

BIÈRE

BIÈRE *pression* (draft)

Kronenbourg 1664 36 cl	79
1664 Blanc 36 cl	85
 Gigante Kronenbourg 1664 60 cl....	125
Gigante 1664 Blanc 60 cl	135
Brooklyn Stonewall Inn IPA 40 cl	99
Picon Bière 36 cl	95
Brooklyn Special Effects non-alc 40 cl ...	65

BIÈRE *bouteille* (bottle)

Kronenbourg 1664 33 cl	75
1664 Blanc 33 cl	85
Daura Damm (glutenfri) 33 cl	75
Grimbergen Double Ambrée 33 cl	95
Demory Paris IPA 33 cl	125
Carlsberg non-alc 33 cl	55
1664 Blanc non-alc 33 cl	55



WANT TO SWITCH
IT UP? ASK FOR
THE WINE LIST!

LES VINS

VIN *blanc*

Vin de Table.....	110/465
Château de Cathalogne, <i>Sauvignon Blanc, Bordeaux</i>	125/565
Pinot Blanc, Dopff au Moulin, <i>Pinot Blanc, Auxerrois, Alsace (vegan)</i>	130/595
Domaine de Cristia, <i>Côtes Du Rhône Blanc EKO</i>	145/645
Riesling Réserve, Jules Muller & Fils, <i>Riesling, Alsace</i>	155/685
Sancerre, Dom. des Grandes Perrières, <i>Sauvignon Blanc, Loire</i>	165/754
Petit Chablis, Laroche <i>Chardonnay, Chablis</i>	175/785
Laroche L Chardonnay, <i>Chardonnay, Vin de France, MAGNUM</i>	1250
Joseph Faiveley, Puligny-Montrachet, <i>Chardonnay, Bourgogne</i>	1450

VIN *rosé*

Vin de Table.....	115/495
Laroche Rosé, Cinsault, Grenache noir, <i>Syrah, IGP Pays d'Oc</i>	125/564
Château Paradis, Grenache, Syrah, Coteaux d'Aix-en-Provence.....	145/655
Peyrassol Cuvée des Commandeurs, <i>Cinsault, Grenache, Syrah, Côtes du Provence</i>	780/1490

VIN *rouge*

Vin de Table.....	110/465
Château de Cathalogne, <i>Merlot, Cab Sauv, Cab Franc, Bordeaux</i>	125/525
Crista Collection Ventoux, Dom. de Cristia <i>Grenache, Syrah, Ventoux EKO</i>	135/565/1130
Côtes du Rhône, Xavier, <i>Grenache, Vieilles Vignes, Rhône EKO</i> vegan	145/645
Château Paradis, <i>Syrah, Cab Sauv, Grenache, Coteaux d'Aix-en-Provence</i>	155/695
Hautes Côtes de Nuits, Reine Pédaque. <i>Pinot Noir, Bourgogne</i>	170/780
Vincent Paris, Crozes Hermitage, <i>Syrah, Rhône</i>	185/840
Peyrassol Cuvée des Commandeurs, <i>Syrah, Cab Sauv, Côtes de Provence</i>	865
Châteauneuf-du-Pape, Cuvée Anonyme, Xavier Vignon, <i>Grenache, Mourvedre, Cinsault, Rhône</i>	1250

CIDRE

Galipette Rosé.....	95
Boulard Cidre de Normandie	105
Somersby Poire/ Lemon Spritz.....	89
Galipette Rosé non-alc.....	75
Jus de Pommes Pétillant non-alc.....	60/190

LE RESTE

Sparkling Water.....	25/45
Perrier.....	55
Orangina Orange/Blood Orange	45
Pepsi/Pepsi Max/7-UP	45
Fentimans Cola/Elderflower/Rose	65

BOULEBAR

#29

LE MENU



EN

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 95/155



STRAWBERRY SMASH non-alc/alc
Rum, strawberries, basil. Game, set, smash! 95/155



LILLET PÊCHE
Lillet Rosé, peach, grapefruit. Fruity, fresh and très classy..... 155



ZOO ZIZOU non-alc/alc
Pampelle, vodka, lemon, passion fruit. An elegant playmaker 95/155



MAGGIE CHAUD
Pineapple liqueur, white cacao liqueur, tequila, lime. Jalapeño salt rim. Quite simply, an avant-garde Margarita 155



