

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

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

SEAFOOD

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

SEAFOOD PLATTER

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| 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

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| GRILLED SALMON With Sandefjord sauce, lumpfish roe & dill-boiled potatoes |
| BAKED SWEDISH FARM CHICKEN With haricots verts, green peppercorn sauce & château potatoes |

TUESDAY

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| BREADED POLLOCK With curry remoulade, green peas & dill-buttered potatoes |
| CRISPY PORK BELLY With onion sauce, pickled cucumber & roasted new potatoes |

WEDNESDAY

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| GRILLED TUNA With gremolata, melon, citronette & salad |
| BOEUF LYONNAISE With pan-fried potatoes, sautéed onions, veal jus & cornichons |

THURSDAY

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| POACHED COD With potato & chive mash, mussel sauce & sugar snap peas |
| PORK SCHNITZEL With garlic butter, lemon & warm potato salad |

FRIDAY

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| FISH & SEAFOOD STEW With aioli & croutons |
| GRILLED FLANK STEAK With tomato salad, béarnaise sauce & French fries |

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

A LA CARTE

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

LIBATIONS

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| 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

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| 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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