

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS	
CHARCUTERIE	195:-
Serrano grand reserva, & truffle salami	
ESCARGOT	175:-
Snails gratinated in garlic butter, served with toasted brioche	
BURRATA	210:-
With avocado, marinated tomatoes, pistachios, olive oil, balsamic & toasted brioche	
TOAST SKAGEN	185:-
Topped with vendace roe, red onion & toasted brioche	
BLEAK ROE	190:-
Butter seared brioche, lemon smetana & white onion	
STEAK TARTARE	195:-
Diced raw beef tenderloin with chive mayonnaise, pommes alouettes & Almnäs Tegel cheese	

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	
175:-	
MONDAY	
GRATINATED SALMON	
With red pesto, Parmesan, jalapeño-fried pointed cabbage & crispy Jerusalem artichoke	
GRILLED SWEDISH FARM CHICKEN	
With duck brandade, truffle jus & pan-fried tomatoes	
TUESDAY	
GRILLED TUNA	
With "rapa rossa" risotto, ratatouille, goat cheese cream & roasted walnuts	
PULLED PORK BURGER	
On brioche with pickled cucumber & truffle pecorino, served with sweet potato fries & chive mayonnaise	
WEDNESDAY	
PANKO-BREADED FRIED FISH	
With aioli, green peas & crushed potatoes	
BŒUF BOURGUIGNON	
With potato purée, cornichons & chives	
THURSDAY	
BAKED HADDOCK	
With cauliflower purée, roasted hazelnuts & sauce Sandefjord	
FRIED PORK SCHNITZEL	
With garlic butter, red wine sauce, green beans & potato salad	
FRIDAY	
FISH & SEAFOOD STEW	
With croutons & aioli	
WHOLE-GRILLED TRI-TIP	
With "pico de gallo", chimichurri, roasted corn & country fries	
CRÈME BRÛLÉE	75/120
MISTER FRENCH'S COFFE CANDY	45
ICE CREAM/SORBET	70
ASK YOUR WAITER	

LIBATIONS	
DRAUGHT BEER	
Carlsberg Export	82
Brooklyn Stonewall IPA	88
BOTTLED BEER	
Carlsberg Hof	82
Kronenbourg 1664 Blanc	88
NCB, 100W IPA	92
NON-ALCOHOLIC	
Sodas	55
Red Bull	69
Carlsberg 0,5%	62
Kronenbourg 1664 Blanc 0,0%	68
French Bloom Sparkling Wine	98
Mocktail	88

A LA CARTE	
OMELETTE	180:-
With cream cheese, Gruyère cheese & spinach	
+Smoked salmon	45:-
+Smoked ham	35:-
CAESAR SALAD	235:-
Romaine lettuce, Caesar dressing, Parmesan and croutons, served with grilled chicken & bacon	
SHRIMP SALAD	275:-
Hand peeled shrimps with crisp salad, radishes, tomatoes, boiled egg & Rhode Island-dressing	
MEATBALLS	225:-
With mashed potatoes, cream sauce, stirred lingonberries & pressed cucumber	
TOAST SKAGEN	295:-
Topped with vendace roe, red onion & toasted brioche	
GRAV LAX	195:-
Cured salmon with potatoes in a dillsauce & lemon	

WINES	
SPARKLING	
Faustino, Cava, ESP	135/695
Moët & Chandon Brut Impérial, FRA	185/1095
WHITE	
Le Pichet Blanc, FRA	140/645
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
Merf, Chardonnay, USA	185/835
RED	
Le Pichet Rouge, FRA	140/645
Château Bonnet, Bordeaux, FRA	160/715
Famille Roux, Les côtilles, Pinot noir, FRA	175/795
Black Stallion, Cabernet sauvignon, North coast, USA	195/895
Bolla, Le poiane, Valpolicella Ripasso, ITA	160/720
ROSÉ	
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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