



A LA CARTE

GOÛTEZ L'AVENTURE

ENTRÉES

- BLEAK ROE TACO** 165/2pcs
bleak roe, sour cream & pickled red onion
- MISTER FRENCH'S HOT DOG** 175/2pcs
lamb & pork sausage, truffle mayonnaise & fried onions
- ARANCINI** 125/3pcs
risotto fritters flavored with parmesan, shallots, fresh chilli, pickled silver onion & chive mayonnaise
- LE CHARCUTERIE** 205
mixed charcuterie, Gruyère, olives & cornichons
- STEAK TARTARE** 195
diced beef fillet with capers, cornichons, Dijonnaise, raw pickled beetroot & Dijon mustard
- ESCARGOT** 175
snails au gratin in garlic & roquefort, served with freshly baked baguette
- MUSHROOM** 170
mixed mushrooms with artichoke puree, brussels sprouts, chilli & parmesan
- FRENCH ONIONSOUP** 165
au gratin with gruyère

TARTE FLAMBÉE

"French Pizza"

CHEVRE

sour cream, leek, chèvre, roasted walnuts, honey & arugula

185

MUSHROOM

sour cream, Västerbotten cheese, leek, mushrooms, pickled silver onion & truffle mayonnaise

190

SEAFOOD & DELICACIES

- OSTRON FINE DE CLAIRE** 35 each
served with mignonette, lemon & tabasco
- TOAST SKAGEN** half 195/ full 285
topped with roe, red onion, lemon & toasted brioche
- MOULES MARINIÈRES** half 155/ full 285
blue mussels from Norway, served with aioli & freshly baked baguette. full is served with fries
- BLEAK ROE FROM BOTTENVIKEN** 315
on butter-fried brioche with red onion, chives & sour cream

PEARLS BY KVICKEN

OSCIETRA CAVIAR

pearls by kvicken, japanese snowsalt limited edition

28g/725

served with sour cream, silver onion & butter-fried brioche

PARTY MENU

BLEAK ROE TACO
bleak roe, sour cream & pickled red onion

TOAST SKAGEN
red onion, lemon & toasted brioche

ENTRECÔTE
with French tomato salad, sauce béarnaise & fries

CRÈME BRÛLÉE
flavored with vanilla

695

PLAT PRINCIPAL

GRILL PLATEAU

min. 2 people

entrecôte, iberico secreto & merguez served with French tomato salad, green salad, espelette mayonnaise, béarnaise sauce & fries
465/pp

- BEEF FILLET** 465
tournedos with garlic fried haricot verts, raw fried potatoes & green pepper sauce
- ENTRECÔTE** 435
with French tomato salad, sauce béarnaise & fries
- RED WINE BRAISED BEEF CHEEK** 295
served with truffle potato puree
- STEAK TARTARE** 295
diced beef fillet with capers, cornichons, Dijonnaise, raw pickled beetroot & Dijon mustard, served with fries & green salad
- CHAR** 335
salad on delicatessen cucumber, fennel and dill, Sandefjord sauce with trout roe, served with spinach-slung potatoes & Västerbotten cheese
- COD** 385
with hand-peeled prawns, horseradish, hollandaise on browned butter & sautéed spinach
- TRUFFLE PASTA** 285
linguine with mushroom sauce, fried oyster wedges, garlic fried mushrooms, parmesan & truffle
- RISOTTO** 265
asparagus, sugar peas, kale, marcona almonds & parmesan

LES FROMAGE de Mister French

SELECTION OF CHEESE

BRILLAT SAVARIN
French creamy white mold cheese made from unpasteurized cow's milk & cream

ROQUEFORT
French cave-aged blue cheese made from unpasteurized sheep's milk

COMTÉ
French hard cheese made from unpasteurized cow's milk

Served with fig marmalade & crackers

60/pcs

LE DESSERT

- ICE CREAM & SORBET** 50/pcs
Fråga din servis efter dagens smak
- CRÈME BRÛLÉE** small 45/ large 115
flavored with vanilla
- FRENCH TOAST** 135
with vanilla ice cream, cinnamon & dulce de leche
- CHOCOLATE ICE CREAM** 135
with white chocolate mousse, cherries & hazelnuts

