

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, lemon smetana & white onion	190:-
STEAK TARTARE Diced raw beef tenderloin with chive mayonnaise, pommes alouettes & 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:-
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PLAT DU JOUR

165:-

MONDAY

GRILLED SALMON

With beets, chèvre cream, mixed nuts, butter-baked potatoes, & crispy kale

GRILLED SWEDISH FARM CHICKEN

With tarragon sauce, glazed carrots, & fried potatoes

TUESDAY

BREADED SAITHE (POLLOCK)

With curry remoulade, petit pois, lemon, & dill-boiled potatoes

GRILLED PLUMA

With pico de gallo, chimichurri, roasted corn, & grilled potatoes

WEDNESDAY

GRILLED TUNA

With mango salsa, Espelette pepper mayo, & fried sweet potatoes

BEEF BOURGUIGNON

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

THURSDAY

COD LOIN

With lobster sauce, vegetable julienne, & mashed potatoes

PORK SCHNITZEL

With truffle butter, red wine sauce, haricot verts, & pommes rissolées

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 +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:-
GRILLED GREEN ASPARAGUS With deep-fried almond potatoes, wild garlic mayo, roasted hazelnuts & grilled lemon	165:-

LIBATIONS

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

WINES

SPARKLING Faustino, Cava, ESP Moët & Chandon Brut Impérial, FRA	135/695 185/1095
WHITE Le Pichet Blanc, FRA Kein Name, Riesling, GER Louis Robin, Chablis, FRA Merf, Chardonnay, USA	140/645 150/685 175/795 185/835
RED 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
ROSÉ 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

Oysters & shellfish are high risk produce that can cause discomfort or allergic reactions especially in combination with alcohol.

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