

MISTER FRENCH STOCKHOLM

A LA CARTE

SIGNATURE COCKTAILS 169

RASPBERRY & APRICOT

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

CUCUMBER & ELDERFLOWER

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

RHUBARB & COCONUT

Bacardi Carta Blanca, rhubarb,
lemon & coconut foam

MANGO & GRAPEFRUIT

Patron Silver, mango, lime, pineapple,
grapefruit & salt

BLUEBERRY & BLACKBERRY

Bombay Sapphire, Crème de Mûre,
lemon & sugar

BOURBON & CARAMEL

Maker's Mark, home made
caramel, bitters, orange peel & sea salt

SIGNATURE SPRITZ & PITCHERS 164/625

FLOWER SPRITZ

St. Germain, Cava, lemon, strawberry,
mint & soda

GARDEN SPRITZ

Martini Fiero, Chandon Garden Spritz &
grapefruit

STARTERS

BREAD 45

Croissant, crispbread & tomato butter

OLIVES 60

Green Nocellara olives

TARTELETTE 2PC 95

With roasted corn, truffle & parmesan

CHARCUTERI 215

Serrano ham, truffle salami, Gruyère & grissini

ESCARGOT 175

Snails gratinated in garlic & roquefort,
served with toasted brioche

TARTE À L'OIGNON 165

Caramelized onion tart gratinated with
Gruyère, served with Dijon mustard
& cornichons

GREEN ASPARAGUS 195

With Gruyère mayonnaise, crushed almonds,
spinach & lemon vinaigrette

SWEDISH BLEAK ROE 190

Swedish bleak roe on a butter seared
croissant, lemon smetana & white onion

STEAK TARTARE 195

Diced raw beef tenderloin with dijonnaise,
cornichons, pommes allumettes & parmesan

PEARLS BY KVICKEN

OSCIETRA CAVIAR

Japanese snowsalt limited edition,
served with smetana, white onion
& toasted brioche

28g - 725

50g - 1195

Feel free to ask us about the origin of our meat & inform us about your allergies

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

MAINS

CORN-FED CHICKEN BREAST 295

With fried potatoes, Provençal mayonnaise,
parmesan, tarragon-pickled tomato
& crispy Jerusalem artichoke

STEAK TARTARE 310

Diced raw beef tenderloin with dijonnaise,
cornichons, pommes allumettes & parmesan.
Served with fries & green salad

LOBSTER PASTA 380

Lobster gratinated with chili butter & Gruyère,
served with tomato & endives

TRUFFLE PASTA 285

Pappardelle pasta with creamy truffle sauce
& parmesan croutons

ARCTIC CHAR 325

With charred lettuce, butter sauce with trout
roe, radish & dill potatoes

MOULES FRITES 295

Mussels cooked in white wine, served with
toasted brioche, fries & aioli

SHELLFISH

OYSTERS FINE DE CLAIRE NO.4

Served with mignonette, lemon & tabasco
35/p - 100/3pcs - 190/6 pcs- 345/12 pcs

TOAST SKAGEN half 195 / whole 295

Bleak roe, red onion & toasted brioche

FRESH & SMOKED SHRIMPS 275

Served with aioli, lemon & toasted brioche

BOILED CRAB half 165 / whole 285

Served with mustard sauce & toasted brioche

BOILED LOBSTER half 350 / whole 595

Served with aioli, lemon & toasted brioche

SEA FOOD PLATTER

½ lobster, ½ crab,
fresh & smoked shrimps, skagenröra
3 pcs Fine de claire no.4
Toasted brioche, lemon & aioli
895

AVAILABLE FROM 17:00

GRILLADES AU CHARBON

TUNA 200G

260

BEEF TENDERLOIN 180G

325

RIBEYE 250G

330

BONE IN RIBEYE 500G

Miguel Vergara, Spain – Black Angus
Grain-fed for 300 days, dry-aged for 21 days
995

SIDES

TOMATO SALAD 50

With parmesan

GREEN SALAD 50

With white onion & citronette

HARICOTS VERTS 50

Seared in garlic butter

FRENCH FRIES 50

Seasoned with persillade

DIRTY FRIES 75

With truffle mayonnaise & parmesan

SAUCE BÉARNAISE 55

RED WINE JUS 55

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OUR SELECTION OF CHEESES

COMTÉ

French hard cheese made from
unpasteurized cow's milk

BRILLAT SAVARIN

Creamy french cheese made from
unpasteurized cow's & cream

ROQUEFORT

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

Served with marmelade & crisp bread - 80/p

DESSERTS

RHUBARB

Rhubarb compote, crushed meringues, vanilla & strawberry sorbet

125

FRENCH TOAST

Sugar-seared brioche with vanilla ice cream, chocolate sauce with browned butter
& puffed rice crisp

135

CRÈME BRÛLÉE

105

MISTER FRENCH'S COFFE CANDY

45

ICE-CREAM/SORBET

Ask your waiter for today's flavour

60

LIBATIONS

DRAFT BEER

CARLSBERG EXPORT	78
BROOKLYN STONEWALL IPA	84

BOTTLED BEER

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

CIDER

SOMERSBY PEAR	82
CIDRAIE ORIGINAL ORGANIC	88

HARD SELTZER

LØWLY HARD SELTZER LAZY RASPBERRY	95
LØWLY HARD SELTZER SHADY APPLE	95

NON ALCOHOLIC

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

BONJOUR

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