



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	• Amandes de Marcona	65 kr	• Chips	45 kr
Large green pitted olives		Marcona almonds		Ready salted or Sourceam	

SOUPES

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- **Bisque de homard** 165 / 205 kr
French lobster bisque, shrimp, crayfish, crème fraiche, cognac
- **Soupe l'oignon** 145 / 195 kr
Gruyère gratinated French onion soup, roscoff onion
Add pork belly + 30 kr

SALADES

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- **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** 165 kr
Baked egg, truffle mayonnaise
Add cold smoked salmon
- **Calamares frit** 95 kr
Fried calamari, aioli, lemon
- **Socca** 195 kr
Chickpea pancake, rattatouille
- **Charcuteries et fromages** 255 kr
Todays charcuteries and cheeses

PLATS PRINCIPAUX

MAINS

- **Steak Minute** 415 kr
Sirloin steak, tomato salad, Bearnaise, red wine sauce, pommes allumettes
- **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** 315 kr
Warm vegetable salad, asparagus, pumpkin, baked onion, herb emulsion
- **Bœuf Bourguignon** 295 kr
Bœuf Bourguignon, potato purée
- **Saumon rimé** 265 kr
Cured salmon, creamy dill potatoes

PLAT DU SOIR

DISH OF THE DAY

See our blackboard for tonight's dishes or ask your waiter

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

☘ = Spécialités de Brasserie Makalös



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

We don't accept cash payments

Origin of meat products?

Allergies?

Ask your waiter

