MISTER FRENCH STOCKHOLM

A LA CARTE

SIGNATURE COCKTAILS

RASPBERRY & APRICOT

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

CUCUMBER & ELDERFLOWER

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

RHUBARB & COCONUT

Bacardi Carta Blanca, rhubarb, lemon, 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

165:-

STARTERS

SWEDISH BLEAK ROE Swedish bleak roe on a butter seared croissant, lemon smetana & white onion	190
ESCARGOT Snails gratinated with garlic & roquefort, served with toasted brioche	175
CHARCUTERIE 80g serrano ham, served with olives	180
EDENCH ONION SOLID	165

FRENCH ONION SOUP 165 Caramelized onion, chicken broth & brioche croutons, gratinated with gruyère cheese

JERUSALEM ARTICHOKE 170 A variety of Jerusalem artichoke with browned butter, roasted hazelnuts, truffle & aged comté cheese

STEAK TARTARE 195 Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan

PEARLS BY KVICKEN

OSCIETRA CAVIAR

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

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

MAINS

FALLOW DEER

Blackened fallow deer, portabello
mushrooms, potatoes, pickled celeriac,
chantarelles & truffle butter

STEAK TARTARE

Diced raw beef tenderloin dijonnaise

Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan Served with fries & green salad

LOBSTER PASTA 380 Lobster & red shrimp seared with shellfish butter, tomatoes & endives

PORTABELLO 290 Deep fried portabello, pickled chantarelles, kale, potatoes, apple & baked egg

MOULE FRITES 295 Mussels cooked in white wine, served with roasted brioche, fries & aioli

SHELLFISH

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

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

FRESH & SMOKED SHRIMPS 275 with aioli, lemon & toasted brioche

BOILED CRAB 165 / 285 mustard sauce & toasted brioche

BOILED LOBSTER 350 / 595 aioli, lemon & toasted brioche

GRILLADES

AU CHARBON

SWORD FISH 200G 245

SWEDISH BEEF TENDERLOIN 180G 325

SWEDISH RIBEYE 225G 295

BONE IN RIBEYE 850G

Scan, Sweden - SRB dry aged for 21 days 1145

SIDES

GREEN SALAD	45
with white onion & citronette	
TOMATO SALAD	50
with parmesan cheese	
HARICOTS VERTS	50
seared in garlic butter	
FRENCH FRIES	45
seasoned with persillade	
DIRTY FRIES	<i>7</i> 5
with truffle mayonnaise & parmesan cheese	
SAUCE BÉARNAISE	55
RED WINE JUS	50

SEA FOOD PLATTER

½ lobster, ½ crab, fresh & smoked shrimps, skagenröra 3pieces Fine de claire no.4 roasted brioche, lemon & aioli

895:-

OUR SELECTION OF CHEESES

COMTÉ

french hard cheese made from unpasteurized cows milk

BRILLAT SAVARIN

creamy french cheese made from unpasteurized cows milk & cream

ROQUEFORT

cave-aged french blue cheese made from unpasteurized cows milk

served with marmelade & crisp bread - 80/pp

DESSERTS

BLUEBERRIES Blondiecake with blueberry compot, meringue & blueberry sorbet	120
FRENCH TOAST Sugar seared brioche with peanut crust, chocholate ganache & vanilla ice cream	135
CRÈME BRÛLÉE	105
MISTER FRENCH'S COFFEE CANDY	45
ICE CREAM/SORBET Ask your waiter for today's flavour	60

BEVERAGES

DRAFT BEER CARLSBERG EXPORT BROOKLYN SWIIPA	78 84
BOTTLED BEER CARLSBERG HOF BROOKLYN LAGER KRONENBOURG 1664 BLANC NYA CARNEGIEBRYGGERIET, KELLERBIER, LAGER NYA CARNEGIEBRYGGERIET, 100W IPA	78 86 82 96
CIDER SOMERSBY PEAR CIDRAIE ORIGINAL ORGANIC	78 82
HARD SELTZER LØWLY HARD SELTZER LAZY RASPBERRY LØWLY HARD SELTZER SHADY APPLE	95 95
NON ALCOHOLIC SODAS RED BULL CARLSBERG ALCOHOL FREE 0,5 1664 BLANC ALCOHOL FREE RICHARD JUHLIN SPARKLING WINE SOMERSBY 0,0	45 55 58 68 98 68
MOCKTAIL	88

BONJOUR

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