

## SPARKLING | PRE DINNER COCKTAILS

Cava Segura Viudas, Brut Reserva 95.-  
Champagne Nicolas Feuillatte, Brut R serve 125.-  
Aperol Spritz 115.-  
Bellini 139.-

Classic Dry Martini 115.-  
Butlers Gin Tonic 115.-  
White Lady 115.-

## STARTERS

Marinetad olives 55.-  
Mushroom soup with sunchoke and apple 125.-  
Small aragula salad with parmesan, tomato  
& pine nuts 85.-  
Grilled garlicbread with herbs, olives & tzatziki  
75.-  
  dozen Escargots de Bourgogne 145.-  
Toast Skagen with vendace roe   165.- 1/1 225.-  
30g Kalix vendace roe, toast, red onions  
& smetana 275.-  
Grilled scampi with gralic, parsley & chili 125.-  
Blackened beef carpaccio with tuffle cream,  
parmesan, pine nuts & arugula 145.-

## SALAD & VEGETARIAN

Bistro Salad with herb fried Swedish chicken, romaine lettuce, beans, potatoes, Parmesan and Nobis dressing 235.-

Risotto with mushrooms, dried black cabbage & pickled silver onion (VEG) 225.-

## MAIN COURSE

Moules frites, mussels in white wine & cream with fine fries 235.-

Butterfried zander, smoked bacon, capers, brown butter, beets & potatoes with dill 275.-

Herb-baked salmon with sugar peas, dill velouté & potatoes 220.-

Truffle pasta with beef tenderloin, mushrooms, herb cream & fresh truffle 265.-

Cheeseburgare (chuck, brisket & chank) cheddar, silver onion, pickles, fine fries & herb aioli 195.-

Butlers fillet of pork, green asparagus, béarnaise red wine gravy & fine fries 220.-

Veal meatballs with cream sauce, lingonberries, cucumber & potato puree 195.-

"Biff Rydberg" sliced beef tenderloin, confit potatoes, onions, Dijon mustard, yolk & horseradish 295.-

## OUR CLASSICS ON DRY AGED MEAT FROM LOCAL BUTCHER

Steak Minute, 180g grilled beef with tomato salad, béarnaise & fine fries 265.-

Peppersteak on dry aged beef tenderloin, green peppersauce, haricots verts & French potato au gratin with gruyère 395.-

## BUTLERS CLASSIC PLANKSTEAK

pommes duchesse, baked tomato, baconwrapped haricot verts, herb butter, red wine gravy & béarnaise  
Choose between: **Entrecôte** 250g 355.- | **Beef tenderloin** 200g 395.-

## DESSERT

Vanilla ice cream with warm cloudberry  
& almond flake 115.-

Tobleroneparfait with almonds, dulce de leche  
& raspberry coulis 95.-

Crème Brûlée 95.-

Ice cream/sorbet 45.-

Dark chocolate truffle 45.-

Almond flakes 40.-

## AFTER WORK!

*139.- all days before 18,00*

*choose between:*

Herb-baked salmon with sugar peas, dill  
velouté & potatoes

Butlers fillet of pork, green asparagus,  
béarnaise red wine gravy & fine fries

Veal meatballs with cream sauce,  
lingonberries, cucumber & potato puree

Cheeseburgare (chuck, brisket & chank)  
cheddar, silver onion, pickles, fine fries  
& herb aioli

*Regular prices after 18.00*