

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 Swedish vendace roe <i>shrimps in mayonnaise, horseradish & dill, served with toast & red onion</i>	175
Oyster [Fine de Claire]	35
Swedish Vendace roe, toast, red onions & smetana	30g 225
Beef tartar, roasted onion cream, pickled silver onion & trout roe	145
Escargots de Bourgogne	½ dozen 150
Herbgrilled garlicbread with chefs trimmings	85
Blackened Beef Carpaccio, capris, anchovy cream & cider mustard	145

MAIN COURSE

Baked Char <i>trout roe, sugar peas, white wine sauce & dill boiled potatoes</i>	275
Plaice fillet “Planksteak” with pommes duchesse <i>green asparagus & dill-hollandaise</i>	210
Pasta Garlica <i>beef tenderloin, herb cream & autumn mushroom</i>	235
Swedish Patty “Wallenbergare” on minced deer- & reindeer <i>cream sauce, greenpea crème, lingonberries & potato puree</i>	210
Shrimp Salad <i>nobis dressing, trout roe, avocado & grilled bread</i>	225
Ox cheek <i>truffle, smoked bacon, autumn mushrooms & potato puree</i>	225
Butlers fillet of pork with our classic béarnaise <i>green asparagus, red wine gravy & fine fries</i>	210
Peppersteak on dry aged beef tenderloin [Bjursunds, Valdermarsvik] <i>confit tomatoes, green peppersauce & potato au gratin</i>	395

DESSERT

Tobleroneparfait with raspberry coulis & roasted nuts	95
Rum boiled autumn apples with vanilla ice cream & almond flake	95
Sorbet or vanilla ice cream	1 scoop 45
Dark Chocolate truffle	45
Almondflakes	45

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, Red wine gravy

Dillhollandaise, Tzatziki, Peppersauce

POTATOES 30: Fine Fries, Potato au Gratin,

Potato puree

Green salad 50 Tomato salad 55