#### MISTER FRENCH STHLM

# A LA CARTE

#### 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 water

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 water

> COCONUT & LIME Bacardi Coconut, lime, sugar

### 165



#### ENTRÉES

BLEAK ROE butter-fried croissant, lemon smetana & silver onion	190
<b>ESCARGOT</b> snails gratinéed in garlic & roquefort, served with toasted brioche	175
LE CHARCUTERIE serranoham 80g & olives	180
<b>ARTICHOKE</b> boiled artichoke with provencal mayonnaise & almor	170 1ds
SEARED SALMON TARTARE with gazpacho, espelette mayonnaise & pickled cele	200 ry
ASPARAGUS VARIATION poached white asparagus with butter sauce, serrano salad of green asparagus & radish	210 ham,
STEAK TARTARE diced beef tenderloin with diion mayonnaise, cornich	195 ons.

#### diced beet tenderloin with dijon mayonnaise, cornichons, pommes allumettes & parmesan

### PEARLS BY KVICKEN

OSCIETRA CAVIAR japanese snowsalt limited edition served with smetana, silver onion & toasted brioche

> 28g - 725:-50g - 1195:-

#### SEAFOOD

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

TOAST SKAGEN half 195 / whole 295 bleak roe, red onion & toasted brioche

#### MAIN COURSES

<b>SEARED VEAL</b> with broccoli, ramson mayonnaise, glazed red onio fried potatoes & parmesan	325 n,
<b>STEAK TARTARE</b> diced beef tenderloin with dijon mayonnaise, cornic pommes allumettes & parmesan served with french fries & green salad	310 chons,
ARCTIC CHAR sandefjord sauce with browned butter, poached wh asparagus, cucumber, green asparagus & dill	330 nite
FRIED CHÈVRE with broccolini, tomato variation, sliced zucchini & smoked almonds	295
<b>MOULE FRITES</b> mussels cooked in white wine served with toasted b french fries & aioli	295 rioche,
GRILLADES	2
SWEDISH FARM CHICKEN 245	
BEEF TENDERLOIN 180G 325	
RIBEYE STEAK 225G 295	
BONE IN RIBEYE 850G Scan, Sweden - SRB dryaged for 21 days 1145	
CLUBSTEAK 850G Scan, Sweden - SRB	
drvaaed for 21 days	

dryaged for 21 days 995

#### SIDES

TOMATO SALAD	45
with parmesan	
MIXED SALAD	45
with silver onions & lemon vingigrette	

FRESH &	SMOKED SHRIMPS	2/5
served with aid	oli & toasted brioche	

**BOILED CRABHALF** half 165 / whole 285 served with "hovmästarsås" & roasted brioche

**BOILED LOBSTER** half 350 / whole 595 served with aioli & toasted brioche

SEA FOOD PLATTER

½ lobster ½ crab fresh & smoked shrimp Skagen 3pcs Fine de claire no.4 rosated brioche, lemon & aioli 895

GREEN BEANS	45
sautéed in garlic butter	
FRENCH FRIES	45
seasoned with persillade	
DIRTY FRIES	75
with truffle mayonnaise & Parmesan	
SAUCE BÉARNAISE	55
RED WINE SAUCE	55



Inform us of your allergies

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

## DESSERTS

<b>RASPBERRY</b> frozen raspberry panna cotta, coconut foam & raspberry sorbet	125
FRENCH TOAST with candied pecans, maple syrup & vanilla ice cream	135
CRÈME BRÛLÉE a french classic	105
MISTER FRENCH'S COFFEE CANDY perfect with the coffe	45
ICE CREAM OR SORBET ask your server for today's taste	60
inform us about your alleraies.	

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## CHEESE

BRILLAT SAVARIN french creamy cheese made from unpasteurized cow's milk and cream

> COMTÉ French hard cheese made from unpasteurized cow's milk

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

served with marmalade & crispbread - 75/pcs

#### LIBATIONS



SODAS RED BULL

45



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