

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 inside 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



Signature Cocktails

RASPBERRY & APRICOT

Grey Goose Vodka, Apricot Brandy, raspberry, lemon, egg white, Organics Purple Berry

CUCUMBER & ELDERFLOWER

Bombay Sapphire Gin, St Germain Elderflower, cucumber, lime, soda

MANDARIN & COCONUT

Bacardi Carta Blanca, mandarin, lemon, passion fruit, coconut foam

MANGO & GRAPEFRUIT

Patron Silver, mango, lime, pineapple, grapefruit soda, salt

BOURBON & CARAMEL

Maker's Mark, homemade caramel, bitters

PINEAPPLE & MINT

Hennessy VS Cognac, pineapple, lemon, mint, soda

COCONUT & LIME

Bacardi Coconut, lime, sugar

165 / per cocktail

Entrées

BLEAK ROE TACO

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

2 pcs / 165

MISTER FRENCH'S HOT DOG

lamb & pork sausage with truffle mayonnaise & fried shallot

2 pcs / 175

ESCARGOT

snails gratinated in garlic & roquefort served with freshly baked baguette

175

LE CHARCUTERIE

coppa, chorizo, salchichon & olives

210

SCALLOP

with pea foam, green apple, horseradish & champagne

180

TARTE FLAMBÉE

with Västerbotten cheese, champignon, silver onion & truffle crème

190

RÅBIFF

diced beef fillet with capers, cornichon, dijonnaise, raw- & pickled beetroot

195

FRENCH ONION SOUP

gratinated with gruyère

165

CHANTERELLES

with egg 63^o, roasted hazelnuts & mushroom foam

185

BOTTENVIKEN BLEAK ROE 30G

on toasted brioche with red onion, chives & smetana

315

OSETRA CAVIAR

Pearls by Kvicken, Japanese snow salt limited edition

28g - 625

50g - 995

served with smetana, silver onion & toasted brioche

Seafood

OSTRON FINE DE CLAIRE NO.4

served with mignonette, lemon & Tabasco

35 / pcs

3 pcs / 100

6 pcs / 190

12 pcs / 345

TOAST SKAGEN

bleak roe, red onion & toasted brioche

half 195/ whole 295

MOULES MARINIÈRES

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

285

FRESH & SMOKED SHRIMPS

served with aioli & toasted levain

275

BOILED CRAB

served with "hovmästarsås" & toasted levain

half 165 / whole 285

BOILED LOBSTER

served with aioli & toasted levain

half 295 / whole 565

SEAFOOD PLATEAU

½ boiled lobster

½ boiled crab

3 pcs fine de claire no.4 oysters

fresh shrimps

Skagen salad

roasted levain, lemon & aioli

795

Grill á Charbon

SWEDISH BEEF TENDERLOIN

tournedos served with green pepper sauce, garlic sautéed haricot verts & pan-fried potatoes

465

SWEDISH ENTRECÔTE

with french tomato salad, french fries & sauce béarnaise

435

CORN FED CHICKEN

fried celeriac with parmesan, grilled lemon aioli & pickled endive

295

FALLOW DEER

potato croquette with gruyère, fried cabbage, vinegar-cooked onion & mushroom foam

315

STEAK TARTARE

diced beef fillet with capers, cornichon, dijonnaise, raw- & pickled beetroot served with french fries & green salad

295

ARCTIC CHAR

fried potato terrine, variation on cabbage, jalapeno & Sandefjord sauce with trout roe

325

GRATINATED GOAT CHEESE

grilled pumpkin, smoked almonds & pumpkin puree flavoured with chili and ginger

295

MEAT ON THE BONE

SRB - Scan, Sweden

handpicked with high marbling, dry-aged for 21 days

Ribeye 850g - 1095

Sirloin 850g - 995

served with french tomato salad, green salad, french fries & sauce béarnaise

Dessert

APPLE

apple compote with ginger, apple ice cream, feuille de brick & roasted white chocolate

125

FRENCH TOAST

served with banana ice cream, chocolate dulce & roasted hazelnut

135

CRÈME BRÛLÉE

a french classic

105

MISTER FRENCH'S PRALINE

perfect with coffee

55

ICE CREAM OR SORBET

ask your server for today's flavour

65

OUR SELECTION OF CHEESE

Brillat Savarin - french creamy cheese made from unpasteurized cow's milk and cream

Roquefort - cave-aged french blue cheese made from unpasteurized sheep's milk

Comté - french hard cheese made from unpasteurized cow's milk

70/pcs - served with marmalade & crispbread

Dryck

DRAUGHT BEER

CARLSBERG EXPORT
78

BROOKLYN SWIIPA
84

BOTTLED BEER

CARLSBERG HOF
78

BROOKLYN LAGER
86

1664 BLANC
82

NYA CARNEGIEBRYGGERIET, KELLERBIER, LAGER
96

NYA CARNEGIEBRYGGERIET, 100W IPA
96

CIDER

SOMERSBY PEAR
78

CIDRAIE ORIGINAL ORGANIC
82

HARD SELTZER

LØWLY HARD SELTZER LAZY RASPBERRY
95

LØWLY HARD SELTZER SHADY APPLE
95

NON-ALCOHOLIC

SODAS
45

RED BULL
55

CARLSBERG ALCOHOL FREE 0,5
58

1664 BLANC ALCOHOL FREE
68

RICHARD JUHLIN SPARKLING WINE
98

SOMERSBY 0,0
68

MOCKTAIL
88



Avec

COGNAC

HENNESSY V.S	28
HENNESSY XO	115
GRÖNSTEDTS XO	30
MARTELL CORDON BLEU	91

CALVADOS

BOULARD GRAND SOLAGE	29
BOULARD XO	34

GRAPPA

SARPA DI POLI	28
MASI BOSCAINI	29

LIQUEUR

BAILEYS	28
COINTREAU	28
KAHLUA	28
D.O.M BÉNÉDICTINE	28
FRANGELICO	28
VILLA MASSA LIMONCELLO	28
RAMAZZOTTI SAMBUCA	28

AMARO

FERNET BRANCA	28
BRANCA MENTA	28
AMARO MONTENEGRO	28
MARTINI FIERO	28
CAMPARI	28

AMERICAN BOURBON

JIM BEAM BLACK	28
MAKER'S MARK	32
KNOB CREEK	40

AMERICAN RYE

KNOB CREEK	48
WHISTLEPIG 10	59
WHISTLEPIG OLD WORLD 12	79

PASTIS

RICARD	30
PERNOD	30

SCOTCH BLENDED

NAKED GROUSE	32
JOHNNIE WALKER BLACK LABEL	36
JOHNNIE WALKER BLUE LABEL	98

SCOTCH SINGLE MALT

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

VODKA

GREY GOOSE	28
PURITY	39

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BOMBAY SAPPHIRE	28
STAR OF BOMBAY	30
HENDRICKS	33
TANQUERAY 10	36

RUM

BACARDI CARTA BLANCA	28
BACARDI 8	32
ZACAPA 23	42
PLANTATION JAMAICA	33
PLANTATION XO	39

TEQUILA

PATRON SILVER	28
PATRON REPOSADO	34
PATRON ANEJO	42
DON JULIO 1942 ANEJO	98
CLASE AZUL	115

MEZCAL

DEL MAGUEY VIDA	29
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