



JULBOULE *ordinaire*

CARPACCIO DE CANARD

Thinly sliced lightly smoked duck with Comté, pickled shallots, Dijon mayonnaise, chives and croutons.

TOURNEDOS FLAMBÉ

Cognac-flambéed beef fillet with green pepper sauce, green beans and pommes Anna.

VEG.

FIGES ET BETTERAVES

Grilled figs and roasted beets. Served with salad frieze, hazelnuts and browned butter vinaigrette.

CHOU POINTU

Roasted pointed cabbage and fried goat cheese with spicy carrot cream, oyster slices and pickled pumpkin.

LE AFTER

FRENCH CHEESES

Cheese from our favorite French regions.
Served with a fig and nut cake.

CRÈME BRÛLÉE

Classic with vanilla and crispy caramel.

1090 KR

Incl. a game of boules with a guide who gives tips, and adds a competitive spirit.