

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.-

2009 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 vendace roe from Bottenviken	175
<i>shrimps in mayonnaise, horseradish & dill, served with toast & red onion</i>	
Oysters Fine de claire No:3	35 1 piece ½ dozen 195
Escargots de Bourgogne	½ dozen 150
Baked green asparagus, smoked salmon, herb cream & sourdough croutong	125
Herbgrilled garlicbread with chefs trimmings	85
Beef Carpaccio, 24 months parmesan, olive oil, ruccola & pine nuts	175
Vendace roe from Bottenviken, buttered toast, red onions & Smetana	30g 295

MAIN COURSE

Baked Char from Jämtland	295
<i>langoustine from Smögen, celeriac, lemon cream & dill potatoes</i>	
Plaice fillet “Planksteak” with pommes duchesse	195
<i>green asparagus & dill-hollandaise</i>	
Moules Marinières with french fries & trufflemayonnaise [in access]	275
Swedish Patty “Wallenbergare” on minced deer- & reindeer	195
<i>cream sauce, greenpea crème, lingonberries & potato puree</i>	
Butlers fillet of pork with our classic béarnaise	195
<i>green asparagus, red wine gravy & fine fries</i>	
Braised Lamb Shank	265
<i>spring vegetables, garlic gavy & potato puree with Västerbottens cheese</i>	
Peppersteak on dry aged beef tenderloin (Bjursunds, Valdermarsvik)	395
<i>confit tomatoes, green peppersauce, haricots verts & French potato au gratin</i>	

DESSERT

Tobleroneparfait with raspberry coulis & roasted nuts	95
White chocolate cream with rhubarb & roasted oats	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