

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

STARTERS

CHARCUTERIE	180:-
80g serrano ham, served with olives	
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

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PLAT DU JOUR

165:-

MONDAY
SALMON "CHÈVRE CHAUD"
With beets, goat's cheese, dijonnaise & salad
SWEDISH FARM CHICKEN
Grilled chicken with chimichurri, deep fried sweet potato & grilled tomato salsa
TUESDAY
BLACKENED TUNA
With melon- & feta sallad, espelette mayonnaise & seared wheat berry
GRILLED PORK NECK
With crushed potatoes, bacon seared green beans & sauce choron
WEDNESDAY
FRIED HAKE
With skagenröra, new potatoes & pressed cucumber
VENISON
With mushroom ragu, potato mash, Västerbottens cheese & lingonberries
THURSDAY
BAKED COD
With lobster sauce, potato puré, croutons & fennel
PORK SCHNITZEL
With roasted potatoes, bean salad & tarragon butter

FRIDAY
FISH & SHELLFISH STEW
With aioli & croutons
GRILLED VEAL
With tomato salad, sauce béarnaise & french fries

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A LA CARTE

OMELETTE	180:-
With cream cheese, Gruyère cheese & spinach	
+Smoked salmon	45:-
+Smoked ham	35:-
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	295:-
Served with french fries, tomato salad, garlic butter & red wine jus	
CHÈVRE CHAUD	165:-
Gratinated goat's cheese with beets, walnuts & mustard vinaigraitte	

LIBATIONS	
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
Kronenbourg 1664 Blanc 0,0%	68
French Bloom Sparkling Wine	98
Mocktail	88

WINES	
SPARKLING	
Gran Buque Cava	135/695
Moët & Chandon Brut Impérial	185/1095
WHITE	
Le Pichet Blanc, FRA	140/645
Kein Name, Riesling, GER	150/685
Louis Robin, Chablis, FRA	175/795
MERF, Cardonnay, USA	185/835
RED	
Le Pichet Rouge, FRA	140/645
Château Bonnet, Bordeaux, FRA	160/715
Famille Roux, Les Côtilles, Pinot Noir, FRA	175/795
Black Stallion, Cabernet Sauvignon, North Coast, USA	195/895
ROSÉ	
Rosé d'Été, FRA	140/645
Ch. d'Esclans, Whispering Angel, FRA	185/835

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