



## English menu

**BUTCHERS STEAKHOUSE**  
*Premium quality meat*



### A warm welcome

Are you in the mood for good well cooked food from the grill, for humane prices, in a snug and nice enviroment?

Come to Gävles sharpest steakhouse! With us as a guest you are always in the center and we always do everything to make you comfortable.

Our experienced staff look forwards to serve you grilled taste experiences at the right temperature - in both the meat and the snug enviroment.

Our promise: Grill and enviroment at the optimal temperature.

We hope it tastes good!  
Staff / Butchers Steakhouse

**BUTCHERS**  
STEAKHOUSE

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www.butcherssteakhouse.se

Obs our drinks contain egg white

### Apertif (5cl)

- Dry Martini**..... 145 kr  
Dry Gin, Noilly Prat, Green oliver, Lemon Twist
- Cosmopolitan** ..... 145 kr  
Vodka, Cointreau, Lime, Cranberry Juice
- Almond Cigar** ..... 145 kr  
Havana Club, Amaretto, Cinnamon, Syrup, limejuice
- Negroni**..... 145 kr  
Gin, Campari, Antica Formula
- Rhubarb Bramble**..... 145 kr  
Gin, Lemonjuice, Rhubarbsyrup, Angostura bitter, Pinch of salt

### Mocktail (alkoholfree)

- Leopard (alkoholfree)**.....99 kr  
Passion fruit juice, passion fruit puré, limejuice and crushed ice
- Strawberry Surprise (alkoholfree)**.....99 kr  
Strauberry puré, limejuice, orange juice and crushed ice
- Piña colada (alkoholfree)**.....99 kr  
Coconut puré, pineapple juice, crushed ice
- Mojito (alkoholfree)**.....99 kr  
Mint, limé, syrup topped off with sodawater
- Gin & Tonic (alkoholfree)**.....99 kr  
Alcoholfree gin, tonic, lemon slice.

### Sparkling wine

- Cava Campo Viejo:**      **glas: 110 kr**      **75cl: 489 kr**  
(Spain)  
Dry, very fresh and fruity wine with hints of yellow apples, pear and citrus, served as aperitif or for fish & shellfish.
- Le Arche Prosecco Extra Dry**      **glas: 110 kr**      **75cl: 489 kr**  
(Italy)  
Fresh, fruity and aromatic with hints of citrus and flowers. Dry with nutty notes and a fresh ending and nice mousse. Served as a social drink or for lighter fish courses.
- Aperol Spritz**      **glas: 145 kr**  
Prosecco, Aperol, Sodawater, Orangezest
- Piña colada Spritz**      **glas: 145 kr**  
Coconut puré, pineapple juice, coconut rum, prosecco

### Alcoholfree sparkling wine

- Nosecco (France)**      **20cl 115 kr**      **75cl 375 kr**  
Fruity, somewhat flowery taste with some sweetness, hints of pear, honey dew melon, elder & citrus

### Champagne

- G.H mumm**      **75cl 995 kr**  
Dry rather developed taste with hints of orange, apple and roasted bread. Served as aperitif and courses of fish and shellfish.
- Moët & Chandon**
- 20 cl 399 kr**      **37cl 679 kr**      **75cl 1395 kr**  
Fruity, very fresh taste with hints of light bread, yellow apples, minerals and blood orange.
- Gula ånkan**      **37cl 679 kr**      **75cl 1395 kr**  
Nuanced, fruity, very fresh taste with hints of winter apples, light bread, minerals and grape fruit.
- Dom Pérignon**      **75cl 3795 kr**  
Complex, very fresh taste with hints of yellow apples, roasted bread, smokey minerals, white chocolate, orange, peach and marzipan.

### Draught beer

- Carlsberg Export 40cl..... 85 kr  
Staropramen 40cl.....95 kr  
Eriksberg Karaktär 40cl ..... 95 kr  
Brooklyn Defender IPA 40cl..... 95 kr  
Guinness 50cl..... 95 kr

### Bottle beer

- Carlsberg Hof 33cl..... 79 kr  
Poretti 33cl..... 82 kr  
Brooklyn Lager 33cl..... 85 kr  
Carnegie 100W IPA 33cl ..... 92 kr  
Glutenfree beer 33cl ..... 92 kr  
Falcon Export 50cl ..... 98 kr  
Eriksberg 50cl ..... 98 kr  
Tuborg Guld 50cl ..... 98 kr  
Erdinger Weissbier hefe 50cl ..... 98 kr

