



# 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

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

## TODAY'S SPECIAL

Ask your waiter about today's special

Daily price

## SPECIALITÉS

### ALWAYS AT MAKALÖS

<b>Escargots</b>	<b>175 kr</b>
<i>Snails from Vingåker in garlic, parsley and butter</i>	
<b>Bisque de fruits de mer</b>	<b>165 / 205 kr</b>
<i>Lobster, shrimp and crayfish stock, cream, cognac, seafood of the day</i>	
<b>Boeuf Bourguignon</b>	<b>255 kr</b>
<i>Boeuf Bourguignon, potato puré</i>	
<b>Steak Minute</b>	<b>325 kr</b>
<i>Sirloin steak, tomato salad, red wine sauce, bearnaise, pommes allumettes</i>	

## ENTRÉES

### STARTERS

<b>Chèvre Chaud</b>	<b>175 kr</b>
<i>Chèvre, beetroot, endive, salt roasted walnuts, grilled sour-dough bread</i>	
<b>Soupe l'oignon</b>	<b>165 / 205 kr</b>
<i>French onion soup with Roscoff onion, gruyère</i>	
<b>Hûîtres grillés</b>	<b>165 kr</b>
<i>Two grilled oysters, beurre blanc, trout roe, chives</i>	
<b>Hûîtres naturel</b>	<b>55 kr/p</b>
<i>Oysters of the day with schalott vinaigrette</i>	

## PLATS PRINCIPAUX

### MAINS

<b>Steak tartar à la Parisienne</b>	<b>195 / 295 kr</b>
<i>Beef tartar, onion, cornichons, capers, beetroot, dijon mustard, cognac</i>	
<i>Whole tartar is served with pommes allumettes</i>	
<b>Betterave au four</b>	<b>235 kr</b>
<i>Baked beetroot, celeriac puré, salsa verde, chèvre</i>	
<b>Le poisson de ce soir</b>	<b>Daily price</b>
<i>Ask your waiter about the fish of the day</i>	

## SALADES

### SALADS

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

## THEATER MENU

16:00-18:00

### Entrées

*Chèvre Chaud*  
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

<b>Green salad</b>	<b>35 kr</b>
<b>Tomato salad</b>	<b>45 kr</b>
<b>Pommes allumettes</b>	<b>35 kr</b>
<b>Fried vegetables</b>	<b>65 kr</b>
<b>Bearnaise</b>	<b>25 kr</b>
<b>Aioli</b>	<b>25 kr</b>

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

