

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*

GRILLADES AU CHARBON

TUNA 200G
260

**SWEDISH BEEF
TENDERLOIN 180G**
325

SWEDISH RIBEYE 225G
295

BONE IN RIBEYE 850G
Scan, Sweden - SRB
dry aged for 21 days
1145

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

BONJOUR

@MISTERFRENCHSTHLM

MRFRENCH.SE