



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne Baronna.....	169 kr	Dry martini	175 kr
Beaumont des Crayères	169 kr	Death in the afternoon (absinthe, cremant)	145 kr
Cremant de Bourgogne.....	155 kr	Pastis, Casanis (4 cl)	120 kr
Odd bird 0% (alkoholfri)	89 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

PETITS CHOIX

LIGHTER DISHES

• Toast aux girolles 185 kr	• Cuisses de grenouille 205 kr	• Hareng en boîte 95 kr	• Charcuteries et fromages 255 kr
Chantarelle toast, grilled levain	Fried frog legs, truffle mayonnaise	Smoked herring in a tin, levain	Todays charcuteries and cheeses

SOUPES

SOUPS

- Bisque de fruits de mer 165 / 205 kr
French shellfish bisque, crème fraîche, cognac
- Soupe l'oignon 145 / 195 kr
Gruyère gratinated French onion soup, roscoff onion
Add pork-belly + 30 kr

HÛITRES

OYSTERS

- Oysters
1pc 55 kr 6pcs 300 kr 12pcs 600 kr

SALADES

SALLAD

- Salade Niçoise 325 kr
Grilled tuna, 63 °C egg, anjovis, capers, tomato, cucumber, olives, potato
- Salade chèvre du chef 295 kr
Gratinated chèvre, bell pepper, pumpkin, zucchini, red onion, tomato, olives

MOULES

MUSSELS

- Mariniere 1/2 225 kr 1/1 315 kr
Blue mussels, garlic, white wine
- A'la Crème 1/2 225 kr 1/1 315 kr
Blue mussels, garlic, white wine, cream

ENTRÉES

APPETIZER

- Escargots 175 kr
Vingåker Snails in garlic and parsley
- Terrine au foie gras 245 kr
Foie gras terrine, red wine pear, brioche, crispy chicken skin
- Steak tartar a'la Makalös 205 kr / 298 kr
Steak tartar, shallot, cornishons, egg yolk, cognac, horseradish, fried capers, dijon
- Betterave au four 145 kr
Baked beets, celeriac, chèvre, king oyster mushrooms, roasted hazelnuts

PLATS PRINCIPAUX

MAINS

- Omble chevalier farci aux écrevisses 415 kr
Crayfish stuffed char, chives beurre blanc, roasted carrots, trout roe, fried croquette
- Steak Minute 395 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Escalope de veau au Café de Paris 389 kr
Grilled veal schnitzel, Café de Paris sauce, peas sallad, lemon, pommes allumettes
- Boulette de veau 275 kr
Veal meatballs, potato puré, lingon berries, pickled cucumber, dijon cream sauce
- Bouillabaisse 379 kr
Tomato based fish- & shellfish stew, rouille, grilled levain
- Céleri-rave au four 295 kr
Celeriac variations, chantarelles, browned butter sauce, lingon berries
- Bœuf Bourguignon 279 kr
Bœuf Bourguignon, potato purée

THEATRE MENU

16:00-18:00

Entrées

Bisque de fruits de mer
/
Onion soup

Plats principaux

Steak Minute
/
Catch of the day
/
Celeriac variation

Dessert

Chocolate truffle
595kr

PLAT DU SOIR

DISH OF THE DAY

See our blackboard for
tonights dishes
or ask your waiter

• Poisson du soir day price
Fish of the day

• = Spécialités de Brasserie Makalös

Computer?

Certainly, but we ask you to use
our balconies



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

We don't
accept cash
payments

Origin of meat products?
Allergies?
Ask your waiter

