

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

CHARCUTERIE 80g serrano ham, served with olives	180:-
ESCARGOT Snails gratinated with garlic & Roquefort cheese, 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

155:-

MONDAY

LAX "CHÈVRE CHAUD"

With beets, goat's cheese,
dijonnaise & green salad

SWEDISH FARM CHICKEN

Grilled farm chicken with deep fried
sweet potatoes, chimichurri & grilled tomato salsa

TUESDAY

BLACKENED TUNA

With water melin & feta cheese salad,
espelette mayonnaise & seared wheat berry

PORK TENDERLOIN

With sauce choron, smashed potatoes
& bacon seared green beans

WEDNESDAY

FRIED HAKE

With "skagenröra", pickled cucumber and new
potatotes

VENISON

Venison ragu with mushrooms, mashed potatoes &
lingonberries

THURSDAY

BAKED COD

With lobster sauce, potato puré,
croutons & seared fennel

CHICKEN SCHNITZEL

With tarragon butter, roasted potatoes &
vegetable salad

FRIDAY

FISH & SHELLFISH STEW

With aioli & croutons

STEAK MINUTE

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	225:-
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
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	135/695
Moët & Chandon Brut impérial	185/1095
WHITE	
Xavier, Le Petit Blanc, FRA	135/635
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
RED	
Xavier, Le Petit Rouge, FRA	135/635
Château Bonnet, Bordeaux, FRA	160/715
Famille Roux, Les Cotilles, Pinot Noir, FRA	175/795
ROSÉ	
Connoissuer, Côtes de Gascogne, FRA	145/665

Inform us of your allergies

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