



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

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

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
Champagne & Schalotte vinaigrette

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
 - A'la Crème 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
- Chèvre chaud 185 kr
Gratinated goat cheese, honey, levain
- Paté en croute 195 kr
Bakde paté, figs, cornishons, black currant sauce, onions
- 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 grenoblaise 385 kr
Pike-Perch meunier, beets, capers, browned butter
- Steak Minute 375 kr
Sirloin steak, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Cassoulet d'agneau 365 kr
Cassoulet with lamb shank, white beans, tomato, bacon, 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" 355 kr
Grilled veal schnitzel, Café de Paris butter, red wine sauce, suger snaps, rissolé potato
- Betteraves rôti 255 kr
Baked beets, puy lentils, grilled mushroom, egg, gruyère
- Bœuf Bourguignon 275 kr
Bœuf Bourguignon, potato puré

TEATER MENU

16:00-18:00

Entrées

- Shellfish bisque
- /
- French onion soup

Plats principaux

- Steak Minute
- /
- Baked beets
- /
- Bouillabaisse

Dessert

- Chocolate truffle
- 595kr

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

☘ = Spécialités de Brasserie Makalös

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

