



BRASSERIE MAKALÖS



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

APÉRITIFS

Champagne Baronna	165 kr	Dry martini	175 kr
Beaumont des Crayères	165 kr	Death in the afternoon (absinthe, cremant)	145 kr
Andre Delorme, Cremant de Bourgogne	150 kr	Pastis, Casanis (4 cl)	120 kr
Odd bird 0% (non alc)	85 kr	Södra Maltfabriken Small Batch Gin & Tonic	170 kr

PETITS CHOIX

LIGHTER DISHES

Chèvre pannacotta 195 kr	Blanches et verts 145 kr	Ail sauvage 235 kr
Goat cheese pannacotta, grilled green asparagus, beets	White & Green asparagus, hollandaise, creamy spinach, poached egg Add Cold smoked salmon +100 kr / Add Bleak roe +150 kr / Add Bayonne +100	Shaved white & green asparagus, ramson emulsion, salmon tartar

SOUPES

SOUPS

- Bisque** 165 / 205 kr
French shellfish soup, shrimps, crayfish, cream, cognac
- Soupe aux asperges** 225 kr
Asparagus soup, shrimps, cheese, crutons
- Soupe l'oignon** 145 / 195 kr
Gruyère gratinated onion soup, roscoff onion / Add pork-belly +30 kr

HÛITRES

OYSTERS

- Naturelle**
Fine de Claire 55 kr / pc / 299 kr / 6pcs
Champagne & Schalott vinaigrette
Cucumber dressing, horseradish
Chili 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
- 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 in parsley & garlic butter
- Foie gras de chou** 245 kr
Seared foie gras, pear vierge, croustini, pistachio, cherries
- Crevettes rouge** 195 kr
Pernod seared shrimps. garlic, cream, grilled levain
- Steak tartar a'la Makalös** 225 kr / 305 kr
Tartar, schalott, cornichons, egg yolk, fried capers, tarragon, dijon, grated goat cheese, potato crisp
- Tartar de betteraves** 185 kr
Beetroot tartar, tart onion, kale crudité, chives emulsion

PLATS PRINCIPAUX

MAINS

- Omble chevalier** 445 kr
Fennel baked char, green asparagus, dill crème, arancini with foie gras, cream vinaigrette
- Steak Minute** 395 kr
Sirloin, tomato salad, bearnaise, red wine sauce, pommes allumettes
- Saucisse de campagne française Mont Billiard** 295 kr
French farmers sausage Mont Billard, puy lentils, bacon, potato puré, truffle jus
- Crevettes rouge et salade** 345 kr
Pernod seared shrimps, garlic, cream, grilled levain, salad
- Bouillabaisse** 379 kr
Tomato based fish- & shellfish stew, aioli, grilled levain
- Coq rôti** 425 kr
Cocel, rooster sausage, potato- & celeriac terrine, mushroom sprinkles, truffle, Pinot Noir jus
- Betterave au four** 335 kr
Long baked beets, mushrooms, sweet potato, Roquefort, kale, blackened red onion
- Bœuf Bourguignon** 279 kr
Bœuf Bourguignon, potato puré

= Spécialités de Brasserie Makalös = Alsace dishes

TEATER MENU

16:00-18:00

Entrées

- Shellfish bisque
- /
- French onion soup

Plats principaux

- Steak Minute
- /
- Long 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

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

Origin of meat products?

Allergies?
Ask your waiter

