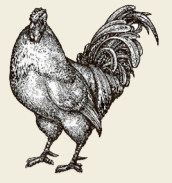


BRASSERIE MAKALÖS

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



APÉRITIFS

Bollinger	175 kr	Dry martini	175 kr
Deutz brut classic	155 kr	Death in the afternoon (absinthe cremant)	125 kr
L'Extra par Langlois	110 kr	Pastis, Henri Bardouin (4 cl)	100 kr
Odd Bird 0% (non alcoholic)	85 kr	Palo Cortado, El Maestro Sierra, Sherry (6cl)	204 kr

DURING THESE CURRENT TIMES

Due to covid restrictions, a maximum of eight guest per table is allowed.
The restriction that specifies a minimum of 1m between tables is still enforced
Last order for room-service from the kitchen is 21:30

ENCAS

LIGHTER DISHES

Omelette	
Aux legumes de saison	165 kr
Omelette with seasonal vegetables	
Au jambon et fromage	165 kr
Cheese and ham omelette	

TEATERMENU

16:00-18:00

Three course menu

Entrée	
Soft smoked char, oyster mayonnaise, cucumber, apple	
Principaux	
Steak Minute pommes allumette, tomato salad, bearnaise sauce	
Dessert	
Crème Brûlée	
	455 kr

This menu is only available during the first seating of the evening

SPECIALITÉES

ALWAYS AT MAKALÖS

Bisque de homard	125 / 195 kr
French lobster soup	
Bouef Bourguignon	195 kr
Boeuf Bourguignon, potato puré	
Steak Minute	265 kr
Sirloin steak, tomato salad, bearnaise, pommes allumettes	

ENTRÉES

STARTERS

Paté de foie gras	175 kr
Foie gras paté, apple, plum compote, brioche crutons	
Escargots	155 kr
Snails in garlic and parsley	
Omble chevalier fumé	165 kr
Soft smoked char, oyster mayonnaise, cucumber, apple	
Vichyssoise	115 / 175 kr
Potato and leek soup, cheese from wrångebäck, seaweed caviar, potato chips	

PLATS PRINCIPAUX

MAINS

Cabillaud au beurre	315 kr
Butter fried cod, smoked cauliflower puré, citrus pickled vegetables, fried jerusalem artichoke	
Polenta	225 kr
Creamy polenta, seasonal mushrooms, autumn apples, gruyère, truffle	
Cochon de Nibble gård	285 kr
Grilled pluma from Nibble gård, lardo, tart carrot velouté, butter fried chantarelles	
Magret de canard	275 kr
Duck breast, celeriac velouté, black kale, karamelized plum sauce	

#supportyourlocal

Take away

SALADES

SALADS

Steak salad	195 kr
Sirloin steak grilled nectarins, gruyère, red onion marmelade, almonds	
Salade automne	195 kr
Fall salad, mushrooms, endive, aioli	

MOULES

Moules marinières	175 / 255 kr
Served with pommes allumettes, aioli	

TARTAR

Steak Tartar	175 / 255 kr
Steak tartar, lardo, smoked mayonnaise, chantarelles, pickled silver onion, 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
Fried primeurs	65 kr
Bearnaise	25 kr
Aioli	25 kr
Nobis dressing	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

Pavlova 135 kr

Cloudberry pavlova, whipped cream cheese

Pannacotta 135 kr

Vanilla and coconut pannacotta, lemon curd

Truffe au chocolate 35 kr

Chocolate truffle

Glace 45 kr

A scoop of ice-cream or sorbet

Ask for today's flavours

VINS DOUX

SWEET WINES

<i>Loire</i>	<i>p / 6cl</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>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>Calvados</i>	
<i>Domaine de la Galotière Pays d'auge</i>	33 kr
<i>Cognac</i>	
<i>Grönstedts XO</i>	37 kr
<i>Armagnac</i>	
<i>Samalens 12y Single grape 'Ugni Blanc'</i>	30 kr

