

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, pineapple soda

COCONUT & LIME

Bacardi Coconut, lime, sugar

ALL COCKTAILS 165:-

MOCKTAIL? ASK YOUR BARTENDER

SPRITZ

152:-

FLOWER SPRITZ

St Germain Elderflower, Strawberries, Lemon, Mint, Cava

GARDEN SPRITZ

Martini Fiero, Chandon Garden Spritz, Pink Grapefruit, Mint

APEROL SPRITZ

Aperol, Orange, Cava

CAMPARI SPRITZ

Campari, Orange, Cava

BEVERAGES

DRAUGHT BEER

CARLSBERG EXPORT 78
BROOKLYN SWIPA 84

BOTTLED BEER

CARLSBERG HOF 78
BROOKLYN LAGER 86
1664 BLANC 82
NYA CARNEGIEBRYGGERIET, KELLERBIER, LAGER 96
NYA CARNEGIEBRYGGERIET, 100 W IPA 96

HARD SELTZER

L ØWLY HARD SELTZER LAZY RASPBERRY 95
L ØWLY HARD SELTZER SHADY APPLE 95

CIDER

SOMERSBY PEAR 78
LA CIDRAIE 82

SPARKLING

FAUSTINO BRUT RESERVA, CAVA 125/625
MOËT & CHANDON BRUT IMPÉRIAL 175/1095
MOËT & CHANDON ICE BRUT IMPÉRIAL 1295

WHITE

XAVIER, LE PETIT BLANC 125/595
KEIN NAME, RIESLING 145/645
DUFOULEUR PÈRE & FILS, CHABLIS 165/745

RED

ALVA, VIGNOBLE DE LA VALLÉE DU RHÔNE 125/595

ROSÉ

LA PETITE, CHÂTEAU DES BERTRANDS 125/595
GRENACHE, SYRAH
PEYRASSOL, CUVÉE DES COMMANDEURS 155/760
WHISPERING ANGEL 845

NON-ALCOHOLIC

SODAS 45
RED BULL 55
CARLSBERG NON-ALCOHOL 58
1664 BLANC NON-ALCOHOL 68
RICHARD JUHLIN SPARKLING WINE 98



DÉJEUNER

LUNCH AT MISTER FRENCH

EN

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STARTER

THE CHARCUTERIE coppa, chorizo, salchichon & olives	195:-
ESCARGOT snails au gratin in garlic & roquefort, served with freshly baked baguette	175:-
FRENCH ONION SOUP gratinated with Gruyère	165:-
BLEAK ROE FROM THE GULF OF BOTHNIA 30G on toasted brioche with red onion, chives & smetana	315:-
STEAK TARTARE diced beef fillet with capers, cornichon, dijonnaise, raw & pickled beetroot	195:-

DESSERT

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



OYSTER & MOËT

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

SEAFOOD

FINE DE CLAIRE NO.4
served with mignonette, lemon & tabasco
35:-/pc
3pc/100:- | 6pc/190:- | 12pc/345:-

TOAST SKAGEN

bleak roe, red onion & toasted brioche
195/295:-

FRESH & SMOKED SHRIMPS

served with aioli & levain
275:-

BOILED CRAB

served with "hovmästarsås" & levain
165/285:-

BOILED LOBSTER

served with aioli, lemon & levain
295/565:-

Följ vår resa på:

@MISTERFRENCHSTHLM

PLAT DU JOUR

155:-

MONDAY: "RAGOUT D'AGNEAU"

moroccan lamb stew with couscous, harissa & mint yogurt

TUESDAY: "BŒUF BOURGUIGNON"

bœuf Bourguignon with bacon, mushrooms, pearl onion & mashed potatoes

WEDNESDAY: "GRATIN DE POISSON"

fish and seafood gratin with Duchess potatoes, sugar snap peas & lobster sauce

THURSDAY: "POITRINE DE PORC BRAISÉE"

braised pork belly with chorizo mayonnaise & cabbage salad

FRIDAY: "PICANHA GRILLÉE"

grilled picanha with chimichurri sauce, roasted corn, pico de gallo & country fries

ALWAYS AT MISTER FRENCH

OMELETTE

with ham & gruyère cheese served with green salad

170:-

PLAT VÉGÉTAL

chèvre chaud with roasted beets, mustard vinaigrette, nuts & seeds

175:-

CAESARSALLAD

with crispy bacon, parmesan, herb croutons & roasted chicken

225:-

CURED SALTED SALMON

with dill stewed potatoes & lemon

270:-

BOUILLABAISE

fisk & seafoodstew with saffron aioli

285:-

SWEDISH WALLENBERGARE

served with mashed potatoes, petit pois, lingonberries & browned butter

260:-

STEAK TARTARE

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

295:-

ENTRECÔTE

served with french fries, tomato salad with dijonnaise, silver onion & red wine sauce

415:-

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.