

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 risotto, pesto rosso, Marcona almonds & parmesan

ROASTED SPRING CHICKEN

With grilled lemon aioli, chicken jus, roasted almond potatoes & herb salad

TUESDAY

SEARED HAKE

With pointed cabbage, jalapeño butter & fried sweet potato

GRILLED SWEDISH PLUMA PORK

With romesco, chorizo, country potatoes & manchego

WEDNESDAY

BREADED POLLOCK

With remoulade, green peas, lemon & boiled potatoes

BOEUF BOURGUIGNON

With beef chuck, pork belly, mushrooms, pearl onions & potato purée

THURSDAY

COD

With browned butter, shrimp, horseradish & crushed potatoes

PORK SCHNITZEL

With cabbage salad, espelette mayo & pommes rissolées

FRIDAY

ASIAN FISH & SEAFOOD STEW

With miso mayo & rice

GRILLED VEAL

With tomato salad, sauce béarnaise & 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:-
MUSHROOM RISOTTO With Jerusalem artichoke chips & Parmesan	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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