

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>	185
Swedish Vendace roe, toast, red onions & smetana	30g 295
Ceviche, salmon, cucumber, chili, lemongrass & lime	125
Grilled Scampi with garlic, parsley & bread	155
Escargots de Bourgogne	½ dozen 155
Herbgrilled garlicbread with chefs trimmings	95
Blackened Beef Carpaccio, 24 months parmesan, pine nuts, truffle cream & arugula	175

MAIN COURSE

Seared Norwegian Salmon <i>haricort verts, salsa verde & fried new potatoes</i>	295
Plaice fillet “Planksteak” with pommes duchesse <i>green asparagus & dill-hollandaise</i>	210
Pasta Provencale with scampi <i>tagliatelle, olive oil, garlic, parsley & confit tomatoes</i>	255
Swedish Patty “Wallenbergare” on minced deer- & reindeer <i>cream sauce, greenpea crème, lingonberries & potato puree</i>	210
Caesar salad with Swedish chicken fillet <i>24 months parmesan, smoked bacon & pickled red onion,</i>	195
Cheeseburger (Chuck, brisket & Chank) <i>cheddar, pickled red onion, tuffle mayonnaise, fine fries & homemade ketchup</i>	210
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>raw fried potatoes, haricots verts, confit tomatoes & green pepper sauce with Cognac</i>	425

DESSERT

Chocolate brownie, walnuts, salt caramel & vanilla cream	115
Crème Brûlée	115
Vanilla pannacotta, elderflower, strawberries & wild strawberries coulis	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) 220.-

A PART – Extra on the side

SAUCE 25: Béarnaise, Red wine gravy
Dillhollandaise, Tzatziki

POTATOES 30: Fine Fries, Potato puree

Green salad 50 Tomato salad 55