

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 Appetit!
Mister French with crew

COCKTAILS

158:-

CLASSICS & TWISTS

MISTER FRENCH ESPRESSO MARTINI

Grey Goose vodka, Borghetti café, Nitro coldbrew

BRAMBLE

Bombay Sapphire gin, lemon, blackberry

DAIQUIRI

Bacardi Herritage Superior Rum, lime, sugar

DRY MARTINI

Bombay Premier Cru gin, Martini Ambrato, Fino sherry, olive

BLOODY MARY

Grey Goose Vodka, port wine, Mister French bloody mix, tomato, spices

MISTER FRENCH LEMONADE

(non-alcoholic)
choose between: citron/raspberry/
pomegranate/passion fruit/pineapple
89:-

SIGNATURE COCKTAILS

LEMON & COCONUT

Bombay lemon pressé, Cointreau, passion fruit, 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, 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, caramel, bitters

SPRITZ 148:-

CHANDON SPRITZ

Chandon Garden Spritz, blodgrape, lemon, lemon balm

FLOWER SPRITZ

St Germain elderflower liqueur, mint, strawberry, lemon, cava

GARDEN SPRITZ

Martini Fiero, Cointreau, rhubarb, orange, lime, cava

ENTRÉES

BLEAK ROE TACO

bleak roe from the gulf of Bothnia with smetana & pickled red onion

165:- / 2st

MISTER FRENCH'S HOT DOG

lamb & pork sausage with truffle mayonnaise & roasted onions

175:- / 2st

LOBSTER ROLL

lobster in espelette & tarragon mayonnaise, served in brioche

195:- / 2st

LE CHARCUTERIE

coppa, chorizo, salchichon & olives

210:-

STEAK TARTARE

beef tenderloin with chive mayonnaise, pommes allumettes & Almnäs tegel
(whole served with french fries & green salad)

195:- / 295:-

ESCARGOT

garlic butter and roquefort, served with freshly baked baguette

165:-

BLEAK ROE FROM THE GULF OF BOTHNIA 30G

toasted brioche with red onion, chives and smetana

315:-

COOKED ARTICHOKE

whipped browned butter and fleur de sel

195:-

GREEN & WHITE ASPARAGUS

served with sauce béarnaise, fried leeks & smoked almonds

190:-



INFORM US OF YOUR ALLERGIES

SHELLFISH

OYSTERS

FINE DE CLAIRE NO.4

served with mignonette, lemon & tabasco

35:-/pcs | 3pcs/100:- | 6pcs/190:- | 12pcs/345:-

TOAST SKAGEN

bleak roe, red onion & toasted brioche

Half 195:- / Whole 295:-

MOULES MARINIÈRES

mussels cooked with white wine, served with aioli, levain & french fries

285:-

FRESH & SMOKED SHRIMPS

served with aioli & levain

275:-

BOILED CRAB

served with "hovmästarsås" & levain

Half 165:- / Whole 285:-

BOILED LOBSTER

served with aioli & levain

Halv 295:- / Whole 565:-

SEAFOOD PLATEAU

½ lobster
½ crab
fresh shrimp
skagen
3st Fine de claire no.4
levain, lemon & aioli

795:-

INFORM US OF YOUR ALLERGIES

Oysters and shellfish are high risk produce that may cause discomfort or allergic reaction, not uncommonly in combination with alcohol.

GRILL A CHARBON

SWEDISH BEEF TENDERLOIN

465:-

tournedos served with green pepper sauce, haricots verts & raw fried potatoes

SWEDISH ENTRECÔTE

435:-

served with franche tomato salad, sauce béarnaise & french fries

DUCK CONFIT

325:-

leeks cooked with lemon, green peas, foie gras sauce & fried potatoes

IBERICO

325:-

with chèvre gratin gem salad, artichoke, lemon yoghurt & red wine sauce

CHAR

355:-

served with grilled asparagus, potato terrine, spinach & mussel velouté

SALAD NIÇOICE

345:-

grilled tuna with mixed beans, poached egg, caper mayonnaise & dried olives

JERUSALEM ARTICHOKE

295:-

variety of jerusalem artichoke, chili pickled tomatoes, tarragon, parmesan & marcona almonds

GRILL PLATEAU

minimum 2p

ENTRECÔTE, IBERICO & MERGUEZ

served with french tomato salad, sauce béarnaise & french fries

475:- p/p

DESSERT

FROMAGE

our selection of cheese

BRILLAT SAVARIN / ROQUEFORT / COMTÉ

served with marmalade & crisp bread

65:-/pcs

TARTELETT

filled with vanilla cooked rhubarb & white chocolate mousse

135

FRENCH TOAST

with strawberry ice cream, strawberries & dulce de leche

125

CRÈME BRÛLÉE

a french classic

105

MISTER FRENCH'S PRALIN

perfect with a coffe

55

ICE CREAM OR SORBET

ask your server for today's taste

65

Bon Appétit!

INFORM US OF YOUR ALLERGIES

AVEC

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

LIQUER:

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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MISTER FRENCH

STOCKHOLM