



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne Baronna.....	165 kr	Dry martini	175 kr
Beaumont des Crayères	165 kr	Death in the afternoon (absinthe, cremant)	145 kr
Cremant de Bourgogne.....	150 kr	Pastis, Casanis (4 cl)	120 kr
Odd bird 0% (alkoholfri)	85 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

PETITS CHOIX

LIGHTER DISHES

• Croque monsieur	195 kr	• Cuisses de grenouille	205 kr	• Hareng en boîte	95 kr	• Charcuteries et fromages	255 kr
Croque monsieur on levain		Fried frog legs, truffle mayonnaise, parsley, garlic		Smoked herring in a tin, levain		Today's charcuteries and cheeses	

SOUPES

SOUPS

- Bisque de fruits de mer
165 / 205 kr
French shellfish soup, shrimps, crayfish, creme fraiche, cognac
- Gapacho
115 kr
Gazpacho, garlic levain
Add whiteleg shrimps + 70 kr
Add halloumi + 50 kr

SALADES

SALAD

- Salade Niçoise
325 kr
Grilled tuna, egg, sardines, capers, tomato, cucumber, olives, potato
- Steak Salade
395 kr
Sirloin, Roquefort, tomato, Dijonnaise, cucumber, onion
- Salade chèvre du chef
295 kr
Gratinated goat cheese, tomato, olives, onion, capers, strawberries, strawberry balsamic vinaigrette

ENTRÉES

APPETIZER

- Escargots
175 kr
Snails from Vingåker in parsley & garlic butter
- Mille feuille
165 kr
Zucchini ratatouille, lemon ricotta, cream cheese Provençale, comté
- Steak tartar a'la Makalös
205 kr / 298 kr
Tartar, schalott, ox marrow foam, capers, cress, beets, "Unika Efterglöd" cheese
- Tarte l'oignon
145 kr
Onion, Roquefort, tomato salad, Dijonnaise
- Petite poulpe
195 kr
Octopus, tomato dressing, capers, lemon, parsley

PLATS PRINCIPAUX

MAINS

- Sandre de Hjälmarén
415 kr
Pike perch, asparagus, Bayonne, parsley sabayonne, new potatoes
- Steak Minute
395 kr
Sirloin, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Dorade grillé
375 kr
Grilled seabass, lemon, chili, garlic, capers, salad
- Crevettes rouge et salade
345 kr
Pernod seared shrimps, garlic, cream, grilled levain, salad
- Bouillabaisse
379 kr
Tomato based fish- & shellfish stew, rouille, grilled levain
- Poulpe
345 kr
Octopus, tomato dressing, capers, lemon, parsley, black rice
- Mille feuille
265 kr
Zucchini ratatouille, lemon ricotta, cream cheese Provençale, comté
- Bœuf Bourguignon
279 kr
Bœuf Bourguignon, boiled potatoes

• = Spécialités de Brasserie Makalös

THEATRE MENU

16:00-18:00

Entrées

- Shellfish bisque
- /
- French onion soup

Plats principaux

- Steak Minute
- /
- Bouillabaisse
- /
- Mille feuille

Dessert

- Chocolate truffle
- 595kr

SUPPLÉMENTS

SIDES

- Green salad 35 kr
- Tomato salad 45 kr
- Pommes allumettes 35 kr
- Potato puré 35 kr
- Sauteed vegetables 65 kr
- Bearnaise sauce 25 kr
- Dijonnaise 25 kr
- Red wine sauce 25 kr
- Rouille 25 kr

We don't accept cash payments

Computer?

Certainly, but we ask you to use our balconies



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

Origin of meat products?

Allergies?

Ask your waiter

