

ENTREES

- HÛÎTRES**
Oysters, fines de clair 30 kr/st
- PLAT DE PETIT (veg/meat)**
French cheese with charcuteries or seasonal vegetarian delicacies 265 kr
- SOUPE FENOUIL (veg)**
Smooth fennel soup with apple and chili, pastis crème and marinated fennel 95 kr
- TARTAR BETTERAVE (vegan)**
Beetroot tartar, cornichons, capers, cider mustard, watercress, mayonnaise, topped with pommes allumettes 115 kr
- MOULES MARINIÈRE (1/2)**
Mussels cooked in white wine, cream, parsley and garlic 105 kr
with french fries 150 kr
- LES EXTRAS -**
- SALADE VERTE (veg)**
Side salad with nobis dressing & roasted seeds 55 kr
- FRENCH FRIES**
with aioli 45 kr

LE MAINS

- PLAT DU JOUR**
Our daily special with a French twist, ask what is served today 155 kr
- BOUILLABAISSE**
Classic fish stew with mussels and prawns, served with croutons and rouille 220 kr
- MOULES MARINIÈRE**
Mussels cooked with white wine, cream, parsley and garlic 160 kr
with french fries 205 kr
- PARISIAN (veg/meat)**
Chickpea patty or minced beef patty with caramelized onion, fried egg on sour dough bread & french fries 195 kr
- PANISSE CROQUETTE (vegan)**
Crispy vegetable panisse served with seared zucchini, broccoli, soy braised portabello, tarragon cream & roasted seeds 165 kr
- BOEUF DE VEAU**
Roast veal with thyme and lemon, horseradish cream & glazed root vegetables 230 kr
- STEAK FRITES**
Striploin with cognac butter and haricots vertes, served with french fries 275 kr

LES DESSERTS

- CRÈME BRÛLÉE**
Classic with vanilla 95 kr
- CAKE DE GRAND-MÈRE**
Sponge cake, caramelized apple, vanilla ice cream 95 kr
- CHOCOLAT DE LA PASSION (vegan)**
Chocolate ganache, passion fruit sorbet, almond biscuit 105 kr
- BOULES DE GLACE**
Two scoops of sorbet or ice cream 65 kr
- TRUFFES AU CHOCOLAT**
Two small chocolate truffles 30 kr
- MADELEINES**
Three small madeleine cookies 30 kr
- LES FROMAGES**
Our selected French cheeses, always in season one 55 kr/three 150 kr
- LA GRANDE FINALE**
The French dream trio: Crème brûlée, Truffles au chocolat and Cake de grand-mère 145 kr



VEG

- SOUPE FENOUIL**
Smooth fennel soup with apple and chili. Topped with pastis creme and marinated fennel.
- BELLE BETTERAVE**
Baked beetroot, seaweed caviar, temperate egg yolk & pickled red onions.
- PANISSE CROQUETTE**
Crispy vegetable panisse served with seared zucchini, broccoli and soy braised portabello, topped with tarragon cream and roasted seeds.

PLAT DE GRAND 395 KR

/person

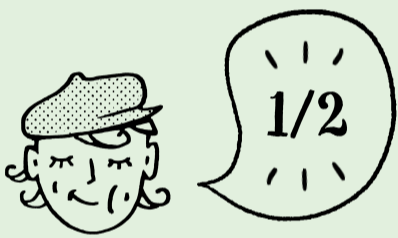


A FRENCH SUPER MEAL WITH OUR ABSOLUTE FAVORITE DISHES, DIVIDED INTO TWO DELICIOUS STARTERS AND ONE LOVELY MAIN COURSE.



MEAT

- SOUPE FENOUIL**
Smooth fennel soup with apple and chili. Topped with pastis creme and marinated fennel.
- SAUMON BALLOTINE**
Herb-baked salmon with tempered egg yolk and pickled onions.
- BOEUF DE VEAU**
Roast veal with thyme and lemon, horseradish cream & glazed root vegetables



KIDS MENU

HALF PRICE FOR KIDS ON FOOD & BOULE
SMALLER PORTIONS BUT JUST AS MUCH BOULE.
FOR CHILDREN UP TO 15 YEARS OLD.

OH LA LA LUNCH

EVERY FRIDAY 11-15

- STEAK BAVETTE** or **AUBERGINE DE NICE**
Steak with french fries & sauce béarnaise or Double breaded crispy aubergine with french fries & sauce béarnaise
- SALADE VERTE**
Small mixed green salad with nobis dressing & roasted seeds
- CAFÉ & TRUFFE AU CHOCOLAT**
inc. 30 min pétanque **125 KR**

LE BOULE BRUNCH

Every SATURDAY and SUNDAY 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.

- 250 kr brunch only
95 kr children 6-15 y/o
0 kr children under 6

350 KR
with 90 min pétanque

If you have any food allergies, ask us for information about our ingredients.

