

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

Marinated olives 45.-

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

Croquette with duck confit, foie gras butter
& comté 85.-

Charcuterie & deliplatter with matured cheese 225.-

LES ENTRÉES | STARTERS

Toast Skagen with Kalix vendace roe 175.-

Butterfried potatocake with Kalix vendance roe,
smetana, red onions & lemon 295.-

Small aragula salad with parmesan,
tomatoes & pine nuts 85.-

½ dozen French Escargots Provencale 155.-

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

Beef carpaccio with tufflecrème, parmesan,
pine nuts & arugula 175.-

HUÎTRES | OYSTERS

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

BISTRO

Pizza with mozzarella, tomato, basil & garlicgremolata 145.-

Salad Nicoise with lightly grilled tuna 245.-

½ French Chicken, potato-& herbsalad with hazelnuts & aioli 185.-

Cheeseburger, cheddar, beerbraised onions, french fries & aioli 195.-

Smoked swedish sausage, cream cabbage, beet roots, capers, dijon mustard & potatoes 145.-

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

Cold lightly salted salmon with dill-creamed potatoes & cidermustard 195.-

LES PLATS | MAIN COURSE

Moules frites with aioli 225.-

Poached cod, prawns, horseradish, chopped egg and browned butter-hollandaise 355.-

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

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

Peppersteak on dry aged beef tenderloin 415.-
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 tenderloin 200g 395.-

DESSERT

Vanillacrème with summerberries,
white chocolate & coconut 95.-

Tobleroneparfait with dulce de leche
& raspberry coulis 95.-

Crème Brûlée 95.-

French chocolatecake 125.-

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