

**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> Serverd 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 potato salad, herb sauce & lumpfish roe  
**ROASTED SWEDISH FARM CHICKEN**  
With tarragon sauce & butter-fried root vegetables

### TUESDAY

#### HERB-CRUSTED POLLOCK

With dill-boiled new potatoes, green peas  
& mustard sauce

#### GRILLED PLUMA PORK

With romesco, potato wedges & chimichurri

### WEDNESDAY

#### GRILLED TUNA

With melon salsa, feta cream & couscous

#### COQ AU VIN

Chicken, bacon, mushrooms, pearl onions & red wine, served with mashed potatoes

### THURSDAY

#### BAKED COD

With mashed potatoes, brown butter sauce & pan-roasted fennel

#### PORK SCHNITZEL

With anchovy butter, red wine sauce, crispy capers & roasted new potatoes

### FRIDAY

#### FISH & SEAFOOD STEW

With aioli & croutons

#### GRILLED FLANK STEAK

With tomato salad, béarnaise sauce & 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>CHÈVRE CHAUD</b> Gratinated goat cheese with beets & Dijon vinaigrette	165:-

## LIBATIONS

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

## WINES

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

Feel free to ask us about the origin of our meat & inform us about your allergies

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