

SPARKLING | PRE DINNER COCKTAILS

Cava Segura Viudas, Brut Reserva 95.-

Taittinger Brut Réserve 145.-

2008 Taittinger Comtes bdb, Champagne 395.-

Aperol Spritz 115.-

Classic Dry Martini 115.-

Butlers Gin Tonic 115.-

LES SNACKS

Gordalolives 45.-

Grilled levian with herbs,
kalamata olives & tzatziki 75.-

Charcuterie & deliplatter with matured cheese 225.-

LES ENTRÉES | STARTERS

French onionsoup with gruyère 110.-

Toast Skagen with Kalix vendace roe 175.-

Vendance roe from Bottenviken,
smetana, red onions & lemon 255.-

Small aragula salad with parmesan,
tomatoes & pine nuts 95.-

Butterfries chanteralles, leviantoast,
hazelnutbutter & pickled onions 165.-

½ dozen French Escargots Provencale 155.-

Steak tartare Parisienne, eggolk, horse radish,
mustardcream, capers, pickles & dijon 175.-

Beef tenderloin carpaccio with tufflecrème,
parmesan, pine nuts & arugula 185.-

HUÎTRES | OYSTERS

Fine de Claire No:3 40.-
Mignonette & lemon

BISTRO

Cheeseburger "Royal", cheddar, trufflec crème, beerbraised onions, french fries & aioli 215.-

Smoked swedish sausage, beet roots, capers, dijon mustard & potatoes 175.-

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

Cold lightly salted salmon with dill-creamed potatoes & cidermustard 235.-

Butlers fillet of pork, green asparagus, béarnaise red wine gravy & fine fries 235.-

LES PLATS | MAIN COURSE

Moules frites with aioli 245.-

Halibut "Grenoble" with capers, beets, chanterelles, browned butter & jerusalem artichoke purée 355.-

Steak Minute, grilled local beef sirloin with tomato salad, béarnaise & fine fries 295.-

Pestopasta with grilled lamb "Provencale" pinenuts & parmesan 255.-

Peppersteak on dry aged beef tenderloin 435.-

greenpepper sauce, haricots verts & French potato au gratin with gruyère

BUTLERS CLASSIC "PLANKSTEAK"

pommes duchesse, baked tomato, baconwrapped haricot verts, herb butter, red wine gravy & béarnaise

Beef sirloin 325.-

DESSERT

Milkchocolatemousse with berries,
white chocolate & coconut 115.-

Deep fried camembert, warm cloudberris
& parsley 175.-

Crème Brûlée 95.-

Ice cream/sorbet 45.-

Dark chocolate truffle 45.-

Almond flakes 40.-

AFTER WORK!

145.- all days before 18,00
choose between:

Cold lightly salted salmon with
dill-creamed potatoes & cidermustard

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

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

Cheeseburger with french fries

Regular prices after 18.00