



DÉJEUNER

— LUNCH AT MISTER FRENCH —
EN

DÉJEUNER

LUNCH AT MISTER FRENCH

ENTRÉES

- GREEN & WHITE ASPARAGUS** 190:-
served with tarragon mayonnaise, fried leeks & smoked almonds
- THE CHARCUTERIE** 195:-
coppa, chorizo, salchichon & olives
- ESCARGOT** 155:-
snails au gratin in garlic & roquefort, served with levain
- BLEAK ROE FROM THE GULF OF BOTHNIA 30G** 315:-
on toasted brioche with red onion, chives & smetana
- TOAST SKAGEN** 180:-/275:-
topped with bleak roe, red onion & toasted brioche
- STEAK TARTARE** 195:-/295:-
on beef fillet with chive mayonnaise, pommes allumettes & Almnäs tegel
(whole served with french fries & green salad)

OYSTER & MOËT

one glass of Moët & Chandon
& one Fine de Claire no4
125:-

SHELLFISH

- FINE DE CLAIRE NO.4** 35:-/PCS
served with mignonette, lemon & tabasco
- FRESH & SMOKED SHRIMPS** 275:-
served with aioli & levain
- BOILED CRAB** 165:-/285:-
served with "hovmästarsås" & levain
- BOILED LOBSTER** 295:-/565:-
served with aioli, lemon & levain

DESSERT

- MISTER FRENCH'S PRALIN** 55:-
perfect for the coffee
- ICE CREAM OR SORBET** 65:-
ask for today's taste
- CRÈME BRÛLÉE** 105:-
a French classic

Follow our journey:
@MISTERFRENCHSTHLM



PLAT DU JOUR

ALWAYS 155kr

- MONDAY:POULET AU MAÏS**
corn-fed chicken with roasted corn cream, pickled endive & roasted potatoes
- TUESDAY:POISSON PANÉ**
breaded fish with remoulade sauce, new potatoes, dill & green peas
- WEDNESDAY:FINE TRANCHE DE PORC**
seared pork tenderloin with coleslaw, dijonnaise sauce & fried potatoes
- THURSDAY:SAUMON GRILLÉ**
grilled salmon with potato salad, fried onions & gremolata
- FRIDAY:FRIDAY'S BURGER**
classic cheeseburger served with french fries

ALWAYS AT MISTER FRENCH

- OMELETTE** 170:-
chorizo & ramson pesto served with green salad
- PLAT PRINCIPAL VÉGÉTALIEN** 180:-
mushroom arancini with sweet potato hummus & mint salad
- CAESAR SALAD** 215:-
with crispy bacon, parmesan, herb croutons & roasted chicken
- SHRIMP SALAD** 245:-
with poached egg, cucumber, green tomato & avocado cream
- FETA VÉGÉTALIEN** 210:-
variety of beets, leaf vegetables, marcomandillas & dijonnaise
- CURED SALTED SALMON** 255:-
with dill stewed potatoes & lemon
- SWEDISH WALLENBERGARE** 245:-
served with mashed potatoes, petit pois, lingonberries & browned butter
- ENTRECÔTE** 345:-
served with french fries, tomato salad with dijonnaise, silver onion & red wine sauce

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.