



## SPARKLING | PRE DINNER COCKTAILS

Cava Segura Viudas, Brut Reserva 95.-

Taittinger Brut Réserve 145.-

2008 Taittinger Comtes bdb, Champagne 395.-

Aperol Spritz 125.-

Classic Dry Martini 125.-

Butlers Gin Tonic 125.-

## LES SNACKS

Gordalolives 45.-

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

## LES ENTRÉES | STARTERS

French onionsoup with gruyère 115.-

Toast Skagen with vendace roe 185.-

Vendance roe from Bottenviken,  
smetana, red onions & lemon 295.-

Small aragula salad with parmesan,  
tomatoes & pine nuts 105.-



Scampi "pil pil" with chili, garlic, parsley & lemon  
175.-

½ dozen French Escargots Provencale 155.-

Steak tartare Parisienne, egg yolk, horse radish,  
mustardcream, capers, pickles & dijon 195.-

Beef tenderloin carpaccio with tufflecrème,  
parmesan, pine nuts & arugula 215.-

Charcuterie & deliplatter with matured cheese 185.-



## HUÎTRES | OYSTERS

Fine de Claire No:3 3pcs 125.- / 6pcs 195.-  
*Mignonette & lemon*

## BISTRO

Cold lightly salted salmon with dill-creamed potatoes & cidermustard 245.-

Cheeseburger "Royal", cheddar, trufflec crème, beerbraised onions, french fries & aioli 225.-

Swedish hash browns with fried pork, apple, lingonberries & butter 175.-

Swedish Veal meatballs with cream sauce, lingonberries, cucumber & potato puree 215.-

Butlers fillet of pork, green asparagus, béarnaise red wine gravy & fine fries 245.-

## LES PLATS | MAIN COURSE

Moules frites with aioli 245.-

Broiled Cod with skimmed fennelvelouté, handpeeled shrimps, smoked trout roe,  
sugar peas & dillcrisp 375.-

Steak Minute, grilled local beef sirloin with tomato salad, béarnaise & fine fries 325.-

Herb fried gnocchi with oyster slices, parsnip puree, crispy cale & browned soy butter 215.-

Peppersteak on dry aged beef tenderloin 455.-  
*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** 345.-

Steak tartare Parisienne, eggolk, horse radish, mustardcream, capers, pickles, dijon & french fries 295.-

## DESSERT

Brownie, salt fudge, strawberry snow & bourbon vanilla ice cream 115.-

Deep fried camembert, warm cloudberris & parsley 175.-

Crème Brûlée 110.-

Pistachio ice cream, raspberry meringue & candied pistachio 75.-

Green apple sorbet, white roasted chocolate & sliced apples 75.-

Bourbon vanilla ice cream, salt fudge & chocolatecrisp 85.-

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*