

Welcome to Butlers

Butlers is a dynamic and generous scene where we serve classical food of finest quality, with focus on meat. Butlers is a high class restaurant, without being luxurious, available for a wide range of people.

A unique restaurant

Butlers is far from an 'ordinary' restaurant. With a proud history spanning over a century and a prime location on centre city of Norrköping it is a bustling meeting place for everyone.

SPARKLING !

Segura viudas brut Cava 95.-

Nicolas Feuillatte Champagne 125.-

2008 Pol Roger Brut vintage 195.-

PRE DINNER COCKTAILS

Negroni 115.-

[Gin, campari, carpano classico]

Butlers GT 115.-

[Gin, Tonic, Grape]

Aperol spritz 115.-

[Aperol, Cava, Soda]

Bellini 139.-

[champagne, peach tree, peach juice]

STARTERS/ APPS

Marinated olives	55
Toast skagen with Kalix vendace roe <i>shrimps in mayonnaise, horseradish & dill, served with toast & red onion</i>	170
Escargots de Bourgogne	½ dozen 150
Seared scallops, roasted cauliflower puree, apple & smoked bacon	155
Herbgrilled garlicbread with chefs trimmings	85
Beef Carpaccio, parsley cream, capris, horseradish & crispy almond potatoes	195
Kalix vendace roe, buttered toast, red onions & Smetana	30g 295

MAIN COURSE

Butter fried Pike-perch <i>trout roe, parsnip puree, lemon- & dill velouté, potaoes with browned butter</i>	295
Plaice fillet “Planksteak” with pommes duchesse <i>green asparagus & dill-hollandaise</i>	195
Moules Marinières with french fries & trufflemayonnaise [in access]	275
Swedish Patty “Wallenbergare” on minced deer- & reindeer <i>cream sauce, greenpea crème, lingonberries & potatopuree</i>	195
Butlers fillet of pork with our classic béarnaise <i>green asparagus, red wine gravy & fine fries</i>	195
Butter fried wild duck <i>smoked bacon, gravy, stewed celeriac & fried potatoes</i>	235
Peppersteak on dry aged beef tenderloin (Bjursunds, Valdermarsvik) <i>confit tomatoes, green peppersauce, haricots verts & French potato au gratin</i>	395

DESSERT

Tobleroneparfait with raspberry coulis & roasted nuts	95
Mille-Feuille with forest berries & vanilla mascarpone	95
Crème Brûlée	95
Sorbet or vanilla ice cream	1 scoop 45
Dark Chocolate truffle	45
The evening’s selected cheese	1 piece 55

OUR CLASSICS

- since 1985

PLANKSTEAK

Served with butlers béarnaise, red winegravy,
baconwrapped haricot verts, pommes duchesse,
roots, herb butter & tomato

FILLET OF PORK 220.-

BLACK & WHITE 295.-

BEEF TENDERLOIN 395.-

HALLOUMI (veg) 195.-

A PART – Extra on the side

SAUCE 25: Béarnaise, Redwine gravy
Dillhollandaise, Tzatziki

POTATOES 30: French fries, Potato au gratin,
Potato puree, Fine fries

Green salad 50 Tomato salad 55