

**BONJOUR**  
@MISTERFRENCHSTHLM  
MRFRENCH.SE

MISTER FRENCH STOCKHOLM  
**LUNCH**  
ANGLAIS

## STARTERS

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

## SEAFOOD

<b>OSTRON FINE DE CLAIRE NO.4</b> Served with mignonette, lemon & tabasco 35:-/pc 3pc/100:- 6pc/190:- 12pc/345:-	
<b>TOAST SKAGEN</b> Bleak roe, red onion & toasted brioche	195:-/295:-
<b>FRESH &amp; SMOKED SHRIMPS</b> Served with aioli, lemon & toasted brioche	275:-
<b>BOILED CRAB</b> Served with "hovmästarsås" & brioche	165:-/285:-
<b>BOILED LOBSTER</b> Served with aioli, lemon & toasted brioche	350:-/595:-

## SEAFOOD PLATTER

1/2 Lobster 1/2 Crab Fresh & smoked shrimps 3p fine de claire no.4 Skagenröra Brioche & aioli	895:-
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## PLAT DU JOUR

165:-

### MONDAY

#### GRILLED SALMON

With beets, chèvre cream, walnuts, butter-baked potatoes & crispy kale

#### GRILLED SWEDISH FARM CHICKEN

With tarragon sauce, glazed carrots & fried potatoes

### TUESDAY

#### BAKED COD

With white wine sauce, smoked trout rilette, boiled potatoes & petit pois

#### CRISPY PORK BELLY

With rice, cucumber salad, seaweed & hoisin sauce

### WEDNESDAY

#### TUNA

With pico de gallo, chimichurri, roasted corn & grilled potatoes

#### SEARED BRISKET

With onion jus, pickles, cider mustard & roasted root vegetables

### THURSDAY

#### COD FILLET

With lobster sauce, vegetable julienne & mashed potatoes

#### PORK SCHNITZEL

With mushroom sauce & Brussels sprouts & fried potatoes

### FRIDAY

#### FISH & SHELLFISH STEW

With aioli & croutons

#### GRILLED FLANK STEAK

With tomato salad, sauce béarnaise & french fries

<b>CRÈME BRÛLÉE</b>	75/120
<b>MISTER FRENCH'S COFFE CANDY</b>	45
<b>ICE CREAM/SORBET</b>	70
<b>ASK YOUR WAITER</b>	

## A LA CARTE

<b>OMELETTE</b> With cream cheese, Gruyère cheese & spinach +Smoked salmon +Smoked ham	180:- 45:- 35:-
<b>CAESAR SALAD</b> Grilled chicken thigh fillet, Parmigiano Reggiano, tomato, cucumber, pickled onion, crispy smoked pork belly crust	235:-
<b>SHRIMP SALAD</b> Hand peeled shrimps with crisp salad, radishes, tomatoes, boiled egg & Rhode Island-dressing	275:-
<b>MEATBALLS</b> With mashed potatoes, cream sauce, stirred lingonberries & pressed cucumber	225:-
<b>TOAST SKAGEN</b> Topped with vendace roe, red onion & toasted brioche	295:-
<b>GRAV LAX</b> Cured salmon with potatoes in a dillsauce & lemon	195:-
<b>STEAK TARTARE</b> Diced raw beef tenderloin with chive mayonnaise, pommes alouettes & Almnäs Tegel cheese, served with fries & green salad	310:-
<b>RIBEYE</b> Served with Café de Paris butter, French fries, tomato & green salad	465:-
<b>MUSHROOM RISOTTO</b> With Jerusalem artichoke chips & Parmesan	165:-

## LIBATIONS

<b>DRAUGHT BEER</b>	
Carlsberg Export	78
Brooklyn Stonewall IPA	84
<b>BOTTLED BEER</b>	
Carlsberg Hof	78
Kronenbourg 1664 Blanc	84
NCB, 100W IPA	96
<b>NON-ALCOHOLIC</b>	
Sodas	55
Red Bull	69
Carlsberg 0,5%	62
Kronenbourg 1664 Blanc 0,0%	68
French Bloom Sparkling Wine	98
Mocktail	88

## WINES

<b>SPARKLING</b>	
Faustino, Cava, ESP	135/695
Moët & Chandon Brut Impérial, FRA	185/1095
<b>WHITE</b>	
Le Pichet Blanc, FRA	140/645
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
Merf, Chardonnay, USA	185/835
<b>RED</b>	
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
<b>ROSÉ</b>	
Rosé d'Été, 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

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