



BRASSERIE MAKALÖS



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

APÉRITIFS

Charles Collin Brut.....	155 kr	Dry martini	175 kr
Deutz brut classic	175 kr	Death in the afternoon (absinthe cremant)	145 kr
L'Extra par Langlois	115 kr	Pastis, Casanis (4 cl)	100 kr
Odd Bird 0% (non alcoholic)	85 kr	Hernö Gin & tonic	170 kr

DURING THEESE CURRENT TIMES

It is still recommended that you wash your hands regulary and keep distance when possible
Hand sanitation gel is provided on multiple places in the venue.
Please use the provided hand sanitation wipe.

ENCAS

LIGHTER DISHES

Omelette	
Aux légumes de saison	185 kr
Omelette with seasonal vegetables	
Au jambon et fromage	185 kr
Cheese and ham omelette	
Charcuteries et fromage	195 kr
Charcuteries and cheeses of the day	

MOULES

MUSSLOR

Moules marinières	185 /275 kr
White wine cooked mussels	
Moules à la crème	185 /275 kr
White wine cooked mussels with cream	
Served with pommes allumettes and aioli	

SPECIALITÉS

ALWAYS AT MAKALÖS

Escargots	165 kr
Snails in garlic and parsley	
Bisque de homard	165 / 215 kr
French lobster soup, shrimps	
Boeuf Bourguignon	245 kr
Boeuf Bourguignon, potato puré	
Steak Minute	299 kr
Sirloin steak, tomato salad, red wine sauce, bearnaise, pommes allumettes	

ENTRÉES

STARTERS

Rillettes de canard	185 kr
Duck rilette, gruyère, mushrooms, apple, fried bread	
Chèvre et brioche	165 kr
Crispy brioche, chèvre, red wine figs, smoked almonds	
Carpaccio de betterave	175 kr
Beet-root carpaccio, horseradish crème, tarragon, pickled jerusalem artichoke	
Soupe à l'oignon	135 / 195 kr
French onion soup, cheese, crutons	
Add pork-belly to the onion soup	35 kr

PLATS PRINCIPAUX

MAINS

Tartare de bœuf	195 /295 kr
Steak tartare, roe, gin pickled cucumber, smoked crème fraiche, confit egg yolk	
Whole tartar is served with pommes allumettes	
Ombre chevalier au feu	299 kr
Blackened artich char, parsnip velouté, mussle foam, mussels, butter baked leek	
Le poisson de ce soir	325 kr
Catch of the day, browned butter hollandaise, tart silver onion, blackened cucumber, bleek roe, crispy potato	
Terrine de betterave jaune	275 kr
Yellow beet terrine, tomato beurre blanc, smoked tomato oil, zucchini crudité, herbs	
Confit de canard	295 kr
Confit duck leg, puy lentil ragu, truffle, lardo, mushrooms, vegetable crudité	

Take away

SALADES

SALADS

Steak salad	275 kr
Sirloin steak salad, baked pumpkin, jerusalem artichoke, smoked almonds, apple-chili vinaigrette	
Salade le pois chiches	255 kr
Salad with puffed chick-peas, baked pumpkin, jerusalem artichoke, smoked almonds, apple-chili vinaigrette	

THEATER MENU

16:00-18:00

Entrées

French lobster soup, shrimps
or
Crispy brioche, chèvre, red wine figs, smoked almonds

Plats principaux

Steak Minute, pommes allumettes, tomato salad, bearnaise sauce
or
Blackened artich char, parsnip velouté, mussle foam, mussels, butter baked leek

Dessert

Crème Brûlée
545 kr

This menu is only available during the first seating of the evening

SUPPLÉMENTS

SIDES

Green salad	35 kr
Tomato salad	45 kr
Pommes allumettes	35 kr
Fried vegetables	65 kr
Bearnaise	25 kr
Aioli	25 kr

We don't accept cash

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



BRASSERIE



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KUNGSTRÄDGÅRDEN
STOCKHOLM

MAKALÖS