

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>	
Ostron Fine de claire No:3	35
Swedish Vendace roe, toast, red onions & smetana	30g 275
Asparagus risotto with gruyere & citrus gremolata	½ 155 1/1 255
Foie gras, port wine reduction, apple & pistachio	195
Escargots de Bourgogne	½ dozen 155
Herbgrilled garlicbread with chefs trimmings	85
Blackened Beef Carpaccio, 24 months parmesan, pine nuts, truffle cream & arugula	175

MAIN COURSE

Grilled sea bass	295
<i>pico de gallo, tomato consommé, aioli, dill cooked potatoes</i>	
Plaice fillet “Planksteak” with pommes duchesse	210
<i>green asparagus & dill-hollandaise</i>	
Pasta Provencale with prawns	255
<i>tagliatelle, spinach, white wine, garlic & chili</i>	
Swedish Patty “Wallenbergare” on minced deer- & reindeer	210
<i>cream sauce, greenpea crème, lingonberries & potato puree</i>	
Salad with cold smoked salmon	210
<i>asparagus, baked egg, parmesan & dark rye bread</i>	
Grilled lamb racks	325
<i>herb crust, mint yogurt, gravy & French potato au gratin</i>	
Butlers fillet of pork with our classic béarnaise	210
<i>green asparagus, red wine gravy & fine fries</i>	
Peppersteak on dry aged beef tenderloin (Bjursunds, Valdermarsvik)	425
<i>raw fried potatoes, haricots verts, confit tomatoes & green pepper sauce with Cognac</i>	

DESSERT

Passion fruit parfait, chocolate truffle, lime jelly	115
Crème Brûlée	95
Rhubarb with vanilla cream, roasted oats & lemon powder	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 235.-

BLACK & WHITE 325.-

BEEF TENDERLOIN 415.-

HALLOUMI (veg) 210.-

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