



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne Baronna.....	169 kr	Dry martini	175 kr
Bollinger Special Cuvée	195 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	• Caviar de Sevruga 20g 595 kr	• Charcuteries et fromages 255 kr
Chantarelle toast, grilled levain	Fried frog legs, truffle mayonnaise	Swedish sturgeon caviar served with crostinis	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

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
- **Foie Gras** 215 kr
Seared foie gras, brioche, cherry compote, fall mushrooms
- **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

- **Sole a la meunière** 389 kr
Witch meunière, browned butter, champignons, lemon, boiled potato
- **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
/
Witch meunière
/
Celeriac variation

Dessert

Chocolate truffle
595kr

PLAT DU SOIR

DISH OF THE DAY

See our blackboard for
tonights dishes
or ask your waiter

• = 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

