



BRASSERIE MAKALÖS

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



APÉRITIFS

Champagne Baronna 169 kr
Cremant de Bourgogne 155 kr
Sparkling wine of the day dayprice
Odd bird 0% (alkoholfri) 89 kr

Dry martini 175 kr
Death in the afternoon (absinthe, cremant) 145 kr
Pastis, Casanis (4 cl) 120 kr
Södra Maltfabriken Small Batch Gin & Tonic 170 kr

SNACKS

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• Olives 55 kr • Cuisses de Grenouille 95 kr • Amandes de Marcona 65 kr • Chips 45 kr
Large green pittet olives Fried frog legs, aioli Marcona almonds Ready salted or sourcream

ENCAS

SMALLER DISHES

• Boquerons 225 kr
Anchovy, grilled levain, lemon, dill
• Charcuteries et fromages 255 kr
Today's charcuterie and cheese

SOUPES

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• 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

SALADES

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• Salade Niçoise 325 kr
Grilled tuna, 63 °C egg, anchovy, 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 flambée 195 kr
Crème fraîche, potato, brie, roscoff onion, truffle
• Crique 229 kr
Potato rösti, creamy duck confit, smoked duck, pickled mustard seed, raspberry sirup
• Steak tartar Bordelaise 205 kr / 298 kr
Steak tartar, flamed marrow bone, cornishons, capers, schallott, dijon mustard, creamy egg yolk

PLATS PRINCIPAUX

MAINS

• Dos de cabillaud rimé 455 kr
Pan freid cod, grilled black salsify, pickled red onion, Jerusalem artichoke purée, baked leek
• Steak Minute 395 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
• Duo de Canard 389 kr
Baked breast of duck, duck crouquettes, tarragon emulsion, citrus zest, buttery jus
• Omble chevalier roti 395 kr
Baked char, blackened cucumber, apple, horseradish, trout roe
• 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
• Chèvre au feu 315 kr
Blackened chèvre, beets, parsley root crème, crutons, blueberry
• Bœuf Bourguignon 295 kr
Bœuf Bourguignon, potato purée
• Cerf marinée 455 kr
Marinated venison, blueberry crust, king oyster, baked celeriac, blueberry sauce

• = Spécialités de Brasserie Makalös

THEATRE MENU

16:00-18:00

Entrées

Onion soup
/
Lobster bisque

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

Origin of meat products?
Allergies?
Ask your waiter



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

