



# BRASSERIE MAKALÖS



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

## APÉRITIFS

|                                |        |                                                  |        |
|--------------------------------|--------|--------------------------------------------------|--------|
| Champagne Baronna.....         | 165 kr | Dry martini .....                                | 175 kr |
| Beaumont des Crayères .....    | 165 kr | Death in the afternoon (absinthe, cremant) ..... | 145 kr |
| Cremant de Bourgogne.....      | 150 kr | Pastis, Casanis (4 cl) .....                     | 120 kr |
| Odd bird 0% (alkoholfri) ..... | 85 kr  | Södra Maltfabriken Small Batch Gin & Tonic ..... | 170 kr |

## PETITS CHOIX

### LIGHTER DISHES

|                           |                                                      |                                 |                                   |
|---------------------------|------------------------------------------------------|---------------------------------|-----------------------------------|
| • Croque monsieur 195 kr  | • Cuisses de grenouille 205 kr                       | • Hareng en boîte 95 kr         | • Charcuteries et fromages 255 kr |
| Croque monsieur on levain | Fried frog legs, truffle mayonnaise, parsley, garlic | Smoked herring in a tin, levain | Todays charcuteries and cheeses   |

## SOUPES

### SOUPS

- Bisque de fruits de mer 165 /205 kr  
French shellfish soup, shrimps, crayfish, creme fraiche, cognac
- Gapacho 115 kr  
Gazpacho, garlic levain  
Add whiteleg shrimps + 70 kr  
Add halloumi + 50 kr

## SALADES

### SALAD

- Salade Niçoise 325 kr  
Grilled tuna, egg, sardines, capers, tomato, cucumber, olives, potato
- Steak Salade 395 kr  
Sirloin, Roquefort, tomato, Dijonnaise, cucumber, onion
- Salade chèvre du chef 295 kr  
Gratinated goat cheese, tomato, olives, onion, capers, strawberries, strawberry balsamic vinaigrette

## ENTRÉES

### APPETIZER

- Escargots 175 kr  
Snails from Vingåker in parsley & garlic butter
- Chèvre chaud 165 kr  
Gratinated goat cheese, honey, beets, levain
- Steak tartar a'la Makalös 205 kr / 298 kr  
Tartar, schalott, ox marrow foam, capers, cress, beets, "Unika Efterglöd" cheese
- Petite poulpe 195 kr  
Octopus, tomato dressing, capers, lemon, parsley

## PLATS PRINCIPAUX

### MAINS

- Saumon rimé 265 kr  
Cured salmon, creamy dill potatos, mustad sauce
- Steak Minute 395 kr  
Sirloin, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Dorade grillé 375 kr  
Grilled seabass, lemon, chili, garlic, capers, salad
- Crevettes rouge et salade 345 kr  
Pernod seared shrimps, garlic, cream, grilled levain, salad
- Bouillabaisse 379 kr  
Tomato based fish- & shellfish stew, rouille, grilled levain
- Poulpe 345 kr  
Octopus, tomato dressing, capers, lemon, parsley, black rice
- Tarte flambé 265 kr  
Gruyère, grilled vegetables, cream cheese "Provençale", slaw
- Bœuf Bourguignon 279 kr  
Bœuf Bourguignon, boiled potatoes

## SUMMER MENU

16:00-18:00

### Entrées

Gazpacho

### Plats principaux

Saumon rimé

### Dessert

Strawberries  
535kr

## SUPPLÉMENTS

### SIDES

- Green salad 35 kr
- Tomato salad 45 kr
- Pommes allumettes 35 kr
- Potato puré 35 kr
- Sauteed vegetables 65 kr
- Bearnaise sauce 25 kr
- Dijonnaise 25 kr
- Red wine sauce 25 kr
- Rouille 25 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  
payments

### Origin of meat products?

### Allergies?

Ask your waiter

