

WELCOME TO **MISTER FRENCH**

Our story begins in 2013. The award-winning design agency "Stylt Trampoli" has just created a new restaurant located on Skeppsbron in Stockholm. The name is "Who is Mister French" and refers to an internal joke that the founders came up with, when they at first chose to be anonymous. "Who is Mister French" quickly became a very popular destination for both locals and global cosmopolitans with its great food, delicious cocktails - and spectacular view.

"Mister French, where the champagne corks always sit loose"
- Anonymous

The following year, 2014, "Who is" was removed and the restaurant's name became Mister French. A French/American brasserie with focus on classic but also innovative seafood, fish and meat dishes. The great atmosphere and the quality of food and drinks got even better and Voilà, a new institution in Sweden's restaurant life was born.

In 2019, our second restaurant opened, in the middle of the town square in Sweden's Aspen, more precisely, Åre. A newer, younger version of the original and with a gastronomic adaptation to the ski resort. Still with the same stylish decor and quality of food, drinks, service and the joy of a vibrant atmosphere.

BON APPÉTIT!
Mister French & Crew

MISTER FRENCH

COCKTAILS

SOCIAL DINING

Our SIGNATURE COCKTAILS 158:-

Our latest house made cocktails for the season



LEMON & COCONUT

Bombay Lemon Pressé, Cointreau, Passionfruit,
Lemon, Coconut Foam



RASPBERRY & APRICOT

Grey Goose Vodka, Apricot Brandy, Raspberry,
Lemon, Egg White, Organics Red Berry



CUCUMBER & ELDERFLOWER

Bombay Sapphire Gin, St Germain Elderflower, Lime,
Cucumber, Top Soda Water



APPLE & CREAM

Hennessy VS, Bacardi Cuatro, Apple, Cinnamon,
Vanilla, Clarified Milk, Cream



POMEGRANATE & GRAPEFRUIT

Plantation Pineapple, Pomegranate, Lime,
Bitters, Grapefruit Soda



BOURBON & CARAMEL

Makers Mark, Whistle Pig Rye, Rock Candy, Bitters

CLASSIC COCKTAILS 158:-

Our versions of some Classic Cocktails from around the world



MISTER FRENCH ESPRESSO MARTINI

Grey Goose Vodka, Borghetti Café, Nitro Coldbrew



BRAMBLE

Bombay Sapphire Gin, Lemon, Blackberries



DAIQUIRI

Bacardi Herritage Superior Rum, Lime, Sugar



DRY MARTINI

Bombay Premier Cru Gin,
Martini Ambrato, Fino Sherry, Olives



BLOODY MARY

Grey Goose Vodka, Port Wine,
Mister French Bloody Mix, Tomato, Spices



MR FRENCH LEMONADE (NON-ALC) 88:-

Choose: Lemon/Raspberry/Pomegranate/Passionfruit/Pineapple



INFORM US ABOUT ANY ALLERGENS

MISTER FRENCH

À LA CARTE

SOCIAL DINING

≡ ENTRÉES ≡

BLEAK ROE TACO

BLEAK ROE FROM THE GULF OF BOTHNIA WITH SMETANA & PICKLED RED ONION.....155:-/2 PC

MISTER FRENCH'S HOT DOG

LAMB SAUSAGE FROM GOTLAND WITH TRUFFLE MAYONNAISE & ROASTED ONIONS.....175:-/2 PC

COOKED ARTICHOKE FROM FRANCE

WHIPPED BROWNED BUTTER & FLEUR DE SEL.....195:-

LE CHARCUTERIE

COPPA, CHORIZO, SALCHICHÓN & OLIVER.....205:-

≡ CHEF'S FAVORITE ≡

STEAK TARTARE

BEEF TENDERLOIN WITH CHIVE MAYONNAISE, FRIES ALLUMETTES & ALMNÄS TEGEL
(WHOLE SERVED WITH FRENCH FRIES & GREEN SALAD)

