MISTER FRENCH ÅRE

A LA CARTE

ENGLISH MENU

Classics + Twists 185

DRY MARTINI
Your choice of No.3 London Dry Gin or Gray Goose Vodka
Dolin Dry Vermouth, Orange Bitters, Noccelara Olives

MARGARITA
Patron Silver Tequila, Cointreau, Lime, Sugar, Salt

ESPRESSO MARTINI
Gray Goose Vodka, Galliano Espresso, Espresso, Coffee Sugar

SIDECAR
Hennessy VS, Cointreau, Lemon, Sugar

MOJITO
Bacardi Carta Blanca, Lime, Sugar, Mint, CO2

PENDENNIS CLUB
Bombay Sapphire Gin, Merlet Lune d'Abricot, Lime, Sugar, Peychaud's Bitters

ÅRE GIN TONIC
Distillery in Åre Local's Edition, Svartberget Botanical Tonic, Grapefruit

low alcohol by volume 119

FIERO
Martini Fiero, Strawberries, Blood Orange, Pink Grapefruit, CO2

AMERICANO
Campari Bitter, Antica Formula, CO2

MANDARIN
Sarti Rosa, Mandarin, Bergamot, CO2

Signature 185

CASSARA
Grey Goose Vodka, Carlshamns Flaggpunsch, Lingonberry, Blackberry

PIÑA
Bacardi Carta Blanca, Pineapple, White Wine Vinegar, Fluffy Coconut Foam

MONEY
Patron Silver Tequila, Villa Cardea Aperitivo, Lime, Chili, Honey, Mandarin, Bergamot, CO2

APPLE AFFAIR
Boulard Grand Solage, Cartron Vanille, Apple Cider Vinegar, Maple Syrup, Cardamom Foam on Apples from Österlen

CUCUMBER & ELDERFLOWER
Bombay Sapphire Gin, St Germain Elderflower, Lime, Cucumber, CO2

PECHETTE
Bombay Sapphire Gin, Sooted Peach, Quince, Moët & Chandon Brut Champagne

KINDA MANHATTAN
Maker's Mark Bourbon, Agitator Blind Seal Straight Rye, Blossa Tresjärnig, Angostura Bitters

TEQUILA SODA
Patron Silver Tequila, Mancino Vermouth Bianco, Fig leaves, Lime oil, CO2

BLOODORANGE & STRAWBERRY
Hennessy VS, Rinquinquin Peach Starch, Strawberries, Blood Orange, Grapefruit Oil

Tea Time 640

HENDRICKS GIN TONIC

with classic accompaniments
Served for 4 people in
traditional English tea service

What the Fore 135

GALLIANO HOT SHOT
Galliano vanilla, coffee, cream

BOMBARDINO
Poli bomb, cognac, cream

APPETIZERS

ROETACO 165/2PCS
Swedish balticroe with sour cream & pickled red onion

MISTER FRENCH'S HOT DOG 175/2PCS
Lamb & beef sausage with truffle mayonnaise & fried onions

ARANCINI 145/PCS
Risotto fritters flavored with truffle & parmesan, served with lemon mayonnaise, thyme-baked chanterelle mushrooms, chili-pickled silver onions & grated parmesan

LE CHARCUTERIE 80G 185

STEAK TARTAR 225
Hand-cut beef fillet served with Gruyère mayonnaise, pickled fried onions, pommes alumettes, grated Gruyère & herb oil

ESCARGOT 195
Snails gratinated in garlic & roquefort,
served with freshly baked baguette

CHÈVRE 175
Fried chèvre with beetroot carpaccio, truffle honey, frisée salad, pickled silver onion & fried Jerusalem artichoke

FRENCH ONION SOUP 185
Gratin with gruyère

SHELLFISH & DELICATESSES

TOAST SKAGEN half 215/full 325
Baltic roe, red onion & brioche

MOULES MARINIÈRES half 185/full 315
Served with aioli, lemon & freshly baked baguette
Whole served with fries

BALTIC ROE TOAST 30G 345
Butter-fried brioche with red onion, chives, lemon & sour cream

