

LIBATIONS

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

NON-ALCOHOLIC

Sodas	45
Red Bull	55
Carlsberg Alcohol FREE 0,5	58
1664 Blanc Alcohol FREE	68
Richard Juhlin Sparkling Wine	98
Mocktail	88

SPARKLING

Faustino Brut Reserva,Cava	125/645
Moët & Chandon Brut impérial	175/1095

WHITE

Xavier, Le Petit Blanc	125/625
Kein Name, Riesling	135/635
Dufouleur Père & Fils, Chablis	165/745
Merf, Cardonnay	155/725

ROSÉ

La Petite, Château, Syrah	125/625
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RED

Alva, Vignoble De La Vallée Du Rhône	125/625
Xavier, Côtes de Rhône, grenache	125/625
Marques de Vitoria, Rioja	150/700
Bosio, Egidio Barbera D’Alba	145/695
Robert Mondavi PS, Cabernet sauvignon	155/725



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

MONDAY

SWEDISH FARM CHICKEN

with grilled lemon aioli, crispy salad & parmesan

TUESDAY

SLOW-COOKED OX BRISKET

with "sauce bourguignonne", bacon, onion, mushrooms & mashed potatoes

WEDNESDAY

SEARED SALMON

with herb garden sauce, green asparagus & herb-infused potatoes

THURSDAY

BREADED PORK SCHNITZEL

with cabbage salad, espelette mayo, pommes allumettes

FRIDAY

GRILLED PICANHA

potato gratin, green peppercorn sauce & bean salad

A LA CARTE

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

Inform us of your allergies

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