

ENTREES

- HUÎTRES  
Oysters, fines de clair ..... 30 kr/st
- PLAT DE PETIT (veg/meat)  
French cheese with charcuteries or seasonal vegetarian delicacies ..... 250 kr
- SOUPE FENOUIL (veg)  
Smooth fennel soup with apple and chili, pastis crème and marinated fennel ..... 80 kr
- TARTAR BETTERAVE (vegan)  
Beetroot tartar, cornichons, capers, cider mustard, watercress, mayonnaise, topped with pommes allumettes ..... 65 kr
- MOULES MARINIÈRE (1/2)  
Mussels cooked in white wine, cream, parsley and garlic ..... 75 kr  
with french fries ..... 120 kr
- LES EXTRAS -
- SALADE VERTE (veg)  
Side salad with nobis dressing & roasted seeds ..... 45 kr
- POMMES FRITES  
with aioli ..... 45 kr

LE MAINS

- PLAT DU JOUR  
Our daily special with a French twist, ask what is served today ..... 145 kr
- BOUILLABAISSÉ  
Classic fish stew with mussels and prawns, served with croutons and rouille ..... 175 kr
- MOULES MARINIÈRE  
Mussels cooked with white wine, cream, parsley and garlic ..... 120 kr  
with french fries ..... 165 kr
- PARISER (veg/meat)  
Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread & french fries ..... 165 kr
- PANISSE CROQUETTE (vegan)  
Crispy vegetable panisse served with seared zucchini, broccoli, soy braised portabello, tarragon cream & roasted seeds ..... 140 kr
- BOEUF DE VEAU  
Roast veal with thyme and lemon, horseradish cream & glazed root vegetables ..... 215 kr
- STEAK FRITES  
Striploin with cognac butter and haricots vertes, served with french fries ..... 245 kr

LES DESSERTS

- CRÈME BRÛLÉE  
Classic with vanilla ..... 75 kr
- CAKE DE GRAND-MÈRE  
Sponge cake, caramelized apple, vanilla ice cream ..... 75 kr
- CHOCOLAT DE LA PASSION (vegan)  
Chocolate ganache, passion fruit sorbet, almond biscuit ..... 85 kr
- BOULES DE GLACE  
Two scoops of sorbet or ice cream ..... 45 kr
- TRUFFES AU CHOCOLAT  
Two small chocolate truffles ..... 25 kr
- MADELEINES  
Three small Madeleine cookies ..... 25 kr
- LES FROMAGES  
Our selected French cheeses, always in season ..... one 50 kr/three 135 kr
- LA GRANDE FINALE  
The French dream trio: Crème brûlée, Truffles au chocolat and Cake de grand-mère ..... 125 kr



VEG

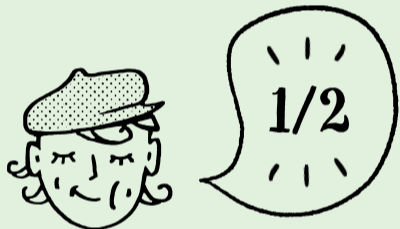
- SOUPE FENOUIL  
Smooth fennel soup with apple and chili. Topped with pastis creme and marinated fennel.
- BELLE BETTERAVE  
Baked beetroot, seaweed caviar, temperate egg yolk & pickled red onions.
- PANISSE CROQUETTE  
Crispy vegetable panisse served with seared zucchini, broccoli and soy braised portabello, topped with tarragon cream and roasted seeds.

PLAT DE GRAND 315 KR /person

A FRENCH SUPER MEAL WITH OUR ABSOLUTE FAVORITE DISHES, DIVIDED INTO TWO DELICIOUS STARTERS AND ONE LOVELY MAIN COURSE.

MEAT

- SOUPE FENOUIL  
Smooth fennel soup with apple and chili. Topped with pastis creme and marinated fennel.
- SAUMON BALLOTINE  
Herb-baked salmon with tempered egg yolk and pickled onions.
- BOEUF DE VEAU  
Roast veal with thyme and lemon, horseradish cream & glazed root vegetables



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 APRÈS WORK

EVERY FRIDAY FROM KL. 14.00

Start the weekend in a typical continental way with friends and colleagues at the bar or on the gravel. Stay for a while or the whole night long.

