

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
M E N U

SIGNATURE COCKTAILS

165

RASPBERRY & APRICOT

Grey Goose, Apricot Brandy, raspberries, lemon, egg white, Organics Purple Berry

CUCUMBER & ELDERFLOWER

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

RHUBARB & COCONUT

Bacardi Carta Blanca, rhubarb, lemon, passionfruit, coconut foam

MANGO & GRAPEFRUIT

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

PINEAPPLE & MINT

Hennessy VS Cognac, pineapple, lemon, mint, soda water

BOURBON & CARAMEL

Maker's Mark, homemade caramel, bitters

SPRITZ & SANGRIA

158

FLOWER SPRITZ

St Germain, lemon, mint, cava, soda water

GARDEN SPRITZ

Martini Fiero, Chandon Garden Spritz, grapefruit, mint

ROSÉ SANGRIA

La Petite Rosé, Martini Fiero, grapefruit, lime, orange

PEARLS BY KVICKEN

OSCIETRA CAVIAR

japanese snowsalt limited edition
served with smetana, white onion & toasted brioche

28g - 725
50g - 1195

STARTERS

LE CHARCUTERIE

80g serrano ham, served with olives

180

ESCARGOT

snails gratinated with garlic & roquefort, served with toasted brioche

175

SWEDISH BLEAK ROE

butter seared croissant, lemon smetana & white onion

190

SEARED SALMON TARTARE

with gazpacho, espelette mayonnaise & pickled celery

200

ARTICHOKE

boiled artichoke with mayonnaise provençale & almonds

170

ASPARAGUS VARIATION

poached white asparagus with butter sauce, serrano ham, salad with green asparagus & radish

210

STEAK TARTARE

diced raw beef tenderloin, dijonaise, cornichons, pommes allumettes & parmesan

195

SEA FOOD PLATTER

1/2 lobster
1/2 crab
fresh & smoked shrimps
3p Fine de claire no.4
skagenröra
brioche & aioli
895

SHELLFISH

OYSTERS. FINE DE CLAIRE NO.4

served with mignonette, lemon & tabasco
35/p - 100/3p - 190/6p - 345/12p

TOAST SKAGEN

bleak roe, red onion & toasted brioche

195 / 295

FRESH & SMOKED SHRIMPS

with aioli, lemon & toasted brioche

275

BOILED CRAB

mustard sauce & toasted brioche

165 / 285

BOILED LOBSTER

aioli, lemon & toasted brioche

350 / 595

MAIN COURSES

SEARED VEAL

with broccoli, ramson mayonnaise, glazed red onion, fried potatoes & parmesan

325

STEAK TARTARE

diced raw beef tenderloin, dijonaise, cornichons, pommes allumettes & parmesan, served with fries & green salad

310

ARCTIC CHAR

sandefjord sauce with browned butter, cucumber, green asparagus

330

FRIED CHÈVRE

broccolini, tomato variation, sliced zucchini & smoked almonds

295

MOULE FRITES

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

295

GRILL

FROM 17:00

SWEDISH FARM CHICKEN
245

SWEDISH BEEF TENDERLOIN 180G
325

SWEDISH RIB EYE 225G
295

BONE IN RIB EYE 850G
Scan, Sweden - SRB
dry aged for 21 days
1145

SIDES

TOMATO SALAD 55
with parmesan

GREEN SALAD 55
with white onion & citronette

HARICOTS VERTS 55
seared in garlic butter

FRENCH FRIES 50
seasoned with persillade

DIRTY FRIES 80
with truffle mayonnaise & parmesan

SAUCE BÉARNAISE 60

RED WINE JUS 60

DESSERTS

RASPBERRIES 125
frozen raspberry panna cotta, coconut foam & raspberry sorbet

FRENCH TOAST 135
with candied pecans, maple syrup & vanilla ice cream

CRÈME BRÛLÉE 105
a french classic

MISTER FRENCH'S COFFE CANDY 45
perfect with coffe

ICE CREAM/SORBET 60
ask your waiter for todays flavour

OUR SELECTION OF CHEESES

BRILLAT SAVARIN

creamy french cheese made from unpasteurized cows milk & cream

COMTÉ

french hard cheese made from unpasteurized cows milk

ROQUEFORT

cave-aged french blue cheese made from unpasteurized cows milk

served with marmelade & crisp bread
80/p

Please inform us of your allergies

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

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