MISTER FRENCH STOCKHOLM

BONJOUR

@MISTERFRENCHSTHLM
MRFRENCH.SE

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 alumettes & 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

GRILLED SALMON
With beetroot, chèvre cream, walnuts, butter-baked potatoes & crispy kale
GRILLED SWEDISH FARM CHICKEN
With tarragon sauce, glazed carrots & fried potatoes

TUESDAY

BREADED POLLOCK
With curry remoulade, petit pois, lemon & dill-boiled potatoes
"SKOMAKARLÅDA"
Grilled flank steak with potato purée, smoked pork belly, a variety of onions & red wine sauce

WEDNESDAY

GRILLED TUNA
With mango salsa, Espelette mayonnaise & fried sweet potato
BŒUF BOURGUIGNON
Beef chuck, red wine, pork belly, mushrooms & pickled pearl onions, served with potato purée

THURSDAY

COD LOIN
With lobster sauce, julienned vegetables & potato purée
PARMESAN-FRIED PORK SCHNITZEL
With veal jus, tomato concassé & saffron pilaf

FRIDAY

FISH & SEAFOOD STEW
With croutons & aioli
GRILLED TRI-TIP
With tomato salad, béarnaise sauce & French fries

CRÈME BRÛLÉE 75/120

MISTER FRENCH'S COFFE CANDY 45

ICE CREAM/SORBET 70
ASK YOUR WAITER

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.

A LA CARTE

OMELETTE 180:-
With cream cheese, Gruyerè 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

RIBEYE 465:-
Served with Café de Paris butter, French fries, tomato & green salad

POTATO GNOCCHI 175:-
With spinach, herbs, cream, shiitake mushrooms & Parmesan

CHICKEN SCHNITZEL 195:-
With Espelette mayonnaise, broccolini, pickled jalapeño & fried garlic

STEAK TARTARE 310:-
Diced raw beef tenderloin with chive mayonnaise, pommes alumettes & Almnäs Tegel cheese, served with fries & green salad

FRIED TOFU 175:-
With pan-fried broccolini, crispy garlic, yuzu vinaigrette, puffed rice & miso aioli

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

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

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