boulebar aioli.

Croque Monsieur.....90
Toasted ham & melted cheese on buttery levain bread.

Tour de France.....295
Cheese & charcuterie from our favorite French regions with pickles & bread.

MAIN COURSES:

Voilà, true classics . No further introduction needed.

Poulet & Potimarron.....255
Roasted chicken, baked pumpkin & endive salad served with chestnut sauce.

Steak Frites.....310
Sirloin steak served with french fries, bearnaise sauce.

Moules Frites.....225
Steamed mussels,white wine, fennel and herbs, french fries & aïoli.

Parisian.....175/195
Plant patty or minced beef patty with caramelised onion, fried egg on fried levain bread, french fries & aïoli.

Niçoise Salad.....185
French salad with fresh greens, olives, hard-boiled egg, tuna, anchovies & vinaigrette.

Poussée & Potimarron *(VEG)*.....255
Pan fried king oyster mushroom, baked pumpkin& endive salad served with chestnut sauce.

Jerusalem Artichaut & Herb Soup *(VEG)*.....185
Rich Artichoke soup with crispy artichoke crisps, fresh herbs.

LA VIE EN ROSE (DESSERTS):

Like warm sunshine on your back. A beautiful smile. A sunset on the beach. You know. Lifes best moments!

Glace.....55
A scoop of ice cream choose between Pistachio, Blood orange or Vanilla (Vegan options available upon request)

Chocolate Truffle.....40
Smooth dark chocolate truffle.

Crème Brûlée.....75
Classic rich vanilla bean custard.

French Trio.....110
Three mini French dessert classics: crème brûlée, chocolate truffle & macaron.

BOULEBAR

DRINKS



VIN BLANCS:

Vin de Table.....95/395
Château Régismont "Vin Orange".....115/455
Orimos Chardonnay.....120/495
Domaine Paul Blanck Riesling.....135/575
Sancerre Domaine Roger Champault.....140/610
Chablis Domaine Chanson.....145/655
Premier Cru Vaillons Chardonnay.....850
Chassagne-Montrachet Domaine Chanson.....1460

VIN ROSÉS:

Vin de Table.....95/395
Duberny Rosé Château Regismont,
Languedoc, Økologisk.....105/430
Château Roubine Premium Cru
Classé Côtes de Provence.....630

VIN ROUGES:

Vin de Table.....95/395
Constance Cabernet Sauv. Madiran.....115/455
La Cour de Dame Maison Badet-Clément.....125/495
Maison Tardieu-Laurent.....135/575
Chateau Parenchere, Cuvée Raphaël.....145/655
Châteauneuf-du-Pape.....930
Gevrey-Chambertin.....1270

BIÈRE PRESSION (FAD):

1664 Bière 36cl/50cl.....50/70
1664 Blanc 36cl/50cl.....55/80
Picon Bière 36 cl 65
Brooklyn IPA 40 cl 75
Brooklyn Special Effects non alc 35,5cl 60



BIÈRE BOUTEILLE (FLASKE):

1664 Bière 33 cl 50
1664 Blanc 33 cl 55
Grimbergen Blonde 33 cl.....65
Grimbergen Double Ambrée 33 cl.....65
1664 Blanc non-alc 33 cl.....50
Carlsberg Nordic non alc 33 cl.....40

CIDRE:

Galipette Brut/Rosé.....70
Somersby Æble.....55
Somersby Hyldeblomst & Lime.....55
Galipette Rosé non-alc.....55

TOUT le RESTE:

Vand med bobler.....25/45 DKK Perrier.....45
Orangina Appelsin/Blodappelsin 35
Coca Cola/Coca Cola Zero/Sprite Zero 35

BOULEBAR