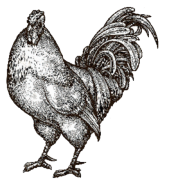




BRASSERIE MAKALÖS



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

APÉRITIFS

Summer bubbles.....	Daily Price	Dry martini	175 kr
Beaumont des Crayères.....	165 kr	Death in the afternoon (absinthe, cremant)	145 kr
L'Extra par Langlois	140 kr	Pastis, Casanis (4 cl)	100 kr
Odd bird 0% (alcohol free).....	85 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

PETITS CHOIX

SNACKS

• Boquerones Ansjovis in oil, grilled levain, lemon, tomato	125 kr	• Mélange d'olives provençales Mixed olives "provençal", beans	85 kr	• Charcuteries et fromages Today's selection of charcuteries and cheese	195/275 kr
• Chèvre mariné Marinated goat cheese, herbs, sundried tomato	95 kr	• Pain au levain grillé Grilled levain, whipped browned butter	65 kr	• Assiette mixte Boquerons, Chèvre, Olives, Grilled levain	295 kr

SALADES

SALLAD


- **Steak salade** 325 kr
Roquefort, dried tomato, onion, roasted pumpkin seeds, dijonnaise
- **Salade Niçoise** 325 kr
Grillde tuna, 63 °C egg, ansjovis, capers, tomato, cucumber, olives, potato
- **Avocat et saumon** 345 kr
Avocado sorbet, grilled salmon, potato, tomato, capers, onion, crutons

TARTE FLAMBÉE

- **Makalös** 225 kr
Bayonne ham, onion, Gruyère, crème fraîche, pepper
- **Vegetarienne** 225 kr
Onion, Gruyère, crème fraîche, zucchini, tomato, pepper

ENTRÉES

STARTERS

- **Escargots**  175 kr
Snails from Vingåker, parsley, garlic butter
- **Chèvre Chaud** 185 kr
Goat cheese, beets, pumpkin seeds, honey, sourdough bread
- **Bisque de fruits de mer**  165 /205 kr
French seafood soup, lobster, shrimps, crayfish stock, cream, cognac, seafood of the day

PLATS PRINCIPAUX

MAINS

- **Poulet fermier** 295 kr
French farm chicken, mixed salad, bearnaise, dijonnaise, pommes allumettes
- **Steak Minute**  325 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- **Tartar de thon** 315 kr
Tuna tartar, grilled lemon, avocado, tomato, pickled onion, herb salad
- **Le Poisson de ce soir** dagspris
Ask your waiter for the catch of the day
- **Filet de sandre grenoble** 395 kr
Pike-perch grenoble, beets, capers, browned butter
- **Socca et ratatouille** 205 kr
French chickpea pancake, ratatouille, spinach, herbs, grilled endive
Add chevre? + 50 kr
- **Bœuf Bourguignon**  255 kr
Bœuf Bourguignon, boiled summer potato

SUMMER MENU

16:00-18:00

Entrées

French seafood soup

eller

Chèvre chaud

goat cheese, beets, pumpkin seeds, honey

Plats principaux

Steak Minute

pommes allumettes, tomato salad, bearnaise, red wine sauce

eller

Socca et ratatouille

Chickpea pancake, ratatouille, spinach, herbs, grilled endive

Dessert

Crème Brûlée

595kr

SUPPLÉMENTS

SIDES

Green salad	35 kr
Tomato salad	45 kr
Pommes allumettes	35 kr
Boiled summer potato	35 kr
Sautéed vegetables	65 kr
Bearnaise	25 kr
Dijonnaise	25 kr
Red wine sauce	25 kr
Ratatouille	45 kr

 = Spécialités de Brasserie Makalös

Computer?

Certainly, but we ask you to use our balconies



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

We don't accept cash

Allergies?

Ask your waiter