G&T P&C
Not your average G&T. Tonic accompanied by a French pear and cardamom gin 155

LES SHÔTS *allez, allez!*

HOT MADAGASQUE

Coffee, cream, vanilla..... 95

MINI SHÔTINI

Gin, elderflower, lemon..... 95

FRAMBOISE FANTASTIQUE

Vodka, lemon, raspberry..... 95



OYSTERS & BUBBLY ♥

Two Fine de Claire,
served with a crisp,
fresh Crémant..... 195

PASTIS



Ricard 2 cl 50
Henri Bardouin 2 cl 65
Pastis 51 2 cl 65

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

CHAMPAGNE & CRÉMANT *crisp & luxurious*

Château Haut-Mouleyre

Crémant de Bordeaux, Semillon, Merlot, Bordeaux..... 125/695

Louis Roederer Théophile Brut NV

Pinot Noir, Chardonnay, Pinot Meunier, Champagne..... 175/985

Pet-Nat, Albert de Conti

Petillant Naturel Sauvignon Blanc, Semillon, Bergerac 760

Moët & Chandon, Brut Impèrial

Pinot Noir, Pinot Munier, Chardonnay, Champagne..... 950

Bauchet Blanc de Pinot Noir

Extra Brut, Pinot Noir, Champagne..... 1280

Egly-Ouriet

Brut Premier Cru Les Vignes de Vrigny NV, Pinot Meunier, Champagne 1680

Louis Roederer 2014 Cristal

Pinot Noir, Chardonnay, Champagne 4650

BOULEBAR

APÉRITIFS *before, during or after*

OYSTERS

Fine de Claire, fresh lemon and mignonette..... 40

TOUR DE FROMAGE *veg*

A tasty French cheese trio: Comté, Brie de Meaux, goat cheese cream, crutons, fresh figs, chili honey..... 245

TOUR DE FRANCE

Cheese and charcuterie from our favourite regions of France. Served with pickles, butter, and baguette. A very shareable dish..... 345

TOUR DE VERTE *veg* "LE DOUBLE DIP"

Artichoke dip and chive mayo, deep-fried cauliflower, and our most beautiful veggies..... 175

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!..... 135

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!..... 125

MERGUEZ LA CIOTAT

Spicy sausage, fried onion, dijon and harissa mayo in a soft baguette. A huge favourite among French pétanque players..... 95

ARTICHAUT & CO *veg*

Fried artichoke, pea hummus, grilled lemon. Délicieux!..... 125

FRIES & AÏOLI 65

OLIVES PROVENÇALES 55

CHIPS 35

MARCONA ALMONDS 55

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 BOULÉ 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.

410

(incl. boule)

BOOK HERE!



LES CLASSIQUES *classic french main courses*

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

MOULES MARINIÈRES *petite/grande*

Mussels cooked in white wine, cream, garlic and parsley 175/255
Add fries..... 65

PARISARE *veg/meat*

Plant patty or minced beef patty with caramelised onion and fried egg on fried levain bread. Fries and aioli 225

CHAR CHARMANT

Fried char, sautéed potatoes, green asparagus, spinach, grilled lemon plus lemon mayo..... 275

LE CHICKEN

Bjäre chicken, tahini yogurt, summer-style salad with cucumber, tomato, onion, and sumac dressing. Roasted Amandine potatoes 295

BŒUF BÉARNAISE

Swedish tenderloin, béarnaise sauce, chimichurri, tomato and onion salad, tomato vinaigrette. With fries? Sure thing!..... 375

SALADE DE CREVETTES

Hand-peeled prawns, garden salad with the veggies of the season, herb dressing. Lively. Fresh. Crisp..... 225

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!..... 125

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..... 35

ESPRESSO MARTINI Smooth, precise, sophistiqué 160

LE CAFÉ *a refreshing treat après*

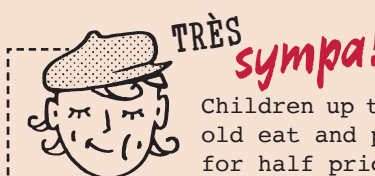
COFFEE 35

TEA 35

ESPRESSO 25/30

CAPPUCCINO 40

LATTE 45/50



TRÈS
sympa!

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