

LE menu #27



COCKTAILS

drink, clink, sink

-  **ANGÉLIQUE PAPON** non-alc/alc
Cucumber, elderflower, gin. Named after one of the world's greatest pétanque players. Our signature cocktail 95/155 kr
-  **MOJITO FRAISE** non-alc/alc
Mint, white rum, and fresh strawberries. Tastes just as delightful as it sounds – no matter how you pronounce it 95/155 kr
-  **MAGGI CHAUD**
Pineapple, white cocoa liqueur, tequila, lime, jalapeño salt. Quite simply, an avant-garde Margarita 155 kr
-  **SPRITZ DE PASSION**
Lillet Blanc, passion fruit liqueur and Pampelle topped off with Crémant. Lavish and bubbling – santé! 155 kr
-  **LILLET PÊCHE**
Lillet Rosé, gin, Crème de Pêche, and grapefruit soda. Très élégante – with a nonchalant shrug 155 kr

CHAMPAGNE & CRÉMANT

crispy & luxurious



- Château Haut-Mouleyre Crémant de Bordeaux**
Semillon, Merlot, Bordeaux 125/695 kr
- Louis Roederer Théophile Brut NV**
Pinot Noir, Chardonnay, Pinot Meunier, Champagne 165/980 kr
- Pet-Nat, Albert de Conti Petillant Naturel**
Sauvignon Blanc, Semillon, Bergerac 760 kr
- Moët & Chandon, Brut Impèrial**
Pinot Noir, Pinot Munier, Chardonnay, Champagne 850 kr
- Bauchet Blanc de Pinot Noir**
Extra Brut, Pinot Noir, Champagne 1280 kr
- Egly-Ouriet Brut Premier Cru Les Vignes de Vrigny NV**
Pinot Meunier, Champagne 1680 kr
- Louis Roederer 2014 Cristal**
Pinot Noir, Chardonnay, Champagne 4650 kr

SOMETHING EXTRA

because you're worth it



OYSTERS & BUBBLES

Two Fine de Claire,
served with a crispy
and fresh Crémant 195 kr



PÉTANQUE WITHOUT PASTIS
IS LIKE PARIS WITHOUT THE
EIFFEL TOWER. AND ACCORDING
TO FRENCH TRADITION, THE
WINNER ALWAYS BUYS
A ROUND AFTER THE GAME.

- Ricard** 50 kr
Henri Bardouin 65 kr
Pastis 51 65 kr

BOULEBAR

APÉRITIFS

French small dishes

HUÎTRES

Fine de Claire oyster, fresh
lemon and mignonette..... 40 kr/st

TOUR DE FROMAGE veg

A tasty trio of French cheeses:
Comté, Brillat Savarin, Fourme
d'Ambert. Baguette, fresh figs,
marmalade 245 kr

TOUR DE FRANCE

Cheese and charcuterie from
our favourite regions of France.
Served with pickles, butter, levain.
Perfect to share..... 345 kr

TOUR DE VERTE veg "LE DOUBLE DIP"

Artichoke dip and a tomato/bell
pepper cream cheese dip,
chickpea fritters, veggies.... 175 kr

PIÈCES DE PIZZA

Crispy, four-pieced, white
pizza topped with cream cheese,
jambon blanc and persillade... 135 kr

ARTICHAUT veg

Fried artichoke, green hummus,
bread and mint..... 95 kr

MERGUEZ LA CIOTAT

Spicy sausage, fried onion,
dijon and harissa mayo in a soft
baguette. A huge favorite among
French pétanque players..... 85 kr

SALADE MELON veg

Fresh and spicy all at once.
Melon, cucumber, green chilli,
lemon, grated feta cheese..... 115 kr

FRENCH FRIES

Crispy, salty and served
with aioli..... 65 kr

OLIVES PROVENÇALES

Marinated in garlic, chili
and rosemary..... 45 kr

MARCONA ALMONDS

The world's tastiest almonds,
roasted with sea salt..... 55 kr

CHIPS

Sea salt flavoured potato
crisps. No fuss 35 kr



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.

395 kr
(inc. pétanque)

BOOK HERE!



LES CLASSIQUES

classic French main courses



LE **tips!**



EAT MOULES LIKE A PRO!
DON'T THROW AWAY THE
FIRST SHELL. USE IT TO CATCH
THE LITTLE RASCALS INSTEAD

MOULES MARINIÈRES petite/grande

Mussels in white wine, cream, parsley
and garlic.....

165/255 kr

Add french fries..... 65 kr

PARISIAN veg/meat

Plant patty or minced beef patty with caramelised onion

and fried egg on levain bread. French fries and aioli 225 kr

SALADE DE PRIMEURS veg/shrimp

Choose grilled cheese or shrimp. Crisp vegetables, seasonal

mixed salad, avocado-based sauce verte and green chili..... 225 kr

POULET PATATE

Bjäre chicken Provençal. Juicy and sun-kissed.

Tangy potato salad, bell pepper and tomato cream..... 285 kr

BŒUF BÉARNAISE

Swedish tenderloin, persillade, sauce béa.

