

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.

**CHALLAH**  
 fresh cream, tomatoes  
 10€

## Breads

**THE SPICY PLATE**  
 7€

**FOUGASSE**  
 Matza flour, tahini  
 9€

## Starters

**FISH SASHIMI** 27€  
 fish of the day, fava beans, green tomato gaspacho,  
 aneth, yoghurt

**TARAMA TRIO** 23€  
 white, pink, sea urchin

**CHOPPED LIVER** 17€  
 cooked and chopped liver, caramelized onions,  
 croutons, black pepper

**MAMALIGA** 19€  
 Romanian polenta, mushrooms and parmesan

**TOMATOES SALAD** 19€  
 tomatoes, artichokes, pomegranate molasses, feta,  
 mustard greens

**ROASTED ASPARAGUS** 16€  
 brown butter aioli, shaved parmesan

**HERBS SALAD** 17€  
 coriander, parsley, blackberries, almonds,  
 horseradish cream

**GRAVE-LAKS** 28/38€  
 cured salmon with arak and beetroot, salmon roe,

## Sides

**ROASTED POTATOES** 11€

**STEAMED GREEN BEANS** 9€

**GREEN SALAD** 8€

**POTATO SALAD, MAYONNAISE** 11€

## Mains

**ROASTED SEABREAM** 36€  
 steamed green beans and brocolis, yoghurt sauce  
 olives and pinenuts

**PIEROGI** 26€  
 potato raviolis, cream cheese, caramelized onions

**PTITIM RISOTTO** 27€  
 Israeli round pastas, green peas, peccorino

**NORTH ATLANTIC CALAMARI** 34€  
 housemade chicken sauce, chickpeas  
 pickled shifka peppers

**NEW YORK STRIP STEAK** (100g) 13€  
 European beef, chimichurri sauce and horseradish aioli  
 CHOICE: two sides,

**SCHNITZEL** 32€  
 breaded chicken breast, potatoes, green salad

**PRIME RIB** (100g) 17€  
 European beef, chimichurri sauce and horseradish aioli  
 CHOICE: two sides

## Desserts

**TRADITIONNAL STRUDEL** 14€  
 apple, pear, whipped cream

**BENIMOUSSE** 14€  
 chocolate mousse, olive oil and sea salt

**SEASONAL SORBET** 16€  
 fresh fruits and meringue

**NEW YORK CHEESECAKE** 16€  
 blueberries coulis

Floor : Arthur, Adèle,, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Chloé, Antoine, Soufiane, Nozantine, Timothée, Marion, Marwan, Laurine  
 Kitchen : Itamar, Karol, Sabhya, Isabel, Juliana, Petra, Ayoub, Ali, Sacha, Karol, Hichem, Abdoulaye, Nathu, Ousmane, Younus, Raymond, Noorulah, Paul  
 Stewarding : Abdul, Arif, Bine, Boubacar, 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, Ireland.