







## LES COCKTAILS & DRINKS

 <b>ANGELIQUE PAPON</b> Gin, St. Germain, lime, cucumber ..... 115 kr	 <b>PAMPELLE PAMPLEMOUSSE</b> Vodka, Pampelle, lime, grapefruit ..... 115 kr	 <b>ROSÉ FRANÇAISE</b> Lillet Rose, strawberry, rhubarb, crémant ..... 115 kr
 <b>MÎNT CONDITIÛN</b> Gin, Green Chartreuse, lime, mint ..... 115 kr	 <b>CAFÉ INFUSÉ</b> Coffee, Picon Amer, vermouth, tonic ..... 115 kr	 <b>MON CHÉRIE BÉRIE (non-alc)</b> Grapes, lemon, raspberry, cherry ..... 55 kr

## ENTRÉES

- PLAT DE PETIT** (veg/meat)  
French cheese with charcuteries or seasonal vegetarian delicacies.. 250 kr
- ESCARGOTS DEMI-DOUZAIN**  
Half a dozen snails grated in garlic butter and parsley ..... 75 kr
- SOUPE AVOCAT** (veg)  
Iced avocado soup with red chili, zucchini, tomato and fresh herbs .... 60 kr
- CHÈVRE CHAUD** (veg)  
Grated goat cheese on levain bread with beets, honey, roasted hazelnuts and a summer herb salad ..... 80 kr
- MOULES PROVENÇALE**  
Mussels with artichoke and tomato, grated with garlic, butter and herbs . 75 kr with french fries ..... 120 kr

### - LES EXTRAS -

- SALADE VERTE** (veg)  
Side salad with nobis dressing, white onion & roasted seeds ..... 45 kr
- FRENCH FRIES** (veg)  
With aioli ..... 45 kr



## MAINS

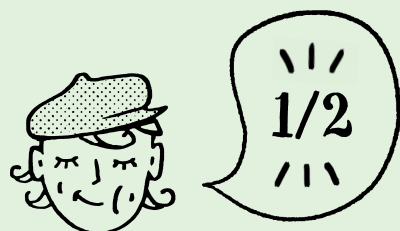
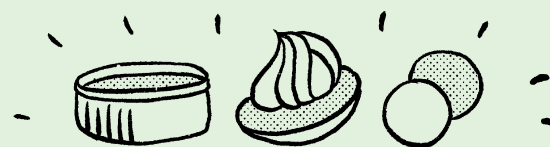
- PLAT DU JOUR**  
Our daily special with a French twist, ask us about today's special ..... 145 kr
- MOULES MARINIÈRE**  
Mussels cooked with white wine, cream, parsley and garlic ..... 120 kr with french fries ..... 165 kr
- LE ROUGE DE LA MER**  
Grilled char fillet with trout roe. Served with a creamy potato salad, sugar peas and summer herbs ..... 215 kr
- SALADE DE SOLEIL** (veg/shrimps)  
Summer salad with green and white asparagus or shrimps. Served with a creamy egg and nobis dressing ..... 135 kr
- PARISIAN** (veg/meat)  
Pea patty or minced beef patty on levain bread with caramelized onion, fried egg and french fries ..... 165 kr
- FALAFEL PROVENÇALE** (veg/vegan)  
Falafel flavored with tomato, garlic and basil. Grilled vegetables, sliced potatoes and labneh rolled in herbs ..... 130 kr
- BALLOTINE DE POULET**  
Chicken baked with garlic and herbs. Served with gravy, potatoes, crispy salad and grilled lemon ..... 155 kr
- STEAK FRITES**  
Entrecôte, Café de Paris, Vegetable Princesse and french fries ..... 245 kr

## LES DESSERTS

- CRÈME BRÛLÉE**  
Classic with vanilla ..... 75 kr
- BLANC MOUSSE ET RHUBARB**  
White chocolate mousse with roasted rhubarb, a sauce on wine boiled vanilla and rhubarb with roasted chocolate .. 70 kr
- CRÈME CITRON**  
Lemon crème with meringue, vanilla sugared strawberries and honey roasted seed crisp ..... 50 kr
- COMPOTE DE GLACE** (vegan)  
Compote on summer berries with a scoop of sorbet and a caramel crisp ..... 45 kr
- TRUFFES AU CHOCOLAT**  
Two small chocolate truffles with roasted hazelnuts ..... 25 kr

### - LES TRIPLETTES -

- LES FROMAGES**  
Our selected French cheeses, always seasonal .... one 50 kr/three 135 kr
- LA GRANDE FINALE**  
The French dream triple:  
Crème Brûlée, Truffles au Chocolat and Blanc Mousse et Rhubarb ..... 125 kr



## KIDS MENU

HALF PRICE FOR KIDS ON FOOD & BOULE  
SMALLER PORTIONS BUT JUST AS MUCH BOULE.  
FOR CHILDREN UP TO 13 YEARS OLD.

## PLAT DE GRAND

A French super meal with our absolute favorite dishes, divided into two delicious starters and one lovely main course.



**335 KR**  
per person



**535 KR**  
with guide de pétanque

## LE BOULE BRUNCH

Every **SATURDAY**  
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  
95 kr children 6-13 y/o  
0 kr children under 6

**300 KR**  
with 90 min  
pétanque