

Boubalé is first and foremost a gastronomic journey to an unknown land.
A cuisine dreamt up by Michelin-starred Israeli Chef Assaf Granit and executed by Chef Itamar Gargi.
A new kind of cuisine, it comes from the heart and narrate a meeting between the little-known flavours of Eastern Europe and the rich spices of the Middle East.

STARTER + MAIN
or
MAIN + DESSERT
33€

STARTER
+ MAIN
+ DESSERT
41€

Bread

10€

CHALLAH

fresh cream, tomatoes

Starters

16€

HERBS SALAD

coriander, parsley, blackberries, almond, horseradish cream

POLISH GASPACHO

cold beetroot soup, carrots, cream, cucumber, dill

CHOPPED LIVER

cooked and chopped liver, caramelized onions croutons

FALAFEL

three falafels, white beans hummus, olives & pickled shifka peppers

EASTERN PLATES

smoked salmon, latkes, fresh cream, chives

FENNEL SALAD

raw fennel, olives, yoghurt, coriander

Mains

24€

BURGER (+2€)

beetroot mayonnaise, bacon pastrami, lettuce, tomato, onion, cheddar, french fries

CHOICE: beef or chicken schnitzel

SCHNITZEL

breaded chicken breast, french fries, green salad

PTITIM RISOTTO

Israeli round pastas, green peas, peccorino

SEABREAM FILLET COOKED (+4€)

steamed green beans and brocolis, yoghurt sauce olives and pinenuts

CAESAR SALAD

salad, eggs, croutons, parmesan, caesar sauce

CHOICE: beef or chicken schnitzel

Desserts

11€

BENIMOUSSE

chocolate mousse, olive oil and sea salt

STRUDEL TRADITIONNEL

apple, pear, chantilly cream

Floor : Arthur, Adèle, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Chloé, Antoine, Soufiane, Nozantine, Timothée, Marion, Marwan, Laurine
Kitchen : Itamar, Sabhya, Juliana, Isabel, Petra, Ayoub, Ali, Sacha, Karol, Hichem, Abdoulaye, Nathu, Ousmane, Younus, Raymond, Noorulah, Paulo
Stewarding : Abdul, Arif, Traoré, Boubakar, Abdoulaye, Diallo / Bar : Virgile, Maxime, Michaël, Leonardo, Lucie

Allergen menu on request. Alcohol abuse is dangerous for your health.
Price in euros, taxes and service included. Our meat origins are from France, Poland, Irland.