MISTER FRENCH STOCKHOLM

A LA CARTE

SIGNATURE COCKTAILS 169

RASPBERRY & APRICOT

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

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 Croissant, crispbread & tomato butter	45
OLIVES Green Nocellara olives	60
TARTELETTE 2PC With roasted corn, truffle & parmesan	95
CHARCUTERI Serrano ham, truffle salami, Gruyère & gris	215 ssini
ESCARGOT Snails gratinated in garlic & roquefort, served with toasted brioche	175
TARTE À L'OIGNON Caramelized onion tart gratinated with Gruyère, served with Dijon mustard & cornichons	165
LOBSTER SOUP Chili-pickled tomato, tarragon mayonnaise & Västerbotten cheese crust	195
SWEDISH BLEAK ROE Swedish bleak roe on a butter seared croissant, lemon smetana & white onion	190
STEAK TARTARE Diced raw beef tenderloin with chive mayonnaise, pommes alumettes & Almnäs Tegel cheese	195

PEARLS BY KVICKEN

OSCIETRA CAVIAR

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

> 28g - 725 50g - 1195

MAINS

ENTRECÔTE	435
With tomato salad, sauce béarnaise,	
red wine jus & pommes frites	

STEAK TARTARE

Diced raw beef tenderloin with chive mayonnaise, pommes alumettes

& Almnäs Tegel cheese

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 Sandefjord sauce, vendace roe, chives & dill-tossed 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 5:00 PM

GRILLADES

TUNA 200G

260

BEEF TENDERLOIN 180G 325

SPRING CHICKEN 320G 280

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	<i>7</i> 5
With truffle mayonnaise & parmesan	
SAUCE BÉARNAISE	55
RED WINE JUS	55

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

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, 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
RICHARD JUHLIN SPARKLING WINE	98
SOMERSBY 0,0	68
MOCKTAIL	88
MOCKIAL	00

BONJOUR

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