

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH

STARTERS

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

SEAFOOD

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

ALWAYS 155:-

THURSDAY

PORK SCHNITZEL

Panerad pork schnitzel with herb butter,
haricots verts & pommes chateau

FRIDAY

VEAL

Grilled veal with sauce béarnaise, tomato salad &
french fries

DESSERT

CRÈME BRÛLÉE	105:-
ICE CREAM/SORBET Ask your waiter for todays flavour	65:-
MISTER FRENCH'S COFFE CANDY	45:-

A LA CARTE

OMELETTE With cream cheese, gruyéré & spinach +Smoked salmon 45:- +Smoked ham 35:-	180:-
LE VÉGÉTARIEN Mushrom risotto with parmesan, crass & pommes allumettes	180:-
CAESAR SALAD Romain salad with crispy bacon, parmesan, croutons & roasted chicken	235:-
MOULES FRITES Mussels cooked in white wine, served with roasted brioche, french fries & aioli	295:-
MEATBALLS With cream sauce, potato puré, lingon berries & pickled cucumber	235:-
PORTABELLO Fried portabello with pickled chantarelles, pommes allumettes, apple & baked egg	290:-
STEAK TARTARE Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	310:-
RIBEYE Served with french fries, tomato salad, garlic butter & red wine jus	295:-

LIBATIONS

DRAUGHT BEER Carlsberg Export 78 Brooklyn Stonewall IPA 84	
BOTTLED BEER Carlsberg Hof 78 Kronenbourg 1664 Blanc 82 NCB, Kellerbier Lager 96 NCB, 100W IPA 96	
NON-ALCOHOLIC Sodas 45 Red Bull 55 Carlsberg 0,5% 58 1664 Blanc 0,0% 68 Richard Juhlin Sparkling Wine 98 Mocktail 88	

WINES

SPARKLING Gran Buque Cava 135/675 Moët & Chandon Brut impérial 175/1095	
WHITE Xavier, Le Petit Blanc, FRA 135/635 Kein Name, Riesling, GER 145/655 Louis Robin, Chablis, FRA 165/785	
RED Xavier, Le Petit Rouge, FRA 135/635 Villa Antinori Rosso, ITA 145/655 Château Bonnet, Bordeaux, FRA 160/725	

Inform us of your allergies

Oysters & shellfish are high risk produce that can cause discomfort or allergic reactions especially in combination with alcohol.

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