



LE LUNCH

MISTER FRENCH STHLM



ENGLISH

ENTRÉES

LE CHARCUTERIE serrano 50 g & olives	195
ESCARGOT snails au gratin in garlic & roquefort, served with toasted brioche	165
FRENCH ONION SOUP gratinated with Gruyère	165
BLEAK ROE butter fried croissant with lemon sour cream & silver onion	190
STEAK TARTAR diced beef tenderloin with croutons, cornichon, dijonnaise, raw & pickled beetroot	185

SEA FOOD

OSTRON 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	195/295
FRESH & SMOKED SHRIMPS served with aioli & brioche	275
BOILED CRAB served with "hovmästarsås" & brioche	165/285
BOILED LOBSTER served with aioli, lemon & brioche	350/595

SEA FOOD PLATTER

½ lobster

½ crab

fresh & smoked shrimp

skagen

3st Fine de claire no.4

brioche

lemon

aioli

895

LE DESSERT

CRÈME BRÛLÉE a French classic	105
MISTER FRENCH'S COFFEE CANDY perfect for the coffee	45
ICE CREAM OR SORBET ask for today's taste	60

PLAT DU JOUR

ALWAYS 155

THURSDAY

CHICKEN SCHNITZEL

with lemon aioli, mixed greens & Parmesan smashed potatoes

FRIDAY

GRILLED FLANK STEAK

with chimichurri, grilled bell pepper, pickled jalapeño & country fries

A LA CARTE

OMELETTE with cream cheese, cold-smoked salmon & spinach served with mixed salad	170	CAESAR SALAD with crispy bacon, parmesan, herb croutons & roasted chicken	225
LE VÉGÉTARIEN gratinated Chevré, beetroot variations, spinach & honey vinaigrette	175	SWEDISH WALLENBERGARE served with mashed potatoes, petit pois, lingonberries & browned butter	260
BOUILLABAISE fisk & seafoodstew with saffron aioli	285	STEAK TARTARE diced beef tenderloin with croutons, cornichon, dijonnaise, raw & pickled beetroot served with French fries & salad	295
CURED SALMON with dill stewed potatoes & lemon	270	ENTRECÔTE served with french fries, tomato salad with dijonnaise, silver onion & red wine sauce	395

LIBATIONS

DRAUGHT BEER Carlsberg Export Brooklyn Swiipa	78 84	SPARKLING Faustino Brut Reserva,Cava Moët & Chandon Brut impérial	125/625 175/1095
BOTTLED BEED Carlsberg Hof Brooklyn Lager 1664 Blanc Nya Carnegiebryggeriet, Kellerbier Lager Nya Carnegiebryggeriet, 100W IPA	78 86 82 96 96	WHITE Xavier, Le Petit Blanc Kein Name, Riesling Dufouleur Père & Fils, Chablis Merf, Cardonnay	125/595 145/645 165/745 155/750
NON-ALCOHOLIC Sodas Red Bull Carlsberg Alcohol FREE 0,5 1664 Blanc Alcohol FREE Richard Juhlin Sparkling Wine Mocktail	45 55 58 68 98 88	ROSÉ La Petite, Château, Syrah	125/595
		RED Alva, Vignoble De La Vallée Du Rhône Xavier, Côtes de Rhône, grenache Marques de Vitoria, Rioja Bosio, Egidio Barbera D’Alba Robert Mondavi PS, Cabernet sauvignon	125/595 125/625 157/700 145/695 155/750

Inform us of your allergies

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