### Alcoholfree beer

- Carlsberg alcoholfree organic 33cl.....69 kr  
Staropramen      33 cl.....69 kr  
Erdinger Weissbier      33cl.....69 kr  
Brooklyn      33 cl.....69 kr  
Eriksberg      33 cl.....69 kr

### Cider

- Somersby Rosé 33cl..... 85 kr  
Somersby Pärön 33cl ..... 85 kr

### Alcoholfree Cider

- Somersby Rosé Cider      33 cl.....69 kr  
Somersby Pärön Cider      33 cl.....69 kr

### Soda/Mineral

- Mineralwater.....39 kr  
Pepsi, Pepsi Max, Zingo, 7Up.....39 kr

## Starters

<b>Garlic bread</b> .....	55 kr
<b>Mozzarella Caprese</b> .....	99 kr
Tomato- and buffalo mozzarella slices topped with pesto and balsamico served with roasted bread.	
<b>Klassisk Toast Skagen (hand peeled shrimps)</b> .....	120 kr
Shrimps, mayonnaise, dill, red onion	
<b>Oxcarpaccio</b> .....	135 kr
Oxcarpaccio served with grated parmesan cheese, pine nuts, oliveoil, arugula and balsamico	
<b>House mussels</b> .....	115 kr
White wine- and lobster broth cooked blue mussels served with roasted bread.	

## House classic courses

<b>Black and White (180g)</b> .....	259 kr
Grilled beef tenderloin medallions, served with dark truffel sauce and bearnaise sauce	
<b>Pepparstek (200g)</b> .....	315 kr
Grilled Tournedos rolled in crushed black pepper, served with greenpepper sauce	
<b>Oxfile Provencal (200g)</b> .....	315 kr
Barbecued beef tenderloin slices, served on a bed of raw fried potatoes, garlic butter and red wine sauce.	

## House Fish & Bird

<b>Grilled Salmon fillet</b> .....	235 kr
Served with hollandaise sauce and pressed potatoes topped of with brown buttered green asparagus.	
<b>Chicken Ballontine</b> .....	235 kr
Chicken rolls filled with spinach pine nuts, bacon and raisins. Served with a dark truffel sauce and potato wedges.	
<b>Char fillet</b> .....	259 kr
Char fillet with lobster- and white wine sauce flavoured with leek. Served with pressed potatoes and brown buttered green asparagus.	

## Vegetarian meny

<b>Naturli Burger</b> .....	215 kr
Our climate conscious vegan. 150g plant and soy based burger with vegan mayo, salad, pickled red onion, tomato and cheese. Served with BBQ-sauce, coleslaw and fries.	
<b>Halloumburger</b> .....	215 kr
Grilled halloumi with vegetarian mayonnaise, green salad, pickled red onion, tomato. Served with fries, coleslaw and bearnaise sauce.	

## Child menu

Child menu is for 12 year olds and below

<b>Grilled sausage with fries</b> .....	89 kr
<b>Hamburger</b> .....	89 kr
Grilled hamburger, salad, cheese and truffel mayonnaise. Served with fries.	
<b>Salmon with pressed potatoes</b> .....	105 kr
Salmon with hollandaise sauce and pressed potatoes.	
<b>Donald Duck Deluxe (90g)</b> .....	125 kr
Grilled beef tenderloin, served with fries and bearnaise sauce.	

Are you allergic or curious? Please ask us about the ingredients

## From the grill

Please choose the degree of grill you want;  
Rare, Medium Rare, Medium, Medium Well, Well Done  
All burgers are served Well Done

