



Restaurant Boubalé

6 Rue des Archives

75004 Paris

*Group Menus
Dinner*



Dinner Menu to share
70€ per person (including taxes)

Mineral Water included
From 8 to 20 persons

Menu by chef Assaf Granit & Itamar Gargi



Please let us know any allergies, intolerances. The allergy list is available upon request. Menus are subject to change during different seasons. Net prices in euros - Taxes and service included.



Starters

Herbs Salad

coriander, parsley, almonds, grapes, horseradish cream

Marinated Herrings

pickles, shallots, dill

Chopped Liver

chicken liver, caramelized onions crispy crackers

Mains

Ptitim Risotto

spinach, leeks, parmesan, black pepper

Boubalé Schnitzel

chicken schnitzel, fermented cabbage, potatoes, mustard

Desserts

Lorimer Street Cheesecake

Chocolate Benimousse





Dinner Menu to share
90€ per person (including taxes)

Mineral Water included
From 8 to 20 persons

Menu by chef Assaf Granit & Itamar Gargi



Please let us know any allergies, intolerances. The allergy list is available upon request. Menus are subject to change during different seasons. Net prices in euros - Taxes and service included.



Bread

Frenavon
beetroot tahini

Starters

Herbs Salad
coriander, parsley, almonds,
grapes, horseradish cream

Marinated Herrings
pickles, shallots, dill

Chopped Liver
chicken liver, caramelized onions
crispy crackers

Beetroot
roasted beetroots, feta, horseradish

Mains

Ptitim Risotto
spinach, leeks, parmesan, black pepper

Roasted Seabream
swisschards, olives and pinenuts, yogurt sauce

Boubalé Schnitzel
chicken schnitzel, fermented cabbage, potatoes, mustard

Desserts

Lorimer Street Cheesecake
Chocolate Benimousse





Dinner Menu to share
110€ per person (including taxes)

Mineral Water included
From 8 to 20 persons

Menu by chef Assaf Granit & Itamar Gargi



Please let us know any allergies, intolerances. The allergy list is available upon request. Menus are subject to change during different seasons. Net prices in euros - Taxes and service included.

Bread & Starters

Challah & Frenavon
beetroot tahini & fresh cream, tomatoes

Herbs Salad
coriander, parsley, almonds, grapes, horseradish cream

Marinated Herrings
pickles, shallots, dill

Chopped Liver
chicken liver, caramelized onions crispy crackers

Creamy Polenta
mushrooms & parmesan

Beetroot
roasted beetroots, feta, horseradish

Plats

Ptitim Risotto
spinach, leeks, parmesan, black pepper

Roasted Seabream
swisschards, olives and pinenuts, yogurt sauce

Boubalé Schnitzel
chicken schnitzel, fermented cabbage, potatoes, mustard

Calamary
chickpeas, chicken demi glace, shifka

Desserts

Lorimer St cheesecake
Chocolate Benimousse
Strudel Traditionnel





Beverage Suggestions

Per person

1

1 Glass of sparkling wine or a glass of wine (12cl)

16€ TTC



2

1 Glass of sparkling wine and a glass of wine (12cl)

26€ TTC



3

1 Glass of sparkling wine (12cl) and a bottle of wine (75cl) for 3 persons

40€ TTC

**Selection by our head sommelier
The wine list is available upon request.**

For more than 20 persons

Please request our commercial brochure

Contact us for more informations



Please let us know any allergies, intolerances. The allergy list is available upon request. Alcohol abuse is dangerous for your health
Net prices in euros - Taxes and service included.