HALF 185:- / WHOLE 295:-

ESCARGOT

GARLIC BUTTER AND ROQUEFORT, SERVED WITH FRESHLY BAKED BAGUETTE.....155:-

BLEAK ROE FROM THE GULF OF BOTHNIA 3OG

TOASTED BRIOCHE WITH RED ONION, CHIVES & SMETANA.....315:-

FRENCH ONION SOUP

WITH GRUYÈRE & THYME.....165:-

MUSHROOM "TOAST"

STEWED MUSHROOMS, FIGS MARINATED IN PORT WINE & GRATED FOIE GRAS.....180:-

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SOCIAL DINING

≡ SEAFOOD ≡

OYSTERS FINE DE CLAIRE NO4

SERVED WITH MIGNONNETTE, LEMON & TABASCO.....35:-/PCS

TOAST SKAGEN

BLEAK ROE, RED ONION & TOASTED BRIOCHE.....HALF 180:-/WHOLE 275:-

MOULES MARINIÈRES

MUSSELS COOKED WITH WHITE WINE, SERVED WITH AIOLI, TOASTED LEVAIN & FRENCH FRIES.....270:-

SMOKED SHRIMP

SERVED WITH AIOLI & LEVAIN BREAD.....150:-

BOILED CRAB

SERVED WITH "HOVMÄSTARSÅS" & LEVAIN BREAD.....HALF 155:-/WHOLE 265:-

BOILED LOBSTER

SERVED WITH AIOLI, LEMON & LEVAIN BREAD.....HALF 295:-/WHOLE 545:-

SEAFOOD PLATEAU

1/2 LOBSTER, 1/2 CRAB,
SMOKED SHRIMPS, SKAGEN,
3PC FINE DE CLAIRE NO.4,
LEVAIN BREAD, LEMON
& AIOLI

795:-

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MISTER FRENCH

À LA CARTE

SOCIAL DINING

≡ GRIL À CHARBON ≡

BEEF TENDERLOIN

TOURNEDOS SERVED WITH GREEN PEPPER SAUCE, HARICOT VERTS & RAW FRIED POTATOES.....445:-

ENTRECÔTE

TOMATOES FROM FRANCE, SAUCE BÉARNAISE & FRENCH FRIES.....425:-

DUCK CONFIT

WITH TRUFFLE POTATO PUREE, SHERRY GRAVY, GREEN PEAS & BRUSSELS SPROUTS.....310:-

SKREI COD

SERVED WITH POTATO TERRINE, GRILLED BROCCOLI, BEURRE BLANC & STURGEON CAVIAR.....365:-

CHAR

PICKLED BORETTANA ONION, ARTICHOKE, DEEP-FRIED PARSNIPS & MUSSEL SAUCE.....345:-

GRILLED PORTABELLO

VARIETY OF JERUSALEM ARTICHOKE, DEEP-FRIED OYSTER MUSHROOMS, HAZELNUTS
& PICKLED BLACK TRUMPET MUSHROOMS.....285:-



MIX GRILL MINIMUM 2 PEOPLE

Entrecôte, Iberico secreto, merguez

Served with French tomatoes, sauce béarnaise and french fries

465:-/PP

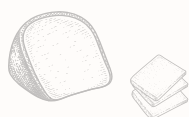
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MISTER FRENCH

