



BRASSERIE MAKALÖS

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



APÉRITIFS

Champagne Baronna.....	169 kr
Beaumont des Crayères	169 kr
Cremant de Bourgogne.....	155 kr
Odd bird 0% (alkoholfri)	89 kr

Dry martini	175 kr
Reine-des-prés (älgört, Lillet blanc, Gotlands vodka).....	175 kr
Pastis, Casanis (4 cl)	120 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 345 kr
Chantarelle toast, grilled levain	Fried frog legs, truffle mayonnaise	Smoked herring in a tin, levain	Cold cuts and cheeses from the north

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
- Champignon sauvage** 235 kr
Forest mushroom soup, cheese tart, crème fraîche, bleek roe

HORS D'ŒUVRE

SOMETHING SMALL

- **Caviar de Sevruga 20g** 595 kr
Swedish sturgeon caviar served with crostinis

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
- Renne "Gravlax"** 255 kr
Cured reindeer, potato- and jerusalem artichoke crisps, pickled mustard seeds, horseradish crème
- Steak tartar d'elan** 295 kr / 365 kr
Moose tartar, roasted onion crème, bleek roe, rye crisp
- **Betterave au four** 145 kr
Baked beets, celeriac, chèvre, king oyster mushrooms, roasted hazelnuts

PLATS PRINCIPAUX

MAINS

- Ombre Chevalier** 435 kr
Artic char "Norrländ" style, condensed whey sauce, pressed potato
- Steak Minute** 395 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Elan rôti** 345 kr
Slow roasted moose, pommes dauphinoise, game jus, chantarelles
- Filet de renne** 435 kr
Reindeer filét, shiitake, baked celeriac, pickled endive, blueberry sauce, blueberries, hazelnuts, juniper
- 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

= Spécialités de Brasserie Makalös

= Games dishes Game week

THEATRE MENU

16:00-18:00

Entrées

Bisque de fruits de mer
/
Onion soup

Plats principaux

Steak Minute
/
Bouillabaisse
/
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

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

