

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

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, lemons metana & white onion	190:-
STEAK TARTARE Diced raw beef tenderloin with chive mayonnaise, pommes alumettes & Almnäs Tegel cheese	195:-

SEAFOOD

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 Served 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

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 cucumber salad, nobis sauce,
mashed potatoes & Västerbotten cheese

TUESDAY

BAKED ARCTIC CHAR
With asparagus risotto, gruyère
& roasted hazelnuts

GRILLED MERGUEZ (LAMB SAUSAGE)
With grilled ratatouille, pan-fried potatoes
& harissa yogurt

WEDNESDAY

GRILLED TUNA
With noodle salad, soybeans, marinated egg
& wild garlic mayo

CRISPY PORK BELLY
With cider sauce, mustard apples
& potato purée

THURSDAY

STEAMED COD
With butter-fried beets, parsnip purée
& pickled horseradish cream

CHICKEN SCHNITZEL
With tarragon butter, roasted chicken jus,
potato salad & caper vinaigrette

FRIDAY

FISH & SEAFOOD STEW
With croutons & aioli

GRILLED FLANK STEAK
With béarnaise, tomato salad & french fries

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

A LA CARTE

OMELETTE With cream cheese, Gruyère cheese & spinach	180:-
+Smoked salmon	45:-
+Smoked ham	35:-
CAESAR SALAD Grilled chicken thigh fillet, Parmigiano Reggiano, tomato, cucumber, pickled onion, crisp 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 alumettes & Almnäs Tegel cheese, served with fries & green salad	310:-
RIBEYE Served with Café de Paris butter, French fries, tomato & green salad	465:-
GRILLED GREEN ASPARAGUS With deep-fried almond potatoes, wild garlic mayo, roasted hazelnuts & grilled lemon	165:-

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'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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