

# 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 &amp; dill, served with toast &amp; 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, 24 months parmesan, pine nuts, truffle cream & arugula	145

## MAIN COURSE

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

## DESSERT

Tobleroneparfait with raspberry coulis & roasted nuts	95
Crème Brûlée	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