CHAMPAGNE & CRÉMANT

- Baron Aimé, Crémant de Bourgogne Brut .. 105/570 kr
Laurent-Perrier, La Cuvée 125/730 kr
2012 Champagne de Castellane Vintage ... 920 kr
Perrier Jouët, Belle Epoque 1680 kr

VIN BLANC

- Vin de Table (vegan) 90/370 kr
L'ami des Crustacés, Pinot Blanc ... 100/420 kr
Le Page Blanc ECO 115/470 kr
Evidence Riesling G. Lorentz ECO (vegan) . 120/530 kr
Chablis, Domaine des Malandes (vegan) .. 135/580 kr
Les Clos Perdus, L'Année Blanc, "Nature" 145/620 kr
Sancerre, La Terres Blanches 680 kr
Bourgogne Aligoté, Francois Carillon ... 760 kr
Lune d'Argent, Clos de Lunes 840 kr
Puligny-Montrachet, 1er Cru "Les Folatières" 1050 kr
Chablis, Domaine des Malandes MAGNUM.... 1100 kr
Chassagne-Montrachet, 1er Cru Morgeot .. 1250 kr

VIN ROSÉ

- Vin de Table (vegan) 95/395 kr
Chateau Vignelaure Rosé ECO 125/540 kr

VIN ROUGE

- Vin de Table (vegan) 90/370 kr
Ventoux, Cristia Collection ECO 105/440 kr
Côtes Du Rhône, Villa des Grés ECO 120/530 kr
Hautes Côtes de Nuits, Bourgogne ... 135/590 kr
Minervois, Anne Gros & Jean-Paul Tollot 145/645 kr
Chateau Vignelaure Rouge 155/680 kr
Côte du Py, Morgon, Louis-Claude Desvignes 720 kr
Ventoux, Cristia Collection ECO MAGNUM . 860 kr
Le Page Rouge MAGNUM 920 kr
Santenay 1er Cru "Clos des Mouches" 950 kr
Châteauneuf-du-Pape, Domaine Cristia .. 1050 kr
Chateau Vignelaure Rouge MAGNUM 1250 kr
Vosne-Romanée, David Duband 1400 kr

- VIN DOUX**
Sauternes, Chateau Lange Reglat 95/445 kr

LES DRINKS & COCKTAILS

- ANGELIQUE PAPON**
Gin, elderflower, cucumber, lemon, apple .. 130 kr
- FRENCHONNET 75**
Byrrh, light rum, fennel, redcurrants, crémant 130 kr
- SACRE BLEU!**
Gin, Maraschino, pastis, lemon 130 kr
- FASHION FRANCAIS**
Calvados, browned butter, bitters 130 kr
- CEST L'ANANAS**
Cognac, pineapple, lemon, 1664 Blanc 130 kr
- RHUBARBE MITAINE (non-alc)**
Rhubarb, strawberry, lime, vanilla 65 kr
- HOT MADAGASQUE**
Coffee, cream, vanilla 75 kr
- SAINT SUZE**
Suze, Saint Germain, lemon 75 kr
- SHÔT ABRICOT**
Pampelle, lemon, apricot, 1664 Blanc 75 kr

FRENCH SHÔTS



PASTIS 2 cl

ACCORDING TO FRENCH TRADITION, THE WINNER ALWAYS BUYS A ROUND OF PASTIS, THE NO. 1 SPORTS DRINK OF PÉTANQUE. TRÈS FANTASTIQUE!

- Ricard 40 kr
Casanis 48 kr
Janot BIO 48 kr
Henri Bardouin 50 kr

BIÈRE

- BIÈRE PRESSION (draft)**
Kronenbourg 1664 36 cl 70 kr
1664 Blanc 36 cl 75 kr
Grimbergen Blonde 33 cl 85 kr
Picon Bière 36 cl 85 kr
- BIÈRE EN BOUTEILLE (bottle)**
Kronenbourg 1664 33 cl 70 kr
1664 Blanc 33 cl 75 kr
Carlsberg Hof 33 cl ECO 50 kr
Celia Organic (gluten-free) 33 cl 75 kr
IPA Demory Paris 33 cl 95 kr
Grimbergen Double Ambrée 33 cl 90 kr
Carlsberg, non-alc 33 cl ECO 45 kr
1664 Blanc, non-alc 25 cl 45 kr

CIDRE

- La Cidraie, bottle 33 cl 75 kr
Boulard Cidre de Normandie BIO bottle 33 cl 80 kr
Cidre Bouché BIO 75 cl 255 kr

TOUT LE RESTE

- Sparkling water 25/45 kr
Perrier 45 kr
Orangina orange/blood orange 35 kr
Alain Milliat rhubarb/passion fruit .. 55/95 kr
Jus de Pommes Pétillant 50/170 kr
Jus de Pommes strawberry 45 kr
Fentimans Curiosity Cola 45 kr
Fentimans Lemonade Elderflower 45 kr
Fentimans Rose Lemonade 45 kr
Pepsi/Pepsi Max/7-UP 30 kr
Coffee, sélection Lilla Kafferosteriet ECO .. 30 kr
Tea, our selected black and green tea ECO ... 30 kr

LE SNACKS

- Olives 35 kr
Nuts 30 kr
Chips 35 kr