

# À LA CARTE

## LES APERITIFS

### FRENCH SMALL DISHES

*Apéritif dînatoire is the concept of a dinner with French small dishes. Order a couple to share, or keep them all to yourself. Two or three are enough for most people.*

- TOUR DE FRANCE..... 265 KR  
*Cheese and charcuterie from our favorite French regions. Served with pickles, butter and levain.*
- TOUR DE CHARCUTERIE..... 210 KR  
*Three kinds of charcuterie, dijonnaise, French butter, pickles and levain.*
- TOUR DE FROMAGE VEG..... 195 KR  
*Five French cheeses, fig jam, French butter, pickles and levain.*
- HUÎTRES..... 180 KR  
*Six oysters with mignonette and lemon.*
- TARTE FLAMBÉE VEG..... 95 KR  
*Three mini pizzas topped with mushrooms, onions, truffle crème and pine nuts.*
- HARISSA PATATE VEG..... 70 KR  
*Harissa-roasted potatoes with roasted sesame, mint and yogurt.*
- ARTICHAUT VEG..... 75 KR  
*Fried artichoke, pea hummus, lemon, bread and mint.*
- RILLETTES..... 105 KR  
*Duck, cherry compote and roasted levain.*
- LEVAIN D'ANCHOIS..... 105 KR  
*Anchovies, barratte du crémier, sweet onions and levain.*
- CROQUETTES..... 80 KR  
*Filled with Comté cheese and Bayonne ham, served with aioli.*
- FALAFEL VEG..... 80 KR  
*Our pea falafel, served with feta cheese, mint and lemon.*
- FRENCH FRIES..... 55 KR  
*Crispy and salty, served with aioli.*
- OLIVES PROVENCALE..... 55 KR  
*Marinated in garlic, chili and lemon.*
- CHIPS..... 45 KR  
*With vinegar and sea salt.*
- MARCONA ALMONDS..... 55 KR  
*The world's best almonds in our opinion.*

## OUR FAVORITE BEVERAGES

- Crémant de Loire Brut, Langlois-Château..... 85/520 kr*  
Chenin Blanc, Loire
- Côtes de Rhône, Château Saint Cosme..... 95/420 kr*  
Syrah, Rhône
- Chablis, Domaine Chanson..... 125/520 kr*  
Chardonnay, Chablis
- Jus de Pommes Pétillant, non-alc..... 45/170 kr*

*If you have any allergies, please ask us for information about our ingredients. Subject to change.*

## ENTRÉES

- SOUPE CRÈME VEG..... 110/150 KR  
*Pumpkin soup with ginger, coconut, pickled pumpkin and oyster mushroom. Petite/grande.*
- CHÈVRE CHAUD VEG..... 125 KR  
*Gratinated goat cheese on levain with hazelnuts, browned butter and Jerusalem artichoke chips.*
- STEAK TARTARE..... 105/135 KR  
*Raw minced beef topped with pickled yellow beets, rye bread sprinkles, jalapeño crème and carrot meringue. Petite/grande.*

## LES CLASSIQUES

- MOULES MARINIÈRES..... 95/135 KR  
*Mussels in sauce of white wine, cream, garlic and parsley. Add french fries, 55 kr. Petite/grande.*
- BOUILLABAISSE..... 220 KR  
*Seafood soup from Marseille flavored with saffron and pastis.*
- PARISIAN VEG/MEAT..... 165 KR  
*Patty of minced beef or peas served on levain bread with caramelized onions, fried eggs and french fries.*
- CHOFLEUR FRITES VEG..... 175 KR  
*Roasted cauliflower with tomato and onion salad, bearnaise sauce and french fries.*
- STEAK FRITES..... 250 KR  
*Tenderloin steak with tomato and onion salad, bearnaise sauce and french fries.*

## MAINS

- CHÈVRE ET COCO VEG..... 160 KR  
*Fried goat cheese with buttered coco beans, roasted onions, tarragon and mushrooms.*
- STEAK TARTARE..... 190 KR  
*Raw minced beef topped with pickled yellow beets, rye bread sprinkles, jalapeño crème and carrot meringue. With french fries.*
- CANARD..... 195 KR  
*Spicy roasted duck breast with green beans. Served with parmesan crème and french fries.*

## LES DESSERTS

- CRÈME BRÛLÉE..... 85 KR  
*Classic vanilla and crispy caramel.*
- POT AU CHOCOLATE..... 95 KR  
*Chocolate gateau, salty caramel, banana and pecans.*
- TÔRN DE MER..... 95 KR  
*Sea buckthorn cream with roasted hazelnuts, vanilla, browned butter and oats.*
- COUPE DE GLACE..... 40/65 KR  
*Homemade vanilla ice cream or red apple sorbet, or both.*
- PRALINÉ..... 30 KR  
*Boulebar's mint-filled chocolate praline.*

KIDS UP TO 13 Y/O EAT FOR HALF THE PRICE  
(LES APERITIFS EXCLUDED)