

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

CHARCUTERIE 215:-
Serrano ham, truffle salami, Gruyère & grissini

ESCARGOT 175:-
Snails gratinated with garlic & Roquefort cheese,
served with toasted brioche

TARTE À L'OIGNON 165:-
Caramelized onion tart gratinated with
Gruyère, served with Dijon mustard & cornichons

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:-

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.

PLAT DU JOUR

165:-

MONDAY

GRILLED TUNA
With bean salad, poached egg, aioli
& garlic bread

BAKED FARM CHICKEN
With green pepper sauce
& roasted root vegetables

TUESDAY

GRILLED SALMON
With tapenade, fried new potatoes, lemon
& dill mayonnaise

MERGUEZ
With bulgur salad, grilled bell pepper
& harissa yogurt

WEDNESDAY

GRILLED HAKE
With salsa verde, green salad & roasted spelt

PULLED BEEF BURGER
With brioche, iceberg lettuce, pickled jalapeño,
parmesan mayonnaise & French fries

THURSDAY

SHRIMP-STUFFED PLAICE
With mashed potatoes, browned lemon butter
sauce & grilled asparagus

PORK SCHNITZEL
With potato salad & remoulade sauce

FRIDAY

FISH & SHELLFISH STEW
With root vegetables, aioli & croutons

GRILLED VEAL
With tomato salad, sauce béarnaise
& french fries

A LA CARTE

OMELETTE 180:-
With cream cheese, Gruyerè cheese & spinach
+Smoked salmon 45:-
+Smoked ham 35:-

GRILLED GREEN ASPARAGUS 165:-
With tarragon mayonnaise, marcona almonds, roasted new potatoes & parmesan

CAESAR SALAD 235:-
Romain salad with crispy bacon, parmesan, croutons & roasted chicken

SHRIMP SALAD 275:-
Hand peeled shrimps with crisp salad, radishes, tomatoes, boiled egg & Rhode Island-dressing

MEATBALLS 225:-
With cream sauce, potato purée, lingon berries & pickled cucumber

GRAV LAX 195:-
Cured salmon with potatoes in a dillsauce & lemon

STEAK TARTARE 310:-
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan,
served with fries & green salad

RIBEYE 350:-
Served with french fries, tomato salad, garlic butter & red wine jus

LIBATIONS		WINES	
DRAUGHT BEER	Carlsberg Export	78	SPARKLING
	Brooklyn Stonewall IPA	84	Gran Buque Cava
			Moët & Chandon Brut Impérial
BOTTLED BEER	Carlsberg Hof	78	WHITE
	Kronenbourg 1664 Blanc	84	Xavier, Le Petit Blanc, FRA
	NCB, Kellerbier Lager	96	Kein Name, Riesling, GER
	NCB, 100W IPA	96	Louis Robin, Chablis, FRA
			MERF, Cardonnay, USA
NON-ALCOHOLIC	Sodas	55	RED
	Red Bull	69	Xavier, Le Petit Rouge, FRA
	Carlsberg 0,5%	62	Château Bonnet, Bordeaux, FRA
	1664 Blanc 0,0%	68	Famille Roux, Les Côtilles, Pinot Noir, FRA
	Richard Juhlin Sparkling Wine	98	Black Stallion, Cabernet Sauvignon, USA
	Mocktail	88	
			ROSÉ
			Connoissuer, Côtes de Gascogne, FRA
			Ch. d’Esclans, Whispering Angel, Côtes de Provence

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