

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	175
<i>shrimps in mayonnaise, horseradish & dill, served with toast & red onion</i>	
Norwegian Salmon, pickled shiitake, chili cream, trout roe & soy vinegrette	175
Swedish Vendace roe, toast, red onions & smetana	30g 275
Beef tartar, roasted onion cream, pickled silver onion & trout roe	145
Escargots de Bourgogne	½ dozen 155
Herbgrilled garlicbread with chefs trimmings	85
Blackened Beef Carpaccio, 24 months parmesan, pine nuts, truffle cream & arugula	155

MAIN COURSE

Butterfried Zander	285
<i>smoked bacon, capers, brown butter, soured beets, dill cream & potatoes</i>	
Plaice fillet “Planksteak” with pommes duchesse	210
<i>green asparagus & dill-hollandaise</i>	
Truffle Tagliatelle	295
<i>beef tenderloin, mushroom velouté, parmesan, butterfried Karl-Johan mushroom & Italian truffle</i>	
Swedish Patty “Wallenbergare” on minced deer- & reindeer	210
<i>cream sauce, greenpea crème, lingonberries & potato puree</i>	
Fish- & shellfish casserole	225
<i>with cod, mussels & shrimps, garlic, cream, chili, potatoes, roots, fennel & grilled bread</i>	
Red wine braised chuck	275
<i>pickled mushroom, carrot, kale & potato puree with herbs</i>	
Butlers fillet of pork with our classic béarnaise	210
<i>green asparagus, red wine gravy & fine fries</i>	
Dry aged Rib Eye [Bjursunds, Valdermarsvik]	395
<i>garlic butter, beans, red wine gravy & potato au gratin</i>	

DESSERT

Vanilla mousse, blood orange meringue, pomegranate, pistashio	115
Crème Brûlée	95
Milk chocolate pannacotta	115
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

POTATOES 30: Fine Fries, Potato au Gratin,
Potato puree

Green salad 50 Tomato salad 55