



# BRASSERIE MAKALÖS



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

## APÉRITIFS

Mousseaux du Soir.....	Day price	Dry martini .....	175 kr
Beaumont des Crayères .....	165 kr	Death in the afternoon (absinthe, cremant) .....	145 kr
L'Extra par Langlois .....	140 kr	Pastis, Casanis (4 cl) .....	100 kr
Odd bird 0% (alkoholfri) .....	85 kr	Södra Maltfabriken Small Batch Gin & Tonic .....	170 kr

## PETITS CHOIX

### SNACKS

• <b>Fromages mariné</b> Marinated cheese, herbs, sun-dried tomato	95 kr	• <b>Mélange d'olives provençales</b> Provençal mixed olives	85 kr	• <b>Charcuteries et fromages</b> Charcuteries and cheeses	195/275 kr
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## SOUPES

### SOUPS

- **Bisque de fruits de mer** 165 / 205 kr  
French shellfish soup, shrimps, crayfish, cream, cognac,
- **Soupe l'oignon** 145 kr  
Gruyère gratinated onion soup, roscoff onion  
Add pork-belly + 30 kr

## HÛITRES

### OYSTERS

- **Naturelle**  
Fine de Claire 45 kr /st  
Gigas No3 Dive caught 65 kr /st  
Champagne & Schalotte vinaigrette
- **Rockefeller** 135 kr  
Gruyère & spinach gratinated oysters

## SALADES

### SALAD

- **Salade Niçoise** 325 kr  
Grilled tuna, egg, sardines, capers, tomato, cucumber, olives, potato
- **Salade chèvre du chef** 295 kr  
Gratinated goat cheese, honey, paprika, fried pumpkin, zucchini

## MOULES

### MUSSLOR

- **Marinières** 195 kr / 295 kr  
Garlic, schalott, white wine
- **Frites** 195 kr / 295 kr  
Garlic, schalott, white wine, cream

Full size moules is served with pommes allumettes

## ENTRÉES

### STARTERS

- **Escargots** 175 kr  
Snails from Vingåker with parsley & garlic butter
- **Betteraves rôti** 145 kr / 255 kr  
Baked beets, puy lentils, grilled mushroom, egg, gruyère
- **Terrine au foie gras** 245 kr  
Foie gras terrine, cherry preserve, fried capers, birch syrup from Högtorps Gärd, brioche, crispy chicken skin
- **Steak tartar a'la Makalös** 225 kr / 305 kr  
Tartar, schalott, cornichons, fried capers, calabra taragon, dijon, grated goat cheese, potato crisp

## PLATS PRINCIPAUX

### HUVUDRÄTTER

- **Sandre meunier** 385 kr  
Pike-Perch meunier, mushrooms, pickled onion, beurre rouge, potato puré
- **Steak Minute** 385 kr  
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- **Cassoulet d'agenau** 365 kr  
Cassoulet with lamb shank, white beans, tomato, french farmers sausage
- **Le Poisson de ce soir** day price  
Ask your waiter for the catch of the day
- **Bouillabaisse** 365 kr  
Tomato based fish- & shellfish stew, rouille, grilled levain
- **Escalope de veau grillé "Café de Paris"** 315 kr  
Grilled veal schnitzel, Café de Paris butter, red wine sauce, suger snaps, rissolé potato
- **Céleri-rave au four** 295 kr  
Stock baked celeriac, mushrooms, potato dumpling
- **Bœuf Bourguignon** 275 kr  
Bœuf Bourguignon, potato puré

☘ = Spécialités de Brasserie Makalös

## TEATER MENU

16:00-18:00

### Entrées

- Shellfish bisque
- /
- French onion soup

### Plats principaux

- Steak Minute
- /
- Baked cerleriac
- /
- Bouillabaisse

### Dessert

- Chocolate truffle
- 565kr

## SUPPLÉMENTS

### SIDES

- Green salad 35 kr
- Tomato salad 45 kr
- Pommes allumettes 35 kr
- Potato puré 35 kr
- Sauteed vegetables 65 kr
- Bearnaise sauce 25 kr
- Dijonaise 25 kr
- Red wine sauce 25 kr
- Rouille 25 kr

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

### Allergies?

Ask your waiter

