

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS		
CHARCUTERIE	180:-	
80g serrano ham, served with olives		
ESCARGOT	175:-	
Snails gratinated with garlic & Roquefort cheese, served with toasted brioche		
TARTE À L'OIGNON	165:-	
Caramelized onion tart gratinated with Gruyère, served with Dijon mustard & cornichons		
BLEAK ROE	190:-	
Butter seared croissant, lemon smetana & white onion		
STEAK TARTARE	195:-	
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan		
SEAFOOD		
OSTRON FINE DE CLAIRE NO.4		
Served with mignonette, lemon & tabasco 35:-/pc 3pc/100:- 6pc/190:- 12pc/345:-		
TOAST SKAGEN	195:-/295:-	
Bleak roe, red onion & toasted brioche		
FRESH & SMOKED SHRIMPS	275:-	
Serverd with aioli, lemon & toasted brioche		
BOILED CRAB	165:-/285:-	
Served with "hovmästarsås" & brioche		
BOILED LOBSTER	350:-/595:-	
Served with aioli, lemon & toasted brioche		

SEAFOOD PLATTER		
1/2 Lobster		
1/2 Crab		
Fresh & smoked shrimps		
3p fine de claire no.4		
Skagenröra		
Brioche & aioli		
895:-		

PLAT DU JOUR

165:-

MONDAY	
SALMON	
With white wine sauce, cauliflower purée & roasted hazelnuts	
GRILLED SWEDISH FARM CHICKEN	
With grilled romaine lettuce, pommes allumettes, charred lemon aioli, jus de poulet & parmesan	
TUESDAY	
BREADED POLLOCK	
With remoulade, dill-boiled potatoes, green peas & lemon	
POTATO GNOCCHI	
With salsiccia, blue cheese & fennel	
WEDNESDAY	
COD	
With browned butter, whipped horseradish, shrimp & crushed potatoes	
TEXAS CHILI	
With bean salsa, avocado, sour cream, tortilla crisp & rice	

THURSDAY	
GRILLED TUNA	
With sautéed pak choi, cashew nuts, hoisin sauce & rice	
PORK SCHNITZEL	
With chorizo mayo, cabbage slaw & grilled potatoes	
FRIDAY	
FISH & SHELLFISH STEW	
With aioli & croutons	
GRILLED FLANK STEAK	
With tomato salad, sauce béarnaise & french fries	

A LA CARTE		
OMELETTE	180:-	
With cream cheese, Gruyère cheese & spinach		
+Smoked salmon	45:-	
+Smoked ham	35:-	
CAESAR SALAD	235:-	
Romain salad with crispy bacon, parmesan, croutons & roasted chicken		
SHRIMP SALAD	275:-	
Hand peeled shrimps with crisp salad, radishes, tomatoes, boiled egg & Rhode Island-dressing		
MEATBALLS	225:-	
With cream sauce, potato purée, lingon berries & pickled cucumber		
GRAV LAX	195:-	
Cured salmon with potatoes in a dillsauce & lemon		
STEAK TARTARE	310:-	
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad		
RIBEYE	295:-	
Served with french fries, tomato salad, garlic butter & red wine jus		
BLACKENED CABBAGE	165:-	
With baked tomato, roasted almond & burrata crème		

LIBATIONS		WINES	
DRAUGHT BEER		SPARKLING	
Carlsberg Export	78	Gran Buque Cava	135/695
Brooklyn Stonewall IPA	84	Moët & Chandon Brut Impérial	185/1095
BOTTLED BEER		WHITE	
Carlsberg Hof	78	Le Pichet Blanc, FRA	140/645
Kronenbourg 1664 Blanc	84	Kein Name, Riesling, GER	150/685
NCB, 100W IPA	96	Louis Robin, Chablis, FRA	175/795
		MERF, Chardonnay, USA	185/835
NON-ALCOHOLIC		RED	
Sodas	55	Le Pichet Rouge, FRA	140/645
Red Bull	69	Château Bonnet, Bordeaux, FRA	160/715
Carlsberg 0,5%	62	Famille Roux, Les Côtilles, Pinot Noir, FRA	175/795
Kronenbourg 1664 Blanc 0,0%	68	Black Stallion, Cabernet Sauvignon, North Coast, USA	195/895
French Bloom Sparkling Wine	98	ROSÉ	
Mocktail	88	Rosé d´Éte, , FRA	140/645
		Ch. d´Esclans, Whispering Angel, FRA	185/835

Feel free to ask us about the origin of our meat & inform us about your allergies
Oysters & shellfish are high risk produce that can cause discomfort or allergic reactions especially in combination with alcohol.

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