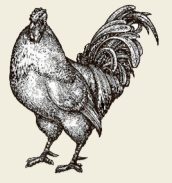


# BRASSERIE MAKALÖS



MATIN, MIDI, SOIR, BOISSONS TOUS LES JOURS, TOUTE L'ANNÉE

## APÉRITIFS

Bollinger .....	175 kr
Deutz brut classic .....	155 kr
L'Extra par Langlois .....	110 kr
Odd Bird 0% (non alcoholic) .....	85 kr

Dry martini .....	175 kr
Death in the afternoon (absinthe cremant) .....	125 kr
Pastis, Henri Bardouin (4 cl) .....	100 kr
Palo Cortado, El Maestro Sierra, Sherry (6cl) .....	204 kr

### DURING THESE CURRENT TIMES

Due to covid restrictions, a maximum of eight guest per table is allowed.  
The restiktion that specifies a minimum of 1m between tables is still enforced  
Last order for room-service from the kitchen is 21:30

## ENCAS

### LIGHTER DISHES

<b>Omelette</b>	
<b>Aux legumes de saison</b>	165 kr
<i>Omelette with primeurs</i>	
<b>Au jambon et fromage</b>	165 kr
<i>Cheese and ham omelette</i>	

## CHARCUTERIES

### CHARCUTERIES

20g/pc

<b>Salami</b>	65 kr
<i>Basque a l'esplette</i>	
<b>Ventreche roulée</b>	65 kr
<i>Noir de bigorre</i>	
<b>Lardo</b>	65 kr
<i>Noir de bigorre</i>	
<b>Saucisson sec</b>	65 kr
<i>Pyrénées</i>	
<b>Jambon de bayonne</b>	65 kr
<i>Bayonne</i>	
<b>Fromage du jour</b>	35 kr/piece
<i>Cheese of the day</i>	

## SPECIALITÉES

### ALWAYS AT MAKALÖS

<b>Bisque de homard</b>	125 / 195 kr
<i>French lobster soup</i>	
<b>Steak Minute</b>	265 kr
<i>Sirloin steak, swedish tomatoes, bearnaise</i>	
<i>Served with primeurs or fries</i>	

## ENTRÉES

### STARTERS

<b>Paté de foie gras</b>	175 kr
<i>Foie gras paté, soused rhubarb, sourdough crutons, sage</i>	
<b>Escargots</b>	155 kr
<i>Snails in garlic and parsley</i>	
<b>Chèvre cendré</b>	165 kr
<i>Ash rolled chèvre, beets, rosé glaze, roasted pistachios</i>	
<b>Carpaccio de thon</b>	165 kr
<i>Tuna carpaccio, grapefruit, elderflower, red onion</i>	

## PLATS PRINCIPAUX

### MAINS

<b>Ombre chevalier au beurre</b>	285 kr
<i>Butter fried char, dill potato, baked tomato, fennel, saffron, shrimp sauce</i>	
<b>Panisse de Nice</b>	225 kr
<i>Panisse, grilled vegetables, roasted paprika crème</i>	
<b>Filét de veau</b>	285 kr
<i>Grilled veal entrecôte, spring vegetables, herb beurre blanc</i>	
<b>Bouillabasse</b>	265 kr
<i>Bouillabasse, safron fennel, aioli, sourdough crutons</i>	

#supportyourlocal

Take away

## SALADES

### SALADS

<b>Salade de canard</b>	195 kr
<i>Duck breast, grilled nectarins, gruyère, red onion marmelade, almonds</i>	
<b>Salade niçoise</b>	195 kr
<i>Salad niçoise, nobis dressing</i>	

## TARTAR

<b>Tartar de veau</b>	175 / 255 kr
<i>Veal tartar, confit yolk, truffle mayonnaise, pickled onion, raddish, cress</i>	
<i>Whole tartar is served with pommes allumettes</i>	

## ON THE BOARD

Ask your waiter if we serve something outside of the menu

## SIDES

<b>Green salad</b>	35 kr
<b>Tomato salad</b>	45 kr
<b>Pommes allumettes</b>	35 kr
<b>Fried primeurs</b>	65 kr
<b>Bearnaise</b>	25 kr
<b>Aioli</b>	25 kr
<b>Nobis dressing</b>	25 kr

We don't accept cash

Allergies?  
Ask your waiter

### Computer?

Certainly, but we ask you to use our balconies

BIENVENUE À BRASSERIEMAKALOS.SE  
@BRASSERIEMAKALOS  
BRASSERIE MAKALÖS, KOCKSGRÄND 1,  
STOCKHOLM 08 - 440 66 25



# CARTE DES DESSERTS

## APRÈS DÎNER

<i>Café Parisien (Grand Marnier rouge, coffee, cream)</i> .....	155 kr
<i>Irish coffee (Irish whiskey, coffee, sugar, cream)</i> .....	155 kr
<i>French coffee (cognac, coffee, sugar, cream)</i> .....	155 kr
<i>Espresso Martini (Vodka, kahlua, sugar, vanilla, espresso)</i> .....	155 kr

### FROMAGES

#### CHEESE

*Today's cheeses*

<b>1 piece</b>	<b>35 kr</b>
<b>3 pieces</b>	<b>95 kr</b>

### DESSERTS

#### EFTERRÄTTER

**Crème brûlée** 115 kr

*Crème brûlée*

**Café gourmand** 115 kr

*Three small desserts, served with a single espresso*

**Terrine au chocolat** 115 kr

*Chocolate terrine, chocolate wafer, red berries ripple (contains nuts)*

**Brioche perdue** 35 kr

*Brioche french toast, soured rhubarb, vanilla ice cream*

**Truffe au chocolat** 35 kr

*Chocolate truffle*

**Glace** 45 kr

*A scoop of ice-cream or sorbet*

*Ask for today's flavours*

### VINS DOUX

#### SWEET WINES

<i>Loire</i>	<i>p / 6cl</i>
<i>2010 Quarts de Chaume</i>	86 kr
<i>2011 Coteaux du Layon</i>	86 kr
<i>Bordeaux</i>	
<i>2013 Sauternes</i>	110 kr
<i>Roussillon</i>	
<i>2014 Banyuls</i>	126 kr
<i>Jura</i>	
<i>Macvin blanc</i>	92 kr
<i>Macvin rouge</i>	92 kr
<i>Xerez</i>	
<i>Palo cortado</i>	204 kr

### CAFÉ ET THÉ

<i>Café Americain</i>	38 kr
<i>Espresso</i>	32 kr
<i>Double Espresso</i>	38 kr
<i>Macchiato</i>	38 kr
<i>Double Macchiato</i>	46 kr
<i>Cappuccino</i>	46 kr
<i>Café Latte</i>	48 kr
<i>Bryggkaffe</i>	36 kr
<i>Thé</i>	42 kr

### DIGESTIFS

<i>Chartreuse</i>	
<i>Chartreuse Liqueur du 9ème Centenaire</i>	35 kr
<i>Chartreuse Reine des Liqueurs</i>	48 kr
<i>Chartreuse VEP vert</i>	75 kr
<i>Chartreuse VEP jaune</i>	75 kr
<i>Whisky</i>	
<i>Johnnie Walker Black Lable (Scotland)</i>	22 kr
<i>Singleton 12 y Dufftown (Scotland)</i>	25 kr
<i>Calvados</i>	
<i>Domaine de la Galotière Pays d'auge</i>	33 kr
<i>Cognac</i>	
<i>Leopold Gourmel BIO attitude</i>	38 kr
<i>Armagnac</i>	
<i>Veuve Lafontant et ses Enfants</i>	30 kr

