

## SPARKLING | PRE DINNER COCKTAILS

Cava Segura Viudas, Brut Reserva 95.-  
Nicolas Feuillatte, Brut R serve, Champagne 125.-  
Moet & Chandon Imp rial brut, Champagne 155.-  
2007 Taittinger Comtes bdb, Champagne 345.-

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

## STARTERS

Marinated olives 55.-

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

Grilled garlicbread with herbs, olives & tzatziki 75.-

Creamy Chanterelles on leviantoast,  
lingonberries, dill & parmesan 135.-

  dozen Escargots de Bourgogne 145.-

Toast Skagen with vendace roe 175.-

30g Kalix vendace roe, butterfried toast,  
red onions & smetana 295.-

Grilled scampi with garlic, parsley & chili 125.-

Toast "Pelle Janzon" thin raw beef, egg yolk,  
vendace roe, red onions & horseradish 175.-

Beef carpaccio with tufflecr me, parmesan,  
pine nuts & arugula 145.-

## VEGETARIAN

Savoy cabbage dolma, mushroomduxellé, pickled onions & mushroom gravy (VEG) 195.-

## MAIN COURSE

Moules frites, mussels in white wine & cream with fine fries 255.-

Seared artic char, creamy chanterelles, beets & potatopurée with aged cheese 325.-

Herb-baked salmon with sugar peas, dill velouté & potatoes 195.-

Shellfish pasta with scampi, mussel, shrimp, tomatoconcassé, parmesan & parsley 255.-

Cheeseburger (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.-

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

Red wine braised ox cheek "Bourguignon", pickled onions, mushrooms, bacon & potato pureé 275.-

"Biff Rydberg" sliced beef tenderloin, confit potatoes, onions, Dijon mustard, yolk & horseradish 325.-

## 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 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

Choose between: **Entrecôte** 300g 395.- | **Beef tenderloin** 200g 415.-

## DESSERT

Warm cloudberry with vanilla ice-cream  
& almond toska 125.-

Toblerone parfait with 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

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

*Regular prices after 18.00*