

Menu

ENGLISH



Sparkling Pre dinner

Cava Segura Viudas, Brut Reserva	115.-
Taittinger Brut Réserve.....	175.-
2013 Taittinger Comtes bdb, Champagne	495.-
Aperol Spritz.....	155.-
Classic Dry Martini	155.-
Butlers Gin Tonic	155.-

Les Snacks

Gordalolives	60.-
Salty chips with garlic yogurt	55.-
Roasted almonds.....	45.-
Grilled garlic bread with herbs, olives, and garlic yogurt	75.-



Les Entrees

Starters

Burratina with baked tomatoes, lettuce, herb croutons & pine nuts..... 155.-

Matjes herring on butter-fried crust, sliced summer potatoes, baked egg yolk,
Västerbotten cheese & dill..... 135.-

"Toast Skagen" with vendace roe from Bottenviken 215.-

Vendace roe from Bottenviken, red onion, smetana butter-fried toast and lemon..... 30 g> 395.-

Gambas "pil pil" with chili, garlic, lemon, and grilled levain 195.-

Half a dozen French snails "Provencale" 175.-

Steak tartare "Parisienne" with horseradish, egg yolk, mustard cream, capers
pickles and Dijon mustard 225.-

Carpaccio on beef tenderloin, 24-month parmesan, arugula, pine nuts
and truffle cream 245.-



Huitres Oysters

Fine de Claire No:3 40.- / each
Mignonette and lemon

Bistro

Cheeseburger "Royal" brisket & leg from Bjursund, cheddar, silver onion,
pickles & french fries 225.-

Bistro salad with grilled chicken breast, summer potatoes, sun-dried tomato cream,
feta cheese & garlic bread 245.-

Rye-fried herring with browned citrus butter, lingonberries, dill & potato purée 225.-

Chicken schnitzel, herb butter, capers, green peas, red wine jus
French fries and grilled lemon 235.-

Veal meatballs with lingonberries, cream sauce, pickled cucumber
and potato purée 235.-

Butler's pork tenderloin with sauce béarnaise, green asparagus, red wine jus
and French fries 265.-

Bean patty with tomato concassé, roasted root vegetables & fried potatoes (VEGAN) 225.-



Les Plats Main Course

Pan-fried Char with Sandefjord sauce, smoked leek oil & lukewarm potato salad..... 395.-

Pasta Pesto with burratina, baked tomatoes, Aleppo peppers & basil..... 235.-

Steak Tartare "Parisienne" with horseradish, egg yolk, mustard cream, pickles,
Dijon mustard & pommes frites..... 295.-

Moules frites with aioli..... 255.-

Steak Minute with dry-aged sirloin, sauce béarnaise, tomato salad, red wine jus
and French fries..... 375.-

Butler's classic plank steak with dry-aged sirloin, duchess potatoes, sauce béarnaise
bacon-wrapped green beans, herb butter, and baked tomato 375.-

Pepper steak of grilled dry-aged tenderloin, haricots verts, green
pepper sauce & French potato gratin 495.-

Consort Menu

Only served to the whole party 645:- /person

Toast skagen with vendace roe - Steak Minute - Crème brûlée



After Work

all days before 18.00 these dishes are served for 165.-

Butler's Pork Fillet with sauce béarnaise, green asparagus, red wine jus
& pommes frites

Chicken Schnitzel, herb butter, capers, green peas, red wine jus
pommes frites & grilled lemon

Veal Meatballs with cream sauce, lingonberries
pickled cucumber & potato purée

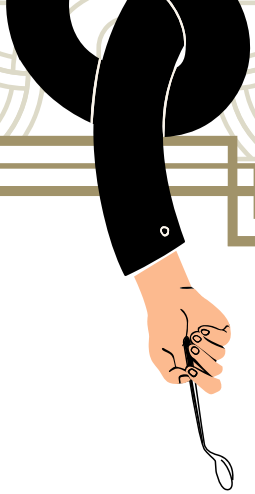
Rye-fried Herring with browned citrus butter, lingonberries, dill
& potato purée

After 18.00, these dishes are served at a ordinary price

Extra dishes

Fine Fries/Mashed Potatoes.....	30.-
Potato gratin with gruyere.....	45.-
Sauce Béarnaise.....	30.-
Aioli.....	25.-
Green pepper sauce.....	30.-
Truffle cream.....	25.-
Red wine sauce	25.-
Root vegetables.....	35.-
Haricot verts	45.-





Dessert

Nougat panna cotta with browned butter ice cream, brownie soil & raspberry coulis.....	125.-
Crème Brûlée	110.-
Mille feuille with vanilla cream, lemon curd & strawberries	135.-
Fried Camembert with warm cloudberry compote & fried parsley	189.-

Kitchen ice-cream

Pistachio ice-cream with raspberry meringue and candied pistachio.....	75.-
Bourbon vanilla ice-cream with salted fudge and chocolate crisp	85.-
Strawberry ice cream with roasted white chocolate	75.-
Evening's sorbet with accompaniment	75.-



