

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

SERVED 11:30-15:00

STARTERS

CHARCUTERIE 80g serrano ham, served with olives	180:-
ESCARGOT Snails gratinated with garlic & roquefort, served with toasted brioche	175:-
FRENCH ONION SOUP Caramelized onion, chicken broth & brioche croutons, gratinated with Gruyère	165:-
BLEAK ROE Butter seared croissant, lemon smetana & white onion	190:-
STEAK TARTARE Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan	195:-

SEAFOOD

OSTRON 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 Serverd with aioli, lemon & toasted brioche	275:-
BOILED CRAB Served with "hovmästarsås" & brioche	165:-/285:-
BOILED LOBSTER Served with aioli, lemon & toasted brioche	350:-/595:-

SEAFOOD PLATTER

1/2 Lobster 1/2 Crab Fresh & smoked shrimps 3p fine de claire no.4 Skagenröra Brioche & aioli	895:-
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PLAT DU JOUR

ALWAYS 155:-

MONDAY
CHICKEN

Grilled farm chicken, mushroom risotto, gremolata
& roasted almonds

TUESDAY

BŒUF BOURGUIGNON

Made with chuck, bacon, mushrooms
& mashed potatoes

WEDNESDAY

HADDOCK

With lobster sauce, mashed potatoes & croutons

THURSDAY

PORK SCHNITZEL

Pommes chateau, green pea purée
& spiced tarragon butter

FRIDAY

FLANK STEAK

Grilled and served with chimichurri, grilled corn,
jalapeño mayo & country fries

DESSERT

CRÈME BRÛLÉE	105:-
ICE CREAM/SORBET Ask your waiter for todays flavour	65:-
MISTER FRENCH'S COFFE CANDY	45:-

MAIN COURSES

OMELETTE With cream cheese, gruyéré & spinach +Smoked salmon 45:- +Smoked ham 35:-	180:-
LE VÉGÉTARIEN Ratatouille with Fried Tofu, served with pearl couscous	180:-
CAESAR SALAD Crispy bacon, parmesan, croutons & roasted chicken	235:-
SHRIMP SALAD Crisp salad, green asparagus, radish, boiled egg & rhode island mayonnaise	260:-
SWEDISH MEATBALLS With cream sauce, mashed potatoes, lingonberrys & pickled cucumber	330:-
MUSHROOM Fried portobello with pickled chanterelles, pommes allumettes, apple & baked egg	295:-
STEAK TARTARE Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	310:-
RIB EYE Served with french fries, tomato salad, garlic butter & red wine jus	350:-

BEVERAGES

DRAUGHT BEER	
Carlsberg Export	78
Brooklyn Swiipa	84
BOTTLED BEER	
Carlsberg Hof	78
Brooklyn Lager	86
1664 Blanc	82
NCB, Kellerbier Lager	96
NCB, 100W IPA	96
NON-ALCOHOLIC	
Sodas	45
Red Bull	55
Carlsberg 0,5%	58
1664 Blanc 0,0%	68
Richard Juhlin Sparkling Wine	98
Mocktail	88

WINES

SPARKLING	
Gran Buque Cava	135/675
Moët & Chandon Brut impérial	175/1095
WHITE	
Xavier, Le Petit Blanc	135/675
Kein Name, Riesling	145/675
Louis Robin, Chablis	165/745
Nuiton-Beauvoy, Chardonnay Bourgogne	185/815
ROSÉ	
Château des Bertrands, La Petite Rosé	135/675
RED	
Xavier, Côtes du Rhône	135/675
Villa Antinori Rosso	145/685
Nuiton-Beauvoy, Pinot Noir, Bourgogne	195/825

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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