



# 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

|                                          |                               |                                         |                                  |                                   |
|------------------------------------------|-------------------------------|-----------------------------------------|----------------------------------|-----------------------------------|
| • Crevettes au four 198 kr               | • Calamares frit 95 kr        | • Croque monsieur 175 kr                | • Edamame 95 kr                  | • Charcuteries et fromages 255 kr |
| Vannamei shrimps, pernod, cream, paprika | Fried calamares, aioli, lemon | Bayonne, dijon, tomato, levain, gruyère | Butterfried edamame beans, dijon | Todays charcuteries and cheeses   |

## SOUPES

### SOUPS

- **Bisque de homard** 165 / 205 kr  
French lobster bisque, shrimp, crayfish, crème fraîche, cognac
- **Soupe l'oignon** 145 / 195 kr  
Gruyère gratinated French onion soup, roscoff onion  
Add pork belly + 30 kr
- **Vichysoisse** 145 / 195 kr  
Potato and leek soup, pork belly

## 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



## ENTRÉES

### APPETIZER

- **Escargots** 175 kr  
Vingåker Snails in garlic and parsley
- **Tarte l'oignon** 145 kr  
Onion tarte, lemon and thyme crème
- **Steak tartar a'la Makalös** 205 kr / 298 kr  
Steak tartar, shimeji mushroom, pommes julienne, soy emulsion, pickled chili, schallott  
Large tartar is serverd with pommes allumettes
- **Pate en croute** 165 kr  
Pastry baked paté, figs, cornishon, pearl onion, lavender

## PLATS PRINCIPAUX

### MAINS

- **Dos de cabillaud grenoblaise** 425 kr  
Butter fried cod, beets, capers, browned soy butter, potato purée
- **Steak Minute** 415 kr  
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- **Brioche Noir** 389 kr  
Ground duck, smoked duck breast, tarragon emulsion, confit schallott, black brioche, pont neuf potato
- **Tournedos Rossini** 495 kr  
Couer de filét, foie gras, truffle, red wine sauce, pomme risolé
- **Boulette de veau** 289 kr  
Veal meatballs, potato purée, lingon berries, pickled cucumber, dijon cream sauce
- **Bouillabaisse** 395 kr  
Tomato based fish & shellfish stew, rouille, grilled levain
- **Cassoulet et rattatouille** 315 kr  
Rattatouille, bean cassoulet, mushrooms
- **Bœuf Bourguignon** 295 kr  
Bœuf Bourguignon, potato purée

= Spécialités de Brasserie Makalös

## THEATRE MENU

16:00-18:00

### Entrées

Onion soup  
/  
Vichysoisse

### Plats principaux

Steak Minute  
/  
Bouillabaisse

### Dessert

Café Gourmand  
625kr

## PLAT DU SOIR

### DISH OF THE DAY

See our blackboard for  
tonights dishes  
or ask your waiter

Mussels?

Unfortunately, the availability of good  
quality mussels has not been good,  
therefor we haven't  
added them to our menu.  
If we are able to get  
our hands on some  
we will add them to our blackboard

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

