

MISTER FRENCH STOCKHOLM

A LA CARTE

SIGNATURE COCKTAILS

175

RASPBERRY & APRICOT

Grey Goose, Apricot Brandy,
raspberries, lemon, egg white
& Red Bull Pink Grapefruit

CUCUMBER & ELDERFLOWER

Bombay Sapphire, St-Germain
Elderflower, cucumber, lime & soda water

BLUEBERRY & COCONUT

Bombay Sapphire Gin, Crème de Mûre,
coconut foam, blueberries & lemon

APPLE & CREAM

Hennessy VS Cognac, Bacardi Cuatro
Rum, apple, cinnamon, vanilla, clarified
milk & cream

BOURBON & CARAMEL

Maker's Mark, homemade caramel,
bitters, orange zest & sea salt

BEVERAGES

DRAFT BEER

CARLSBERG EXPORT	78
BROOKLYN STONEWALL IPA	84

BOTTLED BEER

CARLSBERG HOF	78
KRONENBOURG 1664 BLANC	84
NYA CARNEGIEBRYGGERIET, 100W IPA	96

CIDER

SOMERSBY PEAR	82
CIDRAIE ORIGINAL ORGANIC	88

HARD SELTZER

LØWLY HARD SELTZER LAZY RASPBERRY	82
LØWLY HARD SELTZER SHADY APPLE	82

NON-ALCOHOLIC

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

STARTERS

OLIVES Green Nocellara Olives	65
MELON & SERRANO Cantaloupe Melon, Serrano Grand Reserva & Espelette Pepper	120
CHARCUTERIE Serrano grand reserva & truffle salami	195
ESCARGOT Escargots gratinée in garlic butter, served with toasted brioche	175
BURRATA With avocado, pistachios, olive oil, balsamic & toasted brioche	210
TOAST SKAGEN Topped with vendace roe, red onion & toasted brioche	185
VENDACE ROE Butter-fried croissant, lemon crème fraîche & pearl onions	190
STEAK TARTARE Diced raw beef tenderloin with chive mayonnaise, pommes alouettes & Almnäs Tegel	195

SEAFOOD

OSTRON FINE DE CLAIRE NO.4 Served with mignonette, lemon & Tabasco 35/each – 100/3 pcs – 190/6 pcs – 345/12 pcs	
FRESH & SMOKED SHRIMPS Served with aioli, lemon & toasted brioche	275
BOILED CRAB Served with mustard-dill sauce & toasted brioche	half 165 / whole 285
KOKT HUMMER Served with aioli, lemon & toasted brioche	half 350 / whole 595
SEAFOOD PLATTER 1/2 Lobster, 1/2 Crab, Fresh & Smoked Shrimps, Skagen, 3 Fine de Claire No.4 Oysters, Toasted Brioche, Lemon & Aioli	895

Oysters & seafood are considered high-risk foods and may cause discomfort or allergic reactions, often in combination with alcohol.

MAIN COURSES

RIBEYE STEAK 250G	465
With tomato salad, béarnaise sauce, red wine sauce & French fries	
BEEF TENDERLOIN 180G	485
beef tenderloin tournedos with green peppercorn sauce, garlic-sautéed haricots verts & French fries	
GRILL PLATTER (MIN 2PERS)	525/pp
Ribeye steak, iberico secreto & merguez with French tomato salad, green salad, béarnaise sauce, red wine sauce & French fries	
STEAK TARTARE	335
Diced raw beef tenderloin with chive mayonnaise, pommes alouettes & almnäs tegel served with French fries & green salad	
TRUFFLE PASTA	285
Pappardelle with truffle butter, fried Jerusalem artichoke, parsley & fresh winter truffle	
TOAST SKAGEN	295
Topped with vendace roe, red onion & toasted brioche	

SURF & TURF

**1/2 GRILLED LOBSTER
250G RIBEYE STEAK**

Served with French tomato salad,
sauce Béarnaise, red wine jus & French fries

1095

Please feel free to ask about the origin of our meat & inform us of any allergies.

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CHEESE SELECTION

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/portion

DESSERTS

FRENCH TOAST	135
Sugar-fried brioche with vanilla ice cream & dulce de leche	
CRÈME BRÛLÉE	75/120
ICE CREAM / SORBET	70
Ask your server for today's flavor	

BONJOUR

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