

MISTER FRENCH STOCKHOLM

# A LA CARTE

## SIGNATUR COCKTAILS

179

### PINEAPPLE & COCONUT

Bacardi Coconut, lemon, pineapple,  
coconut foam

### RHUBARB & LYCHEE

Grey Goose, rhubarb, lychee, lemon

### CUCUMBER & ELDERFLOWER

Bombay Sapphire, St. Germain  
Elderflower, lime, cucumber

### MANGO & CHILI

Patrón Silver, lime, mango, tajin, grapefruit

### GIN & STRAWBERRY

Bombay Sapphire, Martini Rosso,  
Campari, strawberry

### RASPBERRY & GRAPEFRUIT

Grey Goose, raspberry, lemon, grapefruit,  
Red Bull Pink Grapefruit

## DRYCK

### FATÖL

CARLSBERG EXPORT	82
BROOKLYN STONEWALL IPA	88

### FLASKÖL

CARLSBERG HOF	82
KRONENBOURG 1664 BLANC	88
NYA CARNEGIEBRYGGERIET, 100W IPA	92

### CIDER

SOMERSBY PEAR	84
CIDRAIE ORIGINAL ORGANIC	92

### HARD SELTZER

LØWLY HARD SELTZER LAZY RASPBERRY	84
LØWLY HARD SELTZER SHADY APPLE	84

### ALKOHOLFRITT

PEPSI, PEPSI MAX, ZINGO, 7UP ZERO	55
RED BULL	69
CARLSBERG ALCOHOL FREE 0,5	62
KRONENBOURG 1664 BLANC ALCOHOL FREE	68
RICHARD JUHLIN SPARKLING WINE	98
SOMERSBY 0,0	68
MOCKTAIL	88

## SIGNATURE SPRITZ

### FLOWER SPRITZ

St. Germain Elderflower, mint, cava,  
strawberry

### GARDEN SPRITZ

Martini Fiero, Chandon Garden Spritz,  
grapefruit

## PAIN

**LEVAIN** 70  
Garlic-grilled levain bread with tapenade

**BRIOCHE** 75  
With whipped lemon butter

## SNACKS

**OLIVES** 70

**MARCONA ALMONDS** 70

**GOUGÈRES** 145  
French cheese parcels, chimichurri & grated Gruyère

**AMANDINE POTATOES** 165  
Crispy chips with vendace roe, crème fraîche & pickled red onion

**LES CHARCUTERIE** 195  
French charcuterie with accompaniments

**ANCHOIS** 210  
Tinned anchovies, grilled levain & lemon

## LES ENTRÉES

**WHITE ASPARAGUS** 185  
Poached white asparagus with brown butter hollandaise, wild garlic & hazelnuts

**ESCARGOT** 210  
Snails gratinated in garlic butter served with toasted brioche

**LOBSTER SOUP** 215  
Lobster & scallop tartare with Espelette pepper & puffed rice

**TOAST SKAGEN** 185  
Topped with vendace roe, red onion & toasted brioche

**VENDACE ROE** 190  
Butter-fried croissant with lemon smetana & silver onion

**STEAK TARTARE** 195  
Diced raw beef tenderloin with chive mayonnaise, pommes allumettes & Almnäs Tegel cheese

## FRUITS DE MER

**OSTRON FINE DE CLAIRE NO.4**  
Served with mignonette, lemon & Tabasco  
35/st - 100/3st - 190/6st - 345/12st

**FRESH & SMOKED SHRIMP** 275  
Served with aioli, lemon & toasted brioche

**BOILED CRAB** HALV 165 / HEL 285  
Served with traditional dill mustard sauce & toasted brioche

**GRILLED LANGOUSTINES** 235/3ST  
Served with garlic butter, chive mayonnaise & toasted levain

**BOILED LOBSTER** HALV 350/HEL 595  
Served with aioli, lemon & toasted brioche

**GRILLED LOBSTER** HALV 385/HEL 615  
Served with garlic butter, rouille & toasted levain

## SKALDJURSPLATAU

HALF LOBSTER. HALF CRAB. TWO LANGOUSTINES. FRESH & SMOKED SHRIMP. SKAGEN SALAD. THREE FINE DE CLAIRE NO. 4 OYSTERS  
SERVED WITH TOASTED BRIOCHE. LEMON & AIOLI

995

## LES PLATS PRINCIPAUX

**ENTRECÔTE** 465  
With tomato salad, béarnaise sauce, red wine sauce & pommes frites

**BEEF TENDERLOIN** 495  
Tournedos of beef tenderloin with green peppercorn sauce, garlic sautéed haricots verts & pommes frites

**GRILL PLATEAU (MIN 2PERS)** 525/pp  
Ribeye, Iberico racks & merguez, French tomato salad, green salad, béarnaise sauce, red wine sauce & pommes frites

**STEAK TARTARE** 335  
Diced raw beef tenderloin with chive mayonnaise, pommes allumettes & Almnäs Tegel cheese, served with pommes frites & green salad

**SPRING CHICKEN** 345  
Wild garlic aioli, chicken jus, Gruyère croquette, cress & spring vegetable salad

**IBERICO RACKS** 325  
Fried Iberico pork with grilled ratatouille, red wine jus & persillade

**ARCTIC CHAR** 355  
Vichyssoise, warm spring vegetables, trout roe, Aman-dine potatoes & chive oil

**TOAST SKAGEN** 295  
Topped with vendace roe, red onion & toasted brioche

**TRUFFLE PASTA** 295  
Rigatoni with cream sauce, black truffle, brioche croutons & Comté

## SURF & TURF

**1/2 GRILLAD HUMMER** 1095  
**180G OXFILÉ**

Serveras med fransk tomatsallad, hummerbéarnaise, boardalaise sous & pommes frites

### SIDES

**POMMES FRITES** 60

**GRUYÈRE CROQUETTE** 55/ST

**BUTTERED SPRING VEGETABLES** 70

**LOBSTER BÉARNAISE** 70

**BÉARNAISE** 65

**GREEN PEPPERCORN SAUCE** 65

**AIOLI** 60

**ROUILLE** 60

*Fråga oss gärna om ursprunget på vårt kött & informera oss om era allergier*

*Ostron & skaldjur är s.k högrisklivsmedel som kan orsaka obehag eller allergiska reaktioner inte sällan i kombination med alkohol.*

## LES FROMAGES

### COMTÉ

French hard cheese made from unpasteurized cow's milk

### BRILLAT SAVARIN

French creamy cheese made from unpasteurized cow's milk and cream

### ROQUEFORT

Cave-aged French blue cheese made from unpasteurized sheep's milk

*Served with marmalade and crispbread 80 per piece*

## LES DESSERTS

### FRENCH TOAST

Poached rhubarb with vanilla ice cream & brioche croutons

125

### CRÈME BRÛLÉE

French classic flavored with vanilla

LITEN 75/STOR 120

### MADELEINES

Served with crème anglaise

110

### ICE CREAM / SORBET

Ice cream or sorbet

70

**BONJOUR**

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