

**BONJOUR**  
@MISTERFRENCHSTHLM  
MRFRENCH.SE

MISTER FRENCH STOCKHOLM  
**LUNCH**  
ANGLAIS

## STARTERS

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

## SEAFOOD

<b>OSTRON FINE DE CLAIRE NO.4</b> Served with mignonette, lemon & tabasco 35:-/pc 3pc/100:- 6pc/190:- 12pc/345:-	
<b>TOAST SKAGEN</b> Bleak roe, red onion & toasted brioche	195:-/295:-
<b>FRESH &amp; SMOKED SHRIMPS</b> Serverd with aioli, lemon & toasted brioche	275:-
<b>BOILED CRAB</b> Served with "hovmästarsås" & brioche	165:-/285:-
<b>BOILED LOBSTER</b> 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

165:-

### MONDAY

**BLACKENED TUNA**  
With melon salsa, grilled  
gem salad & lemon crème  
**GRILLED CHICKEN**  
With goat´s cheese, pistou,  
semi dried tomatoes & potatoes

### TUESDAY

**SPICE BREADED FLOUNDER**  
With seared rice, bean salad & miso mayonnaise  
**GRILLED BRISKET**  
With potato purée, onion jus & cider mustard

### WEDNESDAY

**GRILLED SALMON**  
With asparagus, tarragon mayonnaise  
& new potatoes  
**SWEDISH PORK COLLAR**  
With grilled cabbage, salsa romesco,  
roasted almonds & parmesan

### THURSDAY

**BAKED COD**  
With celery purée, lobster jus & croutons  
**CHICKEN SCHNITZEL**  
Roasted levain with cabbage salad,  
jalapeño mayonnaise & potato crisps

### FRIDAY

**FISH & SHELLFISH STEW**  
With aioli & croutons  
**STEAK MINUTE**  
Grilled veal with tomato salad,  
sauce béarnaise & french fries

## A LA CARTE

<b>OMELETTE</b> With cream cheese, Gruyère cheese & spinach +Smoked salmon 45:- +Smoked ham 35:-	180:-
<b>CAESAR SALAD</b> Romain salad with crispy bacon, parmesan, croutons & roasted chicken	235:-
<b>SHRIMP SALAD</b> Hand peeled shrimps with crisp salad, radishes, tomatoes, boiled egg & Rhode Island-dressing	275:-
<b>MEATBALLS</b> With cream sauce, potato purée, lingon berries & pickled cucumber	225:-
<b>GRAV LAX</b> Cured salmon with potatoes in a dillsauce & lemon	195:-
<b>STEAK TARTARE</b> Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	310:-
<b>RIBEYE</b> Served with french fries, tomato salad, garlic butter & red wine jus	295:-
<b>TOFU</b> Smoked & grilled tofu with ratatouille, seared wheat berry & garlic crème	165:-

## LIBATIONS

<b>DRAUGHT BEER</b>	
Carlsberg Export	78
Brooklyn Stonewall IPA	84
<b>BOTTLED BEER</b>	
Carlsberg Hof	78
Kronenbourg 1664 Blanc	84
NCB, Kellerbier Lager	96
NCB, 100W IPA	96
<b>NON-ALCOHOLIC</b>	
Sodas	55
Red Bull	69
Carlsberg 0,5%	62
1664 Blanc 0,0%	68
Richard Juhlin Sparkling Wine	98
Mocktail	88

## WINES

<b>SPARKLING</b>	
Gran Buque Cava	135/695
Moët & Chandon Brut Impérial	185/1095
<b>WHITE</b>	
Xavier, Le Petit Blanc, FRA	140/645
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
MERF, Cardonnay, USA	185/835
<b>RED</b>	
Xavier, Le Petit Rouge, FRA	140/645
Château Bonnet, Bordeaux, FRA	160/715
Famille Roux, Les Côtilles, Pinot Noir, FRA	175/795
Black Stallion, Cabernet Sauvignon, USA	195/895
<b>ROSÉ</b>	
Connoissuer, Côtes de Gascogne, FRA	145/665
Ch. d'Esclans, Whispering Angel, Côtes de Provence	185/835

Feel free to ask us about the origin of our meat & inform us about your allergies

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