OSCIETRA CAVIAR 28G
Oscietra caviar 28G 725
Artic Roe Swedish Black Caviar Artic Pearl 50g 1550
Served with sour cream, silver onion, lemon & butter-fried brioche

OSTRON FINE DE CLAIRE
Mignonette, lemon & hot sauce
45/st - 3st/120 - 6st/240 - 12st/480

GOOSE BUMP

Artic Roe Swedish black caviar Artic Pearl 3g
Grey Goose vodka 3cl
185

Please inform us about your allergies & feel free to ask about the origin of our meat dishes. Oysters & shellfish are so-called high-risk foods that can cause discomfort or allergic reactions, often in combination with alcohol.

MAINS

STEAK TARTARE 335
Hand-cut beef fillet served with Gruyère mayonnaise, pickled fried onions, pommes alumettes, grated Gruyère & herb oil served with green salad & French fries

BEED CHEEK 365
Truffle potato puree, hot smoked pork belly, baked chanterelle mushrooms & pickled pearl onions

COD 385
Grilled cod loin, pumpkin puree, sour pumpkin salad, silver onion, spinach & roasted pumpkin seeds served with browned butter foam

TRUFFLE PASTA 285
Pasta pappardelle with truffle butter, fried Jerusalem artichoke, parmesan, parsley & winter truffle

CABBAGE 265
Butter baked with sautéed kale & celeriac puree, browned butter, fried black cabbage & chervil

GRILLADES
AU CHARBON

ENTRECÔTE 455
Grilled entrecote, French tomato salad, béarnaise sauce, red wine sauce & french fries

BEEF FILLET 485
Tournedos of beef fillet with garlic-fried green beans, green pepper sauce & fried potatoes

CHAR 355
Grilled Arctic char, beurre blanc, trout roe, raw sliced apple, delicatessen cucumber, pickled fennel & dill
Served with butter-slathered potatoes

GRILL PLATEAU
minimum 2pax 495/pp
ENTRECÔTE. IBERICO SECRETO & MERGUEZ
French tomato salad, green salad, béarnaise sauce, red wine sauce & french fries

CHEFS CHOICE

BALTIC ROE TACO
Baltic roe, smetana & soured red onion

TOAST SKAGEN
Baltic roe, red onion & brioche

ENTRECÔTE
French tomato salad, bearnaise sauce, red wine sauce & french fries

CRÈME BRÛLÉE
Vanilla

765
Ordered by the whole party

MISTER FRENCH ÅRE

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CHEESE

BRILLAT SAVARIN
French creamy cheese made from un-pasteurized cow's milk and cream

COMTÉ
French hard cheese made from unpasteurized cow's milk

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

served with jam and house crackers - 70/pcs

DESSERT

GRANULAR ICECREAM 135
Served with roasted chocolate, rosemary granité, raw sliced mushrooms & oxalis

MADELEINE COOKIES 125
Served with vanilla cream

CRÈME BRÛLÉE SMALL 75 / LARGE 125
A French classic

ICE CREAM/SORBET 65/PCS
Ask your service for the taste of the day

CHOCOLATE TRUFFLE 55

DESSERT COCKTAILS

ESPRESSO MARTINI
Gray Goose Vodka, Galliano Espresso, Espresso, Coffee Sugar

IRISH COFFEE
Tullamore D.E.W, Brewed coffee, Coffee sugar, Lightly whipped cream

KAFFE KARLSSON
Baileys Irish Cream, Cointreau, Brewed coffee, Lightly whipped cream

BRANDY ALEXANDER
Hennessy VS, Creme de Cacao Brown, Cream

CARAJILLO
Patron Silver Tequila, Patron XO Café, Galliano Vanilla, Espresso, Orange oil

185

HOT SHOT 135
Make coffee, Whip cream, Hotshot Hotshot Hotshot

GULDKANT 140
Icy Carlshamns Flag Punch & Hennessy VS Cognac

CAFÉ ET THÉ

ESPRESSO	45
DOUBBLE ESPRESSO	55
MACCHIATO	45
CAFFE LATTE	55
CAPPUCCINO	55
AMERICANO	40
TEA	40
HOT CHOCOLATE	40