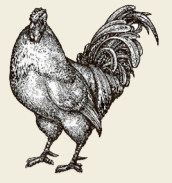


BRASSERIE MAKALÖS

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



APÉRITIFS

Bollinger	175 kr	Dry martini	175 kr
Billecarte-Salmon	175 kr	Death in the afternoon (absinthe cremant)	125 kr
L'Extra par Langlois	110 kr	Pastis, Henri Bardouin (4 cl)	100 kr
Richard Juhlin (non alcoholic)	105 kr	Palo Cortado, El Maestro Sierra, Sherry (6cl)	204 kr

DURING THESE CURRENT TIMES

Due to new restrictions the restaurant closes at 20:00, this includes drinking in our public areas.

Last order is at 19:45, the dining room unfortunately has to be empty at 20:30

Last order for room-service from the kitchen is 21:00

ENCAS

LIGHTER DISHES

Omelette	
Aux legumes de saison	165 kr
Omelette with primeurs	
Au jambon et fromage	165 kr
Cheese and ham omelette	
Croque Monsieur	165 kr
Cheese, ham, tomato, béchamel	

CHARCUTERIES

CHARCUTERIES

20g/pc

Salami	65 kr
Basque a l'esplette	
Ventreche roulée	65 kr
Noir de bigorre	
Lardo	65 kr
Noir de bigorre	
Saucisson sec	65 kr
Pyrénées	
Jambon de bayonne	65 kr
Bayonne	
Fromage du jour	35 kr/piece
Cheese of the day	

SPECIALITÉS

ALWAYS AT MAKALÖS

Bisque de homard	125 / 195 kr
French lobster soup	
Boeuf Bourguignon	195 kr
Boeuf Bourguignon, potato puré	
Steak Minute	265 kr
Sirloin steak, green asparagus, confit tomato, bearnaise	
Served with primeurs or fries	

ENTRÉES

STARTERS

Paté de foie gras	175 kr
Foie gras paté, soused rhubarb, sourdough crutons, sage	
Escargots	155 kr
Snails in garlic and parsley	
Asperges blanches	165 kr
White asparagus, almonds, nobis dressing, gruyère	
Saumon marinée	165 kr
'Gravad lax', 63°C egg, brioche, hollandaise, asparagus crudité	

PLATS PRINCIPAUX

MAINS

Cabillaud au four	285 kr
Butter fried cod, beets, carrot veloute, chives, tomato beurre blanc	
Choux fleur cuit au beurre	225 kr
Butter fried cauliflower, carrot velouté, beluga lentils, radish, white asparagus	
Filét de veau	285 kr
Grilled veal entrecôte, spring vegetables, ramson sauce	
Confit de canard	265 kr
Duck leg confit, jerusalem artichoke, figs, parsnip crème, apple jus	

#supportyourlocal

Take away

SALADES

SALADS

Salade de legumes	185 kr
primeur salad, ramson mayonnaise	
Salade gersoise	195 kr
Duck rilette, smoked duck breast, gruyère, walnuts, orange vinaigrette	
Salade niçoise	195 kr
Salad niçoise, nobis dressing	

TARTAR

Tartar de veau	175 / 255 kr
Veal tartar, confit yolk, truffle mayonnaise, pickled onion, raddish, cress	
Whole tartar is served with pommes allumettes	

ON THE BOARD

Ask your waiter if we serve something outside of the menu

SIDES

Green salad	35 kr
Tomato salad	45 kr
Pommes allumettes	35 kr
Potato puré	35 kr
Fried vegetables	55 kr
Fried primeurs	65 kr
Bearnaise	25 kr
Aioli	25 kr
Nobis dressing	25 kr
Ramson mayonnaise	25 kr

We don't accept cash

Allergies?
Ask your waiter

Computer?

Certainly, but we ask you to use our balconies

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



CARTE DES DESSERTS

APRÈS DÎNER

<i>Café Parisien (Grand Marnier rouge, coffee, cream)</i>	155 kr
<i>Irish coffee (Irish whiskey, coffee, sugar, cream)</i>	155 kr
<i>French coffee (cognac, coffee, sugar, cream)</i>	155 kr
<i>Espresso Martini (Vodka, kahlua, sugar, vanilla, espresso)</i>	155 kr

FROMAGES

CHEESE

Today's cheeses

1 piece	35 kr
3 pieces	95 kr

DESSERTS

EFTERRÄTTER

Crème brûlée 115 kr

Crème brûlée

Café gourmand 115 kr

Three small desserts, served with a single espresso

Terrine au chocolat 115 kr

Chocolate terrine, chocolate wafer, red berries ripple (contains nuts)

Brioche perdue 35 kr

Brioche french toast, soured rhubarb, vanilla ice cream

Truffe au chocolat 35 kr

Chocolate truffle

Glace 45 kr

A scoop of vanilla ice cream

VINS DOUX

SWEET WINES

	<i>p / 6cl</i>
<i>Loire</i>	
<i>2010 Quarts de Chaume</i>	86 kr
<i>2011 Coteaux du Layon</i>	86 kr
<i>Bordeaux</i>	
<i>2013 Sauternes</i>	110 kr
<i>Roussillon</i>	
<i>2014 Banyuls</i>	126 kr
<i>Jura</i>	
<i>Macvin blanc</i>	92 kr
<i>Macvin rouge</i>	92 kr
<i>Xerez</i>	
<i>Palo cortado</i>	204 kr

CAFÉ ET THÉ

<i>Café Americain</i>	38 kr
<i>Espresso</i>	32 kr
<i>Double Espresso</i>	38 kr
<i>Macchiato</i>	38 kr
<i>Double Macchiato</i>	46 kr
<i>Cappuccino</i>	46 kr
<i>Café Latte</i>	48 kr
<i>Bryggkaffe</i>	36 kr
<i>Thé</i>	42 kr

DIGESTIFS

	<i>p / cl</i>
<i>Chartreuse</i>	
<i>Chartreuse Liqueur du 9ème Centenaire</i>	35 kr
<i>Chartreuse Reine des Liqueurs</i>	48 kr
<i>Chartreuse VEP vert</i>	75 kr
<i>Chartreuse VEP jaune</i>	75 kr
<i>Whisky</i>	
<i>Johnnie Walker Black Lable (Scotland)</i>	22 kr
<i>Singleton 12 y Dufftown (Scotland)</i>	25 kr
<i>Calvados</i>	
<i>Domaine de la Galotière Pays d'auge</i>	33 kr
<i>Cognac</i>	
<i>Leopold Gourmel BIO attitude</i>	38 kr
<i>Armagnac</i>	
<i>Veuve Lafontant et ses Enfants</i>	30 kr