Bienvenue!

LE BOULE BRUNCH

Every SATURDAY and SUNDAY  
kl 10.30 - 15.00

Gather friends and family, relax and let us serve our French brunch dishes at the table. Finish in style with patisseries and other goodies.

225 kr brunch only  
75 kr children 6-15 y/o  
0 kr children under 6

300 KR  
with 90 min. pétanque

If you have any food allergies, ask us for information about our ingredients.

CHAMPAGNE & CRÉMANT

- Crémant de Limoux, "Aimery" ..... 70/450 kr
- Crémant de Loire Brut, Langlois-Chateau 85/520 kr
- Ayala, brut Majeur, Champagne ..... 100/650 kr
- 2009 Blanc de Blancs, Grand Cru, M. Gonet .. 920 kr
- Dom Pérignon ..... 1850 kr

VIN BLANC

- Vin de Table ..... 65/270 kr
- Grand Héron, Gascogne ..... 80/340 kr
- Domaine san de Guilhem ..... 95/420 kr
- Lacustre, Limoux, Chardonnay ..... 105/440 kr
- Riesling, Grand Cru, "Frankstein", Frey ECO 110/460 kr
- Chablis, Chanson ..... 125/520 kr
- Domaine Paul Blanck, Gewurstraminer, Alsace 660 kr
- Sancerre, Chateau Fontaine Audon, Loire 745 kr
- Ladoix, Demeter, Chardonnay, Bourgogne ECO 840 kr
- Blanc, Châteauneuf-du-Pape, Bosquet des Papes 920 kr
- Chassagne-Montrachet, Domaine Chanson ... 1050 kr

VIN ROSÉ

- Vin de Table ..... 70/295 kr
- Château Roubine MAGNUM ..... 840 kr

VIN ROUGE

- Vin de Table ..... 65/270 kr
- Villa Mansay, Languedoc-Roussillon .. 80/350 kr
- Côtes de Rhône, Château Saint Cosme . 95/420 kr
- Cour de Dame, Pinot Noir, Bourgogne 115/460 kr
- Domaine Berthoumieu, Madiran, Constance 130/530 kr
- Château Rombeau, L'élevé ECO ..... 145/625 kr
- Cote de Beaune Villages, d'Ardhuy ECO .... 740 kr
- Generation "1905" Grenache MAGNUM ..... 840 kr
- Bordeaux, Ch Beausejour de Bonalque, Pomerol 860 kr
- Châteauneuf-du-Pape, Bosquet des Papes .. 920 kr
- Morgon, V. Buillat, "Nature" MAGNUM ..... 1050 kr
- Cote Rotie, Saint Cosme, Rhône ..... 1100 kr

- VIN DOUX  
Sauternes, Chateau Lange Reglat .... 110/520 kr
- Clariette du die, Demeter ..... 65/480 kr

LES DRINKS & COCKTAILS

- ANGELIQUE PAPON  
Gin, elderflower, cucumber, lemon, apple .. 115 kr
- FRENCHONNET 75  
Byrrh, light rum, fennel, redcurrants, crémant ..... 115 kr
- SACRE BLEU!  
Gin, Maraschino, pastis, lemon ..... 115 kr
- FASHION FRANCAIS  
Calvados, browned butter, bitters ..... 115 kr
- CEST L'ANANAS  
Cognac, pineapple, lemon, 1664 Blanc .... 115 kr
- RHUBARBE MITAINE (non-alc)  
Rhubarb, strawberry, lime, vanilla ..... 55 kr
- HOT MADAGASQUE  
Coffee, cream, vanilla ..... 50 kr
- SAINT SUZE  
Suze, Saint Germain, lemon ..... 50 kr
- SHÔT ABRICOT  
Pampelle, lemon, apricot, 1664 Blanc ..... 50 kr

FRENCH SHÔTS



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
- Casanis ..... 38 kr
- Janot BIO ..... 38 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, Pale Ale 50 cl ..... 70 kr  
Carlsberg, Nordic Gylden Bryg, non-alc 33 cl . 35 kr

CIDRE

- Appie Brut 33/75 cl ..... 65/165 kr
- Appie Rosé 33/75 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 and green tea ECO 25 kr

LE SNACKS

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

