

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
- Moët & Chandon, Brut Impèrial**
 Pinot Noir, Pinot Munier, Chardonnay, Champagne..... 850 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

MERGUEZ LA CIOTAT

Spicy sausage, fried onion,
dijon and harissa mayo in
a soft baguette..... 85 kr

SALADE MELON veg

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

POMMES SAUTÉES

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

A HUGE FAVORITE AMONG
FRENCH PÉTANQUE PLAYERS

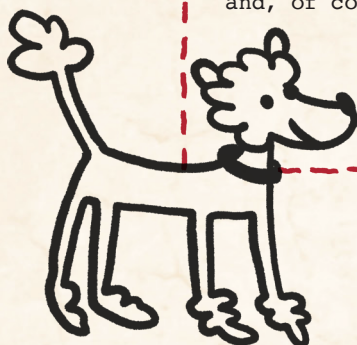


FREEDOM, TOGETHERNESS

& 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.



Do you have any allergies? Ask us about the ingredients. Subject to change.

LES CLASSIQUES

classic French main courses



MOULES MARINIÈRES petite/grande

Mussels in white wine, cream, parsley and garlic 165/255 kr

Add pommes sautées..... 65 kr

BŒUF BÉARNAISE

Swedish tenderloin, persillade, sauce béa.

Tomato and pickled onion salad. Crispy pommes sautées 345 kr

LE *tips!*

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



LE CAFÉ

something invigorating après

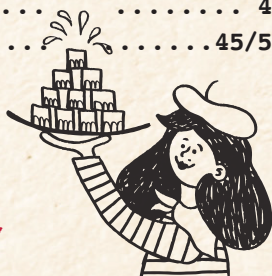
COFFEE 35 kr

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

DESSERTS

French, sweet and summery

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

TRUFFE AU CHOCOLAT

Chocolate truffle à la Boulebar.. 35 kr

ESPRESSO MARTINI

Precise and sophistiqué 160 kr

TRÈS
sympa!

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

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, Ugni Blanc/Colombard, Languedoc	115/495 kr
Château de Cathalogne Blanc, Sauvignon Blanc, Bordeaux	125/565 kr
Pinot Blanc, Dopff au Moulin, Pinot Blanc/Auxerrois, Alsace (vegan)	145/645 kr
Riesling Réserve, Jules Muller & Fils, Riesling, Alsace.....	155/685 kr
Sancerre Blanc, Dom. des Grandes Perrières, Sauvignon Blanc, Loire.....	165/745 kr
Chablis, Reine Pédauque & Maurice Ecard, Chardonnay, Bourgogne	175/785 kr
Joseph Faiveley, Puligny-Montrachet, Chardonnay, Bourgogne.....	1250 kr

VIN *rosé*

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

VIN *rouge*

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