À LA CARTE

SOCIAL DINING

≡ FROMAGE ≡



OUR SELECTION OF CHEESES 55:-/pc

BRILLAT SAVARIN/ROQUEFORT/COMTÉ

Served with marmalade & crackers



≡ DESSERT ≡

LEMON PIE WITH WHITE CHOCOLATE BISCUIT, LEMON CURD & MERINGUE.....125:-

FRENCH TOAST WITH VANILLA ICE CREAM, CINNAMON & DULCE DE LECHE.....125:-

ROYALE CHOCOLATE HAZELNUT, CRUNCHY NOUGAT & CHOCOLATE MOUSSE.....125:-

CRÈME BRÛLÉE.....105:-

MISTER FRENCH'S PRALINE.....55:-

≡ COFFEE & COCKTAILS ≡

COFFEE COCKTAILS 158:-

MR FRENCH ESPRESSO MARTINI

*Grey Goose Vodka, Borghetti Caffè,
Nitro Espresso Brew*

FRENCH COFFEE

Hennessy V.S, coffee syrup, coffee, cream

IRISH COFFEE

Tullamore Dew, coffee syrup, coffee, cream

CAFÉ ET THÉ

SINGLE ESPRESSO 38:-

DOUBLE ESPRESSO 44:-

MACCHIATO 44:-

CAFFÈ LATTE 48:-

CAPPUCCINO 48:-

COFFEE 38:-

TEA 44:-

INFORM US ABOUT ANY ALLERGENS

MISTER FRENCH

AVEC

SOCIAL DINING

COGNAC:

HENNESSY V.S	28:-/cl
HENNESSY XO	115:-/cl
GRÖNSTEDTS XO	30:-/cl
MARTELL CORDON BLEU	91:-/cl

CALVADOS:

BOULARD GRAND SOLAGE	29:-/cl
BOULARD XO	34:-/cl

GRAPPA:

SARPA DI POLI	28:-/cl
MASI BOSCAINI	29:-/cl

LIQUEUR:

BAILEYS	28:-/cl
COINTREAU	28:-/cl
KAHLUA	28:-/cl
D.O.M BÉNÉDICTINE	28:-/cl
FRANGELICO	28:-/cl
VILLA MASSA LIMONCELLO	28:-/cl
RAMAZZOTTI SAMBUCA	28:-/cl

AMARO:

FERNET BRANCA	28:-/cl
BRANCA MENTA	28:-/cl
AMARO MONTENEGRO	28:-/cl
MARTINI FIERO	28:-/cl
CAMPARI	28:-/cl

AMERICAN BOURBON:

JIM BEAM BLACK	28:-/cl
MAKER'S MARK	32:-/cl
KNOB CREEK	40:-/cl

AMERICAN RYE:

KNOB CREEK	48:-/cl
WHISTLEPIG 10	59:-/cl
WHISTLEPIG OLD WORLD 12	79:-/cl

PASTIS:

RICARD	30:-/cl
PERNOD	30:-/cl

SCOTCH BLENDED:

NAKED GROUSE	32:-/cl
JOHNNIE WALKER BLACK LABEL	36:-/cl
JOHNNIE WALKER BLUE LABEL	98:-/cl

SCOTCH SINGLE MALT:

MACALLAN 12	42:-/cl
MACALLAN RARE CASK	122:-/cl
MACALLAN 18	144:-/cl
GLENFIDDICH 12	31:-/cl
GLENFIDDICH SOLERA 15	38:-/cl
GLENFIDDICH 18	58:-/cl
ARBEG 10	35:-/cl
LAPHROAIG 10	33:-/cl

VODKA:

GREY GOOSE	28:-/cl
PURITY	39:-/cl

GIN:

BOMBAY SAPPHIRE	28:-/cl
STAR OF BOMBAY	30:-/cl
HENDRICKS	33:-/cl
TANQUERAY 10	36:-/cl

RUM:

BACARDI CARTA BLANCA	28:-/cl
BACARDI 8	32:-/cl
ZACAPA 23	42:-/cl
PLANTATION JAMAICA	33:-/cl
PLANTATION XO	39:-/cl

TEQUILA:

PATRON SILVER	28:-/cl
PATRON REPOSADO	34:-/cl
PATRON ANEJO	42:-/cl
DON JULIO 1942 ANEJO	98:-/cl
CLAZE AZUL	115:-/cl

MEZCAL:

DEL MAGUEY VIDA	29:-/cl
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"THE BEST COLOR IN THE
WHOLE WORLD IS THE ONE THAT
LOOKS GOOD ON YOU."

- Coco Chanel