

Boulis Bistro

Starters & Soups

SWEET POTATO FRIES WITH DIP (L, G) 6,90 €

Crispy sweet potato fries (250 g) with your choice of dip.

Drink recommendation: Toppilan Helles 5% beer

PLANK-CUT FRIES WITH DIP (L, G) 5,90 €

Crispy plank-cut fries (250 g) with your choice of dip.

Drink recommendation: Aura 4.5% beer

ESCARGOT PAN (L) 13,90 €

Escargots baked with Aura blue cheese, served with garlic-roasted sourdough bread.

Drink recommendation: Huber Grüner Veltliner Terrassen white wine, Austria

MEATBALLS AND FRIES (L, G) 8,90 €

Rustic fries with meatballs and brown gravy.

BOULIS ANTIPASTI FOR TWO (L) 20,90 €

Roasted vegetables, melon, sourdough bread, olives, Coppa ham, salami, a selection of cheeses, sea buckthorn jam, pistachios and cranberries.

Drink recommendation: Zenato Rosso Veneto red wine, Italy / La Chablisienne Chablis La Sereine white wine, France

FOR ONE (L) 12,90 €

DIPS (L, G) 1,90 €

Aioli, herb, chili and creamy pepper.

SALMON SOUP (L) 19,90 €

Creamy salmon soup with malt bread and browned butter.

CHANTERELLE SOUP (L) 14,90 €

Chanterelle soup with garlic-roasted sourdough bread.

To share
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Main Courses & Desserts

GRILLED SALMON (L, G)

Salmon with baked potato, garlic butter, citrus sour cream sauce and broccoli.

Drink recommendation: Huber Grüner Veltliner Terrassen white wine, Austria

25,90 €

BISTRO GRILL STEAK (L, G)

Carefully selected Hereford and Angus beef from South America.

Beef sirloin steak (180 g) with pepper sauce, roasted root vegetables and plank-cut fries.

Drink recommendation: Terrazas de los Andes Grand Malbec red wine, Argentina

25,90 €

TASTY HUNTER'S TOAST (L)

Pork steak and chanterelle stew on garlic-roasted sourdough bread. Served with a fresh green salad.

Drink recommendation: E. Guigal Côtes-du-Rhône Rouge red wine, France

22,90 €

HONEY-ROASTED CHICKEN BREAST AND GOAT CHEESE (G)

Chicken breast with dark apple sauce, devil's jam, plank-cut fries and roasted root vegetables.

Drink recommendation: Zenato Rosso Veneto red wine, Italy

23,90 €

← Finnish!

GRILLED HALLOUMI AND VEGETABLES (G)

Grilled halloumi and vegetables with plank-cut fries and devil's jam.

Drink recommendation: Frey Riesling Sommervenden white wine, Rheinhessen, Germany

18,90 €

CHICKEN & GOAT CHEESE SALAD (G)

Fresh green salad with apple, fennel, radish, honey-roasted chicken breast and goat cheese.

17,90 €

SALMON SALAD (L, G)

Fresh green salad with apple, fennel, radish, roasted salmon, pesto and yoghurt.

18,90 €

AFFOGATO (L, G)

Coffee and ice cream with apple-oat crumble.

6,90 €

APPLE-OAT CRUMBLE (L, G)

Juicy apple-oat crumble with old-fashioned vanilla ice cream and caramel sauce.

7,90 €

L = LACTOSE-FREE
G = GLUTEN-FREE
M = DAIRY-FREE

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