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**
Large green pittet olives

• Charcuteries et fromages **255 kr**
Todays charcuterie and cheese

• Amandes de Marcona **65 kr**
Marcona almonds

• Chips **45 kr**
Ready salted or sourcream

ENCAS

SMALLER DISHES

• Oeufs Royal **245 kr**
Cold smoked salmon, poached egg, spinach, hollandaise

• Oeufs Benedict **255 kr**
Bayonne ham, poached egg, spinach, hollandaise

• Croquette de canard **195 kr**
Duck croquette, gruère, tarragon

• Caviar **695 kr**
Swedish sturgeon roe, crème fraische, blini, schallott

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 ℃ egg, anchovy, capers, tomato, cucumber, olives, potato

Salade chèvre du chef **295 kr**
Gratinated chèvre, pumpkin, grilled zucchini, bell pepper



ENTRÉES

APPETIZER

Escargots **175 kr**
Vingåker snails in garlic and parsley

• Tartar betterave **179 kr**
Beetroot tartar, roscoff onion, zucchini, chives emulsion, fried leek

• Foie Gras **265 kr**
Seared Foie Gras, pear vinaigre vierge, raisins, andaliman pepper, brioche

• Steak tartar Bordelaise **205 kr / 298 kr**
Steak tartar, flamed marrow bone, cornishons, capers, schallott, dijon mustard, creamy eggyolk

PLATS PRINCIPAUX

MAINS

• Plie belle meuniere **395 kr**
Pan fried sole, champignons, tomato, parsley, lemon

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 emuslion, citrus zest, buttery jus

• Omble chevalier roti **415 kr**
Baked char, "sandefjord" sauce, vegetable brunoise, dill, chives

Boulette de veau **299 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 **315 kr**
Bœuf Bourguignon, potato purée

• Escalope de veu grillée **385 kr**
Grilled veal escalope, Café de Paris sauce, lemon, pea salad, rissolé potato

= Specialitées de Brasserie Makalös

THEATRE MENU

16:00-18:00

Entrées

Onion soup

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Lobster bisque

Plats principaux

Steak Minute

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Fish of the day
Ask your waiter for the fish of the day.

Dessert

Café Gourmand

635kr

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