

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

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	

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:-
Served 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:-

165:-

MONDAY

GRILLED SALMON
With jalapeño butter, cabbage
& fried emmer wheat

GRILLED FARM CHICKEN
With warm potato salad & parmesan sauce

TUESDAY

BREADED PLAICE
With curry remoulade, green peas & new potatoes

GRILLED PLUMA
With pico de gallo, chimichurri
& roasted sweet potato

WEDNESDAY

STEAMED SAI THE
With brown butter, horseradish cream, shrimp
& herb potato mash

BOEUF BOURGUIGNON
With pork belly, mushrooms, pickled onions
& mashed potatoes

THURSDAY

GRILLED TUNA
With seaweed salad, kimchi mayonnaise & rice

PORK SCHNITZEL
With French potato salad & red wine sauce

FRIDAY

FISH & SHELLFISH STEW
With root vegetables, aioli & croutons

GRILLED VEAL
With tomato salad, sauce béarnaise
& french fries

CRÈME BRÛLÉE	105
MISTER FRENCH'S COFFE CANDY	45
ICE-CREAM/SORBET	60
Ask your waiter for today's flavour	

OMELETTE	180:-
With cream cheese, Gruyère 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	

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

SPARKLING	
Gran Buque Cava	135/695
Moët & Chandon Brut Impérial	185/1095
WHITE	
Xavier, Le Petit Blanc, FRA	140/645
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
MERF, Cardonnay, USA	185/835
RED	
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
ROSÉ	
Connoisseur, Côtes de Gascogne, FRA	145/665
Ch. d'Esclans, Whispering Angel, Côtes de Provence	185/835

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