



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne du Jour.....	Daily Price	Dry martini	175 kr
Beaumont des Crayères.....	155 kr	Death in the afternoon (absinthe, cremant)	145 kr
L'Extra par Langlois	130 kr	Pastis, Casanis (4 cl)	100 kr
Odd bird 0% (alcohol free).....	85 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

DURING THESE CURRENT TIMES

It is still recommended that you wash your hands regularly and keep distance when possible
Hand sanitation gel is provided on multiple places in the venue.
Please use the provided hand sanitation wipe.

ENCAS

LIGHTER DISHES

Omelette aux champignons	185 kr
<i>Omelette with mushroom duxelle</i>	
Au jambon et fromage	185 kr
<i>Ham and Cheese omelette</i>	
Charcuteries et fromage	195 kr
<i>Charcuteries and cheeses of the day</i>	

MOULES

MUSSELS

Moules marinières	185 /275 kr
<i>Mussels cooked in white wine and garlic</i>	
Moules à la crème	185 /275 kr
<i>Mussels cooked in white wine, garlic and cream</i>	

Served with pommes allumettes and aioli

SPECIALITÉS

ALWAYS AT MAKALÖS

Escargots	175 kr
<i>Snails from Vingåker in garlic, parsley and butter</i>	
Bisque de fruits de mer	185 /225 kr
<i>Lobster, shrimp and crayfish stock, cream, cognac, seafood of the day</i>	
Boeuf Bourguignon	255 kr
<i>Boeuf Bourguignon, potato puré</i>	
Steak Minute	325 kr
<i>Sirloin steak, tomato salad, red wine sauce, bearnaise, pommes allumettes</i>	

ENTRÉES

STARTERS

Terrine de foie gras	185 kr
<i>Foie gras terrine, plum preserve, brioche, pistachios</i>	
Soupe l'oignon	185 / 215 kr
<i>French onion soup with Roscoff onion, gruyère</i>	
Soupe d'aspèrges	195 kr
<i>Asparagus soup, cream, shrimps, cheese crisp, crutons</i>	
Hûîtres grillés	165 kr
<i>Two grilled oysters, beurre blanc, trout roe, chives</i>	
Hûîtres naturel	55 kr/p
<i>Oysters of the day with schalott vinaigrette</i>	
Oeuf poché	195 kr
<i>Poached egg, gruyère cream, green asparagus, tart onion</i>	

PLATS PRINCIPAUX

MAINS

Steak tartar à la Parisienne	195 /295 kr
<i>Beef tartar, onion, cornichons, capers, dijon mustard, cognac, tabasco</i>	
<i>Whole tartar is served with pommes allumettes</i>	
Betterave au four	265 kr
<i>Baked beetroot, celeriac puré, salsa verde, chèvre</i>	
Ombre chevalier	395 kr
<i>Steamed char, sauce verjus, green & white asparagus, trout roe, potato croquette</i>	
Côtelettes d'agneau	395 kr
<i>Lamb chops, herb crust, lamb jus, green asparagus, pommes Anna</i>	

SALADES

SALADS

Steak salade	275 kr
<i>Sirloin salad, fried jerusalem artichoke, roasted barley, kale, plum vinaigrette</i>	
Salade avec chèvre	255 kr
<i>Chèvre salad, fried jerusalem artichoke, roasted barley, kale, plum vinaigrette</i>	

THEATER MENU

16:00-18:00

Entrées

Asparagus soup, cream, shrimps, cheese crisp, crutons
or
French onion soup, Roscoff onion, gruyère

Plats principaux

Steak Minute, pommes allumettes, tomato salad, bearnaise sauce
or
Baked beetroot, celeriac puré, salsa verde, chèvre

Dessert

Crème Brûlée
595 kr

SUPPLÉMENTS

SIDES

Green salad	35 kr
Tomato salad	45 kr
Pommes allumettes	35 kr
Fried vegetables	65 kr
Bearnaise	25 kr
Aioli	25 kr

We don't
accept cash

Computer?

Certainly, but we ask you to use our balconies

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

Allergies?
Ask your waiter

