



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne Baronna.....	169 kr	Dry martini	175 kr
Champagne du jour	dayprice	Death in the afternoon (absinthe, cremant)	145 kr
Cremant de Bourgogne.....	155 kr	Pastis, Casanis (4 cl)	120 kr
Odd bird 0% (alkoholfri)	89 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

SNACKS

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• Olives	55 kr	• Crabe en mue	135 kr	• Calamares frit	95 kr	• Charcuteries et fromages	255 kr
Large green pitted olives		Soft shell crab, raw tomato dressing		Fried calamari, aioli, lemon		Today's charcuteries and cheeses	

SOUPES

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- **Bisque de homard** 165 / 205 kr
French lobster bisque, shrimp, crayfish, crème fraîche, cognac
- **Soupe l'oignon** (V) 145 / 195 kr
Gruyère gratinated French onion soup, roscoff onion
Add pork belly (X) + 30 kr
- **Gazpacho** 149 kr
served with crutons

SALADES

SALLAD

- **Salade Niçoise** 325 kr
Grilled tuna, 63 °C egg, anchovies, capers, tomato, cucumber, olives, potato
- **Salade chèvre du chef** 295 kr
Gratinated chèvre, tomatos, olives, strawberries, balsamico
- **Steak salade** 395 kr
Grilled sirloin steak, roquefort, tomato, dijonnaise, cucumber, onion



ENTRÉES

APPETIZER

- **Escargots** 175 kr
Vingåker Snails in garlic and parsley
- **Oeufs cocotte a'la truffe** (V) 165 kr
Baked egg, truffle mayonnaise
Add cold smoked salmon (X) 225 kr
- **Steak tartar** 205 kr / 298 kr
Steak tartar, capers, shallots, beets, Worcestershire sauce, Dijon, egg yolk, cognac, Tabasco
Large tartar is served with Pommes Allumettes
- **Socca** 195 kr
Chickpea pancake, rattatouille

PLATS PRINCIPAUX

MAINS

- **Sandre de "Hjälmarén"** 415 kr
Pike perch, Bayonne ham, asparagus, new potatoes, parsley sabayonne
- **Steak Minute** 415 kr
Sirloin steak, tomato salad, Bearnaise, red wine sauce, pommes allumettes
- **Poulet grillé** 389 kr
Grilled chicken, green salad, two sauces, pommes allumettes
- **Dorade royal à la plancha** 425 kr
Grilled gilt-head bream, aromatitc salad
- **Boulette de veau** 289 kr
Veal meatballs, potato purée, lingon berries, pickled cucumber, dijon cream sauce
- **Bouillabaisse** 395 kr
Tomato based fish & shellfish stew, rouille, grilled levain
- **Legumes primeur au feu** (V) 315 kr
Warm vegetable salad, asparagus, gem salad, baked onion, wild garlic emulsion
- **Bœuf Bourguignon** 295 kr
Bœuf Bourguignon, potato purée
- **Poulpe** 345 kr
Octopus, raw tomato dressing, capers, lemon

☘ = Spécialités de Brasserie Makalös

PLAT DU SOIR

DISH OF THE DAY

See our blackboard for tonight's dishes

or ask your waiter

Mussels?

Unfortunately, the availability of good quality mussels has not been good, therefor we haven't added them to our menu.

If we are able to get our hands on some we will add them to our blackboard

SPECIALITÉE

- **Swedish sturgeon caviar** 595 kr
20 g

ADD A GLAS OF BUBBLES

- | | |
|----------------------|--------|
| Champagne Baronna | 169 kr |
| Cremant de Bourgogne | 155 kr |
| Odd bird 0% | 85 kr |

We don't accept cash payments



Computer? Tablet?

Certainly, but we ask you to use our balconies



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

Origin of meat products?

Allergies?

Ask your waiter

