



DÉJEUNER

— LUNCH PÅ MISTER FRENCH —

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LUNCH AT MISTER FRENCH

STARTERS

ENDIV SALAD variety of endiv, raw zucchini, smoked tofu & espelette mayonnaise	145
LE CHARCUTERIE coppa, chorizo, salchichon & olives	195
ESCARGOT snails au gratin in garlic & roquefort, served with freshly baked baguette	155
FRENCH ONION SOUP gratin with Gruyère	165
BLEAK ROE FROM THE GULF OF BOTHNIA 30g, on toasted brioche with red onion, chives & smetana	315
TOAST SKAGEN topped with bleak roe, red onion & toasted brioche	180/275
STEAK TARTAR on beef fillet with chive mayonnaise, pommes allumettes & Almnäs tegel	185/295

OYSTER & MOËT

Ett glas Moët & Chandon
& ett Fine de Claire no4
125

SHELLFISH

FINE DE CLAIRE NO.4 with mignonette, lemon & tabasco	35/ST
SMOKED SHRIMPS with aioli & toasted levain bread	155
BOILED CRAB with "hovmästarsås" & toasted levain bread	155/265
BOILED LOBSTER with aioli, lemon & toasted levain bread	295/545

DESSERT

MISTER FRENCH'S PRALIN perfect with a coffee	55
ICE CREAM OR SORBET ask your server for today's taste	65
CRÈME BRÛLÉE a french classic	105

Follow our journey:
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PLAT DU JOUR

ALWAYS 155kr

MONDAY: SWEDISH MEATBALLS
with mushroom sauce, potato puree, lingonberries & pickles

TUESDAY: LAMB "PORCHETTA"
lentil ragu with salsiccia, gravy and parsnip

WEDNESDAY: SWEDISH FISH CAKE
with lobster sauce, mashed potatoes & green peas

THURSDAY: BLACKENED DUCK BREAST
with brussels sprouts, sauce à l'orange & pommes rissole

FRIDAY: FRIDAY BURGER
with cheddar cheese, pickles, tomato & fries

ALWAYS AT MISTER FRENCH

OMELETTE with cold smoked salmon, cream cheese & chives	170
PLAT PRINCIPAL VÉGÉTALIEN gnocchi "au ragoût de légumes" with french herbs and pistachios	180
CAESAR SALAD with crispy bacon, parmesan, herb croutons and roasted chicken	215
SHRIMP SALAD with poached egg, cucumber, green tomato & avocado cream	245
FETA VÉGÉTALIEN variety of beets, leaf vegetables, marcomandillas & dijonnaise	210
CURED SALTED SALMON with dill stewed potatoes & lemon	255
SWEDISH WALLEBERGARE served with mashed potatoes, petit pois, lingonberries & browned butter	245
ENTRECÔTE served with french fries, tomato salad with dijonnaise, silver onion & red wine sauce	345

INFORM US OF YOUR ALLERGIES

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