

BONJOUR  
@MISTERFRENCHSTHLM  
MRFRENCH.SE

MISTER FRENCH STOCKHOLM  
**LUNCH**  
ANGLAIS

SERVED 11:30-15:00

STARTERS

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

SEAFOOD

<b>OSTRON FINE DE CLAIRE NO.4</b> Served with mignonette, lemon & tabasco 35:-/pc 3pc/100:- 6pc/190:- 12pc/345:-	
<b>TOAST SKAGEN</b> Bleak roe, red onion & toasted brioche	195:-/295:-
<b>FRESH &amp; SMOKED SHRIMPS</b> Serverd with aioli, lemon & toasted brioche	275:-
<b>BOILED CRAB</b> Served with "hovmästarsås" & brioche	165:-/285:-
<b>BOILED LOBSTER</b> 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

FARM CHICKEN

With mushroom risotto, jus de Poulet  
& root vegetable crisps

TUESDAY

PORTER ROAST

With roasted potatoes, gravy, Brussels sprouts  
& red currant jelly

WEDNESDAY

FISH PATTY

With mashed potatoes, lobster velouté  
& green peas

THURSDAY

PORK SCHNITZEL

Parmesan mayonnaise, smashed potatoes with  
browned butter & Provençal herbs

FRIDAY

VEAL

Grilled tri-tip with sauce béarnaise, tomato salad  
& French fries

DESSERT

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

MAIN COURSES

<b>OMELETTE</b> With cream cheese, gruyéré & spinach +Smoked salmon 45:- +Smoked ham 35:-	180:-
<b>LE VÉGÉTARIEN</b> Tempura Tofu with ratatouille, pearl couscous & harissa dressing	180:-
<b>CAESAR SALAD</b> Crispy bacon, parmesan, croutons & roasted chicken	235:-
<b>MOULES FRITES</b> Mussels cooked in white wine, served with roasted brioche, fries & aioli	295:-
<b>SWEDISH MEATBALLS</b> With cream sauce, mashed potatoes, lingonberrys & pickled cucumber	225:-
<b>PORTOBELLO</b> Fried portobello with pickled chanterelles, pommes allumettes, apple & baked egg	290:-
<b>STEAK TARTARE</b> Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad	310:-
<b>RIB EYE</b> Served with french fries, tomato salad, garlic butter & red wine jus	350:-

BEVERAGES

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

WINES

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

Inform us of your allergies

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