

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS	
CHARCUTERIE	180:-
80g serrano ham, served with olives	
ESCARGOT	175:-
Snails gratinated with garlic & Roquefort cheese, served with toasted brioche	
FRENCH ONION SOUP	165:-
Caramelized onions, chicken broth & brioche croutons, gratinated with Gruyère cheese	
BLEAK ROE	190:-
Butter seared croissant, lemon smetana & white onion	
STEAK TARTARE	195:-
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan	

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:-	

Inform us of your allergies

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

PLAT DU JOUR	
ALWAYS 155:-	
MONDAY	
SALMON "FLORENTINE"	
With poached egg, hollandaise, sautéed spinach & potatoes	
CHICKEN "SHAWARMA"	
With beet hummus, liba bread, mint yoghurt & couscous	
TUESDAY	
HERRING "BELLMAN"	
With potato purée, browned butter & dill salad	
PORK BELLY	
Fried pork belly with fried rice, celery cabbage, sweet & sour sauce	
WEDNESDAY	
TUNE "NICOISE"	
Blackened tuna with olives, egg, mixed beans & dijonnaise	
BIFF A LA LINDSTRÖM	
With red wine butter, fried potatoes & green beans	
THURSDAY	
COD	
Poached cod with browned buttersauce, pommes duchessee & ninon purée	
PORK SCHNITZEL	
With sugar peas, tryffel mayonnaise, pommes alumettes & parmesan	
FRIDAY	
FISH & SHELLFISH STEW	
With, aioli & croutons	
VEAL	
Grilled veal with tomato salad, sauce béarnaise & french fries	

A LA CARTE	
OMELETTE	180:-
With cream cheese, gruyéré & spinach	
+Smoked salmon	45:-
+Smoked ham	35:-
CAESAR SALAD	235:-
Romain salad with crispy bacon, parmesan, croutons & roasted chicken	
MOULES FRITES	295:-
Mussels cooked in white wine, served with roasted brioche, french fries & aioli	
MEATBALLS	225:-
With cream sauce, potato puré, lingon berries & pickled cucumber	
GRAV LAX	195:-
With potatoes in a dillsauce & lemon	
STEAK TARTARE	310:-
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	
RIBEYE	295:-
Served with french fries, tomato salad, garlic butter & red wine jus	
TOFU	155:-
Tempura fried tofu with ratatouille, seared wheat berry & garlic crème	

LIBATIONS		WINES	
DRAUGHT BEER		SPARKLING	
Carlsberg Export	78	Gran Buque Cava	135/675
Brooklyn Stonewall IPA	84	Moët & Chandon Brut impérial	175/1095
BOTTLED BEER		WHITE	
Carlsberg Hof	78	Xavier, Le Petit Blanc, FRA	135/635
Kronenbourg 1664 Blanc	82	Kein Name, Riesling, GER	145/655
NCB, Kellerbier Lager	96	Louis Robin, Chablis, FRA	165/745
NCB, 100W IPA	96	RED	
Eriksberg Original 50 cl	98	Xavier, Le Petit Rouge, FRA	135/635
		Château Bonnet, Bordeaux, FRA	160/715
		David Duband, Pinot Noir, Bourgogne, FRA	185/895
NON-ALCOHOLIC			
Sodas	45		
Red Bull	55		
Carlsberg 0,5%	58		
1664 Blanc 0,0%	68		
Richard Juhlin Sparkling Wine	98		
Mocktail	88		

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