



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

SNACKS

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• Olives	55 kr	• Calamares frit	95 kr	• Edamame	95 kr	• Marcona almonds	65 kr
Large green pitted olives		Fried calamari, aioli, lemon		Butterfried			
				edamame beans, dijon			

ENCAS

SMALLER DISHES

- Crevettes au four 198 kr
Vannamei shrimps, pernod, cream, paprika
- Charcuteries et fromages 255 kr
Todays charcuteries and cheeses

SOUPES

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

SALADES

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- Salade Niçoise 325 kr
Grilled tuna, 63 °C egg, anchovies, 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
- Céleri-rave "Cacio E Pepe" 195 kr
Celeriac papardelle, butter, black pepper, gruyère, truffle
- Steak tartar 205 kr / 298 kr
Steak tartar, capers, schallott, beets, worchestershire sauce, dijon, egg yolk, cognac, tabasco
Large tartar is served with Pommes Allumettes

- Foie gras frit au beurre 235 kr
Butter fried foie gras, brioche, cherry compot, frissé, truffle

PLATS PRINCIPAUX

MAINS

- Dos de cabillaud au beurre blanc 455 kr
Cod, beurre blanc, rainbow salmon roe, root parsley, purée, baked endive
- Steak Minute 415 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Confit de canard 389 kr
Confit duck leg, garlic haricots verts, tomato, red wine sauce
- Dorade royal à la plancha 395 kr
Grilled gilt-head bream, fennel, pernod sauce
- 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
- L'oignon au feu 315 kr
Blackened fresh onion, grilled levain, goat cheese crème, garlic, lemon
- Bœuf Bourguignon 295 kr
Bœuf Bourguignon, potato purée
- Tomahawk pour deux (min 30min) 950 kr
Grilled tomahawk, pommes allumettes, bearnaise (for 2p)

• = Spécialités de Brasserie Makalös

THEATRE MENU

16:00-18:00

Entrées

Lobster 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? Tablet?

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

