

MIDSUMMER

APERITIFS

Champagne Baronna	165 kr
Beaumont des Crayères	165 kr
André Delorme Cremant de Bourgogne	150 kr
Odd bird 0% (alkoholfri)	85 kr

SNACKS

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Hareng en boîte 95 kr
Smoked herring in a tin, levain

SALADES

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• **Salade Niçoise** 325 kr
Grilled tuna, egg, sardines, capers, tomato, cucumber, olives, potato

• **Steak Salade** 395 kr
Sirloin, Roquefort, tomato, Dijonnaise, cucumber, onion

• **Chèvre du chef** 295 kr
Gratinated goat cheese, tomato, olives, onion, capers, strawberries, strawberry balsamic vinaigrette

PLATS

DISHES

• **Escargots** 175 kr
Snails from Vingåker, parsley, garlic butter

• **Charcuteries et fromages** 255 kr
Todays selection of charcuteries and cheese

• **Croque monsieur** 195 kr
Croque monsieur on levain

• **Gapacho** 115 kr
Gazpacho, garlic levain
Add whiteleg shrimps + 70 kr
Add halloumi + 50 kr

• **Poulpe** 345 kr
Octopus, tomato dressing, capers, lemon, parsley, black rice

• **Mille feuille** 265 kr
Zucchini ratatouille, lemon ricotta, cream cheese Provençale, comté

SPECIALITÉES

ALWAYS AT MAKALÖS

✿ **Bœuf Bourguignon** 279 kr
Bœuf Bourguignon, potato puré

✿ **Steak Minute** 395 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes

✿ **Bouillabaisse** 379 kr
Tomato based fish- & shellfish stew, rouille, grilled levain

✿ **Bisque de fruits de mer** 165 /205 kr
French shellfish soup, shrimps, crayfish, cream, cognac,

CAFÉ ET THÉ

Café Americain	42 kr
Espresso	34 kr
Double Espresso	40 kr
Macchiato	42 kr
Double Macchiato	48 kr
Cappuccino	48 kr
Café Latte	52 kr
Bryggkaffe	38 kr
Thé	44 kr
Varm Choklad	44 kr

DESERTS

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Crème brûlée 125 kr
Crème brûlée

Financier 145 kr
Almond cake, rhubarb compot, vanilla ice cream

Café gourmand 145 kr
Three small desserts, with a single espresso

Fraises 175 kr
Sweetened strawberries, lime, cream cheese

Douceur de la semaine 45 kr
Sweet of the day

