

BONJOUR
@MISTERFRENCHSTHLM
MRFRENCH.SE

MISTER FRENCH STOCKHOLM
LUNCH
ANGLAIS

SERVED 11:30-15:00					
STARTERS			MAIN COURSES		
CHARCUTERIE	180:-		OMELETTE		180:-
80g serrano ham, served with olives			With cream cheese, gruyéré & spinach		
JERUSALEM ARTICHOKE	170:-		+Smoked salmon	45:-	
A variety of Jerusalem artichoke with browned butter, roasted hazelnuts, truffle & aged comté cheese			+Smoked ham	35:-	
FRENCH ONION SOUP	165:-		LE VÉGÉTARIEN		180:-
Caramelized onion, chicken broth & brioche croutons, gratinated with Gruyère			Celery Root Variation with roasted hazelnuts & cress salad		
BLEAK ROE	190:-		CAESAR SALAD		235:-
Butter seared croissant, lemon smetana & white onion			Crispy bacon, parmesan, croutons & roasted chicken		
STEAK TARTARE	195:-		MOULES FRITES		295:-
Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan			Mussels cooked in white wine, served with roasted brioche, fries & aioli		
SEAFOOD			SWEDISH MEATBALLS		225:-
OSTRON FINE DE CLAIRE NO.4			With cream sauce, mashed potatoes, lingonberrys & pickled cucumber		
Served with mignonette, lemon & tabasco			PORTOBELLO		290:-
35:-/pc 3pc/100:- 6pc/190:- 12pc/345:-			Fried portobello with pickled chanterelles, pommes allumettes, apple & baked egg		
TOAST SKAGEN	195:-/295:-		STEAK TARTARE		310:-
Bleak roe, red onion & toasted brioche			Diced raw beef tenderloin, dijonnaise, cornichons, pommes allumettes & parmesan, served with fries & green salad		
FRESH & SMOKED SHRIMPS	275:-		RIB EYE		350:-
Serverd with aioli, lemon & toasted brioche			Served with french fries, tomato salad, garlic butter & red wine jus		
BOILED CRAB	165:-/285:-				
Served with "hovmästarsås" & brioche					
BOILED LOBSTER	350:-/595:-				
Served with aioli, lemon & toasted brioche					
SEAFOOD PLATTER 1/2 Lobster 1/2 Crab Fresh & smoked shrimps 3p fine de claire no.4 Skagenröra Brioche & aioli 895:-					
PLAT DU JOUR ALWAYS 155:- MONDAY FARM CHICKEN With potato purée, chicken jus & sherry-glazed Brussels sprouts TUESDAY PORK BELLY With tomato concassé, smashed potatoes & chorizo mayonnaise WEDNESDAY CLOSED THURSDAY PORK SCHNITZEL With green beans, herb butter & chateau potatoes FRIDAY GRILLED VEAL With tomato salad, béarnaise sauce & French fries					
DESSERT			BEVERAGES		
CRÈME BRÛLÉE	105:-		DRAUGHT BEER		WINES
			Carlsberg Export	78	SPARKLING
			Brooklyn Swiipa	84	Gran Buque Cava
					135/675
					Moët & Chandon Brut impérial
					175/1095
			BOTTLED BEER		WHITE
			Carlsberg Hof	78	Xavier, Le Petit Blanc, FRA
			1664 Blanc	82	Kein Name, Riesling, GER
			NCB, Kellerbier Lager	96	Louis Robin, Chablis, FRA
			NCB, 100W IPA	96	165/745
			NON-ALCOHOLIC		ROSÉ
			Sodas	45	Château des Bertrands, La Petite Rosé, FRA
			Red Bull	55	135/625
			Carlsberg 0,5%	58	RED
			1664 Blanc 0,0%	68	Xavier, Le Petit Rouge, FRA
			Richard Juhlin Sparkling Wine	98	Villa Antinori Rosso, ITA
			Mocktail	88	145/685
					Château Bonnet, Bordeaux, FRA
					155/715

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