

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 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:-	
Served 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		
GRILLED SALMON		
With beets, chèvre cream, walnuts, butter-baked potatoes & crispy kale		
PULLED BEEF BURGER		
Brioche, pickles, truffle mayo, pickled jalapeño & local potato fries		
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		
CRÈME BRÛLÉE	105	
MISTER FRENCH'S COFFE CANDY	45	
ICE CREAM/SORBET	60	
ASK YOUR WAITER		

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 with chive mayonnaise, pommes alouettes & Almnäs Tegel cheese, served with fries & green salad		
RIBEYE	295:-	
Served with french fries, tomato salad, garlic butter & red wine jus		
VARIATION OF CAULIFLOWER	165:-	
Lemon-baked cauliflower with cauliflower purée & cauliflower chips, served with candied nuts, parmesan & herbs		

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