LIBATIONS

DE ALTITUDE

COCKTAILS | 175

CLASSIQUES & VARIANTES

MISTER FRENCH ÅRE G&T
Åre Bränneri Locals Edition, Åre Tonic, bloodgrape

MISTER FRENCH DRY MARTINI
Bombay Premier Crü Gin, Martini Ambrato, Fino sherry, olives

MISTER FRENCH ESPRESSO MARTINI
Grey Goose Vodka, Borghetti café, espresso, coffee syrup

MISTER FRENCH LEMONADE
choose between: lemon, raspberry, strawberry & blood orange

FRENCH 75
Bombay Sapphire, lemon, sugar, champagne

MARGARITA
Patron Silver, Cointreau, lime, sugar

SIDE CAR
Hennessy VS cognac, Cointreau, lemon, sugar

BLOODY MARY
Grey Goose Vodka, port wine, Mister French bloody mix, tomato juice, spices

LES SIGNATURES DE MISTER FRENCH

LEMON & COCONUT
Bombay lemon pressé, Cointreau, passion fruit, lemon, coconut foam

BLOOD ORANGE & STRAWBERRY
Hennessy VS cognac, Rinquinquin, blood orange, strawberry, lemon

BOURBON & CAMEL
Maker's Mark, candy sugar, sea salt

TROPICAL & PEPPER
Bacardi Tropical, Martini Ambrato, roasted pepper, lime, pineapple soda

CUCUMBER & ELDERFLOWER
Bombay Sapphire, St Germain Elderflower, lime, cucumber, soda

RASPBERRY & APRICOT
Grey Goose Vodka, Apricot brandy, raspberry, lemon, Organics Purple Berry

* SOME COCKTAILS MAY CONTAIN EGG

LIBATIONS

WINES BY THE GLASS

FAT			
CARLSBERG EXPORT 5.0%	92	BUBBLES	
1664 KRONENBURG BLANC	98	FAUSTINO BRUT RESERVA. CAVA	135
NYA CARNEGIE JACK IPA	99	MOËT & CHANDON BRUT	165
GUINNESS	112		
		WHITE	
FLASKA		LE PETIT BLANC. SAUV BLANC	130
CARLSBERG EXPORT 5.0%	89	GUSTAVE LORENTZ. RIESLING	155
CARLSBERG HOF 4.2%	88	LOUIS ROBIN. CHABLIS	165
1664 KRONENBURG BLANC	94	NUITON-BEAUNOY. BOURGOGNE	165
		HENRI BOURGEOIS. SAUV BLANC	165
CIDER		KEIN NAME. RIESLING TROCKEN	135
SOMERSBY PÄRON	89		
BOULARD	94	RED	
		LE PETIT ROUGE. SYRAH	130
LOCALS ONLY		JOSEPH FAIVELEY. PINOT NOIR	185
SVARTBERGET HAPPY VALLEY IPA	105	XAVIER. CÔTES-DU-RHÔNE	135
SVARTBERGET ROMA	105	CDC ROUGE. MERLOT	145
ÅRE BRYGGKOMAGNI IPA	105	BOSIO. EGIDIO BARBERA D'ALBA	155
		ALBERTO BALLARIN. NEBBIOLO	175
HARD SELTZER		VILLABELLA. RIPASSO	155
LØWLY	95	BODEGAS. RIBERA DEL DUERO	180
		MARQUÉS DE VITORIA. RIOJA	155
NON-ALCOHOLIC		DOUBLE CANYON. CAB SAUVIGNON	185
PEPSI. PEPSI MAX. ZINGO. 7-UP	50		
SAN PELLEGRINO 25CL/50CL	45/85		
BROOKLYN 0.4	65		
CARLBERG AFB	60		

FULL WINE LIST AVAILABLE

Salut!