

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:-	

PLAT DU JOUR	
165:-	
MONDAY	
GRILLED SALMON	
With jalapeño butter, cabbage, roasted corn & sweet potato purée	
FARM CHICKEN	
With roasted garlic sauce, rissole potatoes, truffle mayo & parmesan	
TUESDAY	
SEARED TUNA	
With kimchi salad, miso mayo & rice	
"HASH BELLMAN"	
With egg yolk, beets, pickles & parsley	
WEDNESDAY	
ALMOND-CRUSTED POLLOCK	
With buttered new potatoes, roe sauce, dill & cucumber salad	
PORK SCHNITZEL	
With potato salad, lemon mayonnaise & red wine sauce	
THURSDAY	
FISH & SEAFOOD STEW	
With aioli and croutons	
GRILLED VEAL	
With tomato salad, sauce béarnaise & French fries	
FRIDAY	
À LA CARTE MENU AVAILABLE ALL	

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

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		SPARKLING	
Carlsberg Export	78	Gran Buque Cava	135/695
Brooklyn Stonewall IPA	84	Moët & Chandon Brut Impérial	185/1095
BOTTLED BEER		WHITE	
Carlsberg Hof	78	Xavier, Petite Blanc till Le Pichet Blanc, FRA	140/645
Kronenbourg 1664 Blanc	84	Kein Name, Riesling, GER	150/685
NCB, Kellerbier Lager	96	Louis Robin, Chablis, FRA	175/795
NCB, 100W IPA	96	MERF, Cardonnay, USA	185/835
NON-ALCOHOLIC		RED	
Sodas	55	Xavier, Petite rouge Till Le Pichet Rouge, FRA	140/645
Red Bull	69	Château Bonnet, Bordeaux, FRA	160/715
Carlsberg 0,5%	62	Famille Roux, Les Côtilles, Pinot Noir, FRA	175/795
1664 Blanc 0,0%	68	Black Stallion, Cabernet Sauvignon, USA	195/895
Richard Juhlin Sparkling Wine	98	ROSÉ	
Mocktail	88	Connoissuer, Côtes de Gascogne, FRA	140/635
		Ch. d’Esclans, Whispering Angel, Côtes de Provence	185/835