Tomato and pickled onion salad. Crispy fries 345 kr

LE CAFÉ

something invigorating après

DESSERTS

French, sweet and summery

**TRÈS
sympa!**

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

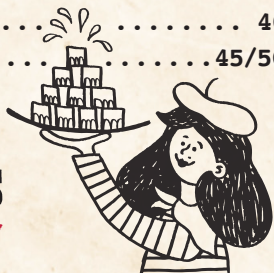
COFFEE 35 kr

TEA 35 kr

ESPRESSO 25/30 kr

CAPPUCCINO..... 40 kr

LATTE..... 45/50 kr



LES SHÔTS

allez, allez!

HOT MADAGASQUE

Coffee, cream, vanilla..... 95 kr

MINI SHÔTINI

Gin, elderflower, lemon..... 95 kr

FRAMBOISE FANTASTIQUE

Vodka, lemon, raspberry..... 95 kr

CRÈME BRÛLÉE

Classic vanilla

and crispy caramel..... 95 kr

POT AUX FRAISES

White chocolate and cream cheese
mousse. Strawberries, browned lemon
butter and roasted chocolate –

tout à fait fantastique!..... 125 kr

DAME BLANCHE

Dame Blanche is a French celebrity
chef's homage to the namesake opera.

Vanilla ice cream, whipped

cream, chocolate sauce. 105 kr

TRUFFE AU CHOCOLAT

Chocolate truffle,

Boulebar style..... 35 kr

ESPRESSO MARTINI

Smooth, precise, sophistiqué 160 kr

BIÈRE

BIÈRE <i>pression</i> (draft)	BIÈRE <i>bouteille</i> (bottle)
Kronenbourg 1664 36 cl 79 kr	Kronenbourg 1664 33 cl 75 kr
1664 Blanc 36 cl 85 kr	1664 Blanc 33 cl 85 kr
 Gigante Kronenbourg 1664 60 cl 125 kr	Jade Blond (gluten free) 25 cl 85 kr
Gigante 1664 Blanc 60 cl 135 kr	Grimbergen Double Ambrée 33 cl 95 kr
Brooklyn Stonewall Inn IPA 40 cl 95 kr	Demory Paris IPA 33 cl 125 kr
Picon Bière 36 cl 95 kr	Brooklyn Special Effects non-alc 33 cl 65 kr
	Carlsberg non-alc 33 cl 55 kr
	1664 Blanc non-alc 33 cl 55 kr



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

LES VINS

VIN *blanc*

Vin de Table.....	105/445 kr
Le Pichet, Les Vins du Littoral, <i>Ugni Blanc/Colombard, Languedoc</i>	115/495 kr
Château de Cathalogne Blanc, <i>Sauvignon Blanc, Bordeaux</i>	125/565 kr
Pinot Blanc, Dopff au Moulin, <i>Pinot Blanc/Auxerrois, Alsace (vegan)</i>	145/645 kr
Riesling Réserve, Jules Muller & Fils, <i>Riesling, Alsace</i>	155/685 kr
Sancerre Blanc, Dom. des Grandes Perrières, <i>Sauvignon Blanc, Loire</i>	165/745 kr
Chablis, Reine Pédaque & Maurice Ecard, <i>Chardonnay, Bourgogne</i>	175/785 kr
Joseph Faiveley, Puligny-Montrachet, <i>Chardonnay, Bourgogne</i>	1250 kr

VIN *rosé*

Vin de Table.....	115/495 kr
Saget La Petite Perrière, <i>Pinot Noir, Frankrike</i>	125/565 kr
Château Paradis Rosé, <i>Grenache/Syrah, Coteaux d'Aix-en-Provence</i>	145/655 kr
Peyrassol Cuvée des Commandeurs, <i>Cinsault/Grenache/Syrah, Côtes du Provence</i> ...	165/745/1490 kr

VIN *rouge*

Vin de Table.....	105/445 kr
Château de Cathalogne Rouge, <i>Merlot/Cab Sauv/Cab Franc, Bordeaux</i>	115/495 kr
Crista Collection Ventoux, Dom. de Cristia <i>Grenache/Syrah, Ventoux ECO</i>	125/565 kr
Côtes du Rhône, Xavier, <i>Grenache, Vieilles Vignes, Rhône ECO/vegan</i>	145/645 kr
Château Paradis Rouge, <i>Syrah/Cab Sauv/Grenache, Coteaux d'Aix-en-Provence</i>	155/695 kr
Hautes Côtes de Nuits, Reine Pédaque. <i>Pinot Noir, Bourgogne</i>	170/780 kr
Vincent Paris, Crozes Hermitage, <i>Syrah, Rhône</i>	185/840 kr
Peyrassol Cuvée des Commandeurs Rouge, <i>Syrah/Cab Sauv, Côtes de Provence</i>	865 kr
Châteauneuf-du-Pape, Cuvée Anonyme, Xavier Vignon, <i>Grenache, Mourvedre, Cinsault, Rhône</i>	1450 kr



CIDRE

Galipette Rosé.....	95 kr
Boulard Cidre de Normandie	105 kr
Somersby Poire.....	79 kr
Somersby Lemon Spritz.....	79 kr
Galipette Rosé non-alc.....	75 kr
Jus de Pommes Pétillant non-alc....	60/190 kr

LE RESTE

Sparkling Water.....	25/45 kr
Perrier.....	55 kr
Orangina Orange/Blood Orange.....	45 kr
Pepsi/Pepsi Max/7-UP	40 kr
Fentimans Cola/Elderflower/Rose	65 kr
Coffee/tea, sélection de Boulebar.....	35 kr