

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

CHARCUTERIE 80g serrano ham, served with olives	180:-
ESCARGOT Snails gratinated with garlic & roquefort, served with toasted brioche	175:-
FRENCH ONION SOUP Caramelized onions, chicken broth & brioche croutons, gratinated with gruyère cheese	165:-
BLEAK ROE Butter seared croissant, lemon smetana & white onion	190:-
STEAK TARTARE Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan	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 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

1/2 Lobster
1/2 Crab
Fresh & smoked shrimps
3p fine de claire no.4
Skagenröra
Brioche & aioli

895:-

PLAT DU JOUR

ALWAYS 155:-

MONDAY

GRAV LAX

Blackened grav lax with mustard apples, pickled
cucumber, aioli & spring potatoes

FARM CHICKEN

Baked farm chicken with morel sauce,
spinach & butter seared celery

TUESDAY

HAKE

Fried hake med curry remoulade, green peas &
dilled potatoes

PORKLOIN

Seared porkloin with grape jus,
potatoe purée & brussel sprouts

WEDNESDAY

CHAR

Baked char with sandefjord sauce,
trout roe & spring vegetables

SAUTÉED REINDEER

Sautéed reindeer ragu with crispy mushrooms,
almond potatoes & lingonberries

THURSDAY

COD "GRENOBLE"

With browned butter, capers &
potatoes with horsreadish

CHICKEN SCHNITZEL

With kimchi salad, miso mayonnaise & rice

FRIDAY

BOUILLABAISSE

Fish & shellfish stew with root vegetables,
aioli & croutons

VEAL

Grilled veal with tomato salad,
sauce béarnaise & french fries

A LA CARTE

OMELETTE With cream cheese, gruyéré & spinach +Smoked salmon 45:- +Smoked ham 35:-	180:-
CAESAR SALAD Romain salad with crispy bacon, parmesan, croutons & roasted chicken	235:-
MOULES FRITES Mussels cooked in white wine, served with roasted brioche, french fries & aioli	295:-
MEATBALLS With cream sauce, potato puré, lingon berries & pickled cucumber	235:-
GRAV LAX With potatoes in a dillsauce & lemon	195:-
STEAK TARTARE Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	310:-
RIBEYE Served with french fries, tomato salad, garlic butter & red wine jus	295:-
TOFU Tempura fried tofu with ratatouille, seared wheat berry & garlic crème	155:-

LIBATIONS

DRAUGHT BEER	
Carlsberg Export	78
Brooklyn Stonewall IPA	84
BOTTLED BEER	
Carlsberg Hof	78
Kronenbourg 1664 Blanc	82
NCB, Kellerbier Lager	96
NCB, 100W IPA	96
Eriksberg Original 50 cl	98
NON-ALCOHOLIC	
Sodas	45
Red Bull	55
Carlsberg 0,5%	58
1664 Blanc 0,0%	68
Richard Juhlin Sparkling Wine	98
Mocktail	88

WINES

SPARKLING	
Gran Buque Cava	135/675
Moët & Chandon Brut impérial	175/1095
WHITE	
Xavier, Le Petit Blanc, FRA	135/635
Kein Name, Riesling, GER	145/655
Louis Robin, Chablis, FRA	165/745
RED	
Xavier, Le Petit Rouge, FRA	135/635
Château Bonnet, Bordeaux, FRA	160/715
David Duband, Pinot Noir, Bourgogne, FRA	185/895

Inform us of your allergies

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