<b>Butchers Cheeseburger (200g)</b> .....	229 kr	<b>Dubbelburger (400g)</b> .....	329 kr
Chuck/beef tenderloin-cheese burger with truffel mayonnaise, pickled red onion, tomato and cheese. Served with coleslaw, bearnaise sauce and fries			
<b>Butchers Baconburger (200g)</b> .....	239 kr	<b>Dubbelburger (400g)</b> .....	339 kr
Chuck/beef tenderloin-bacon burger with truffel mayonnaise, green salad, pickled red onion, tomato and cheese, served with coleslaw, bearnaise sauce and fries			
<b>Rib Fingers..(Night baked pork)</b> .....	(ca400g) 299 kr		
Rib Finger is a very tender flavoured detail coming from the ribs.			
<b>Pluma (Night baked)</b> .....	(200g) 275 kr	.....(300g) 325 kr	.....(400g) 365 kr
A real delicacy from the pigs front above the pork collar and ribs. This piece of meat is a real dainty that is rarely mentioned. Good to know, a fat rich detail.			
<b>Rib eye</b> .....	(250g) 315 kr	.....(300g) 365 kr	.....(400g) 435 kr
Rib eye is the best and most tender part of the entire front. Best taste with medium.			
<b>Sirloin</b> .....	(250g) 315 kr	.....(300g) 365 kr	.....(400g) 435 kr
Sirloin is the long double back muscle between the rib eye and beef rump and is both flavourful and tender. Best taste with medium.			
<b>Beef tenderloin</b> .....	(200g) 315 kr	.....(300g) 395 kr	.....(400g) 469 kr
Located in the loin and has many areas of use. The most tender part of the ox.			
<b>Flank steak</b> .....	(200g) 275 kr	.....(300g) 315 kr	.....(400g) 355 kr
Flank steak is a lean and flat muscle which is very good to grill. Best taste with medium.			
<b>T-Bone Steak.....dry aged 21 days</b> .....	Ca: (600g) 489 kr		
Two pieces of meat separated by a "T-bone". The bigger part is the beef, the small part is the tenderloin. Best taste with medium.			
<b>Tomahawk</b> .....	(900g) 849 kr		
Recommended for 2 people, cooking time about 45 min. Recommended medium. It is a rib eye with bones that looks like an indian axe, hence the name.			

**Butchers meat tray: 2 pers 680 kr. 4 pers 1349 kr. 6 pers 1950 kr. 8 pers 2650 kr**  
For an additional person add 340:-

For 2 people 600g, 4 people 1200g, For 6 people 1800g, For 8 people 2400g  
The chef chooses different cuts.

**2 different potato dishes and 4 different sauces are included in the meat tray**

## Sides

	Sauce	Potato
	15 kr	25 kr
1 potato dish or green salad and 2 sauces, or butter from the options below is included in every course.		
Potatoes /Salad	Sauces	Sauces
Potatogratin	Whisky sauce	Texas honey BBQ sauce
Fries	Red wine sauce	Gorgonzola sauce
Raw fried potatoes	Bearnaise sauce	Green pepper sauce
Potato wedges	Dark truffel sauce	
Greensalad		
		Butter
		Café de Paris butter
		Garlic butter
		Parsley butter

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Red wine

**La Primizia. Veneto (Italy)**.....glass 95 kr.....1/1.....360 kr

**Grape:** Corvina, Rondinella

**Aromas:** Ripe dark cherries and plums.

**Taste:** A well balanced wine with good fruit and long after taste.

**Pairing:** This fruity, medium-bodied wine fits perfectly with elegant meat courses.

**Viña Maipo (Chile)**.....glass 98 kr.....1/1.....379kr

**Grape:** Cabernet sauvignon

**Aromas:** Youthful, fruity aroma with hints of barrel, black currant, coffee, chocolate, forest raspberries and vanilla

**Taste:** Youthful, fruity aroma with hints of barrel, black currant, chocolate and spices

**Pairing:** Lighter meat courses

**Sungate (USA)**.....glass 102 kr.....1/1.....395 kr

**Grape:** Zinfandel

**Aromas:** Blackberry, red berries and coffee.

**Taste:** Generous fruity taste with hints of violet, blackberries, blueberries and vanilla.

**Pairing:** Light meat courses.

**Campo Viejo Crianza (Spain)**.....glass 105 kr.....1/1.....399 kr

**Grape:** Tempranillo 75 %, Garnacha 20 % & Mazuelo 5 %

**Aromas:** Delightful aroma of dark & red berries, but also notes of roasted oak, fresh coconut and spices

**Taste:** Berry flavour with slight harshness and notes of barrel, hints of cherry and spices.

**Pairing:** Fits very well with flavourful beef or chicken.

**Graffigna Centenario (Argentina)**.....glass 118 kr.....1/1.....449 kr

**Grape:** Malbec

**Aromas:** Chocolate dipped plums and ripe berries.

**Taste:** Generous, fruity with hints of dark berries spices and coffee.

**Pairing:** Flavourful and grilled meat courses.

**Casalforte Valpolicella Ripasso (Italy)**.....glass 125 kr.....1/1.....479 kr

**Grape:** 70% corvina, 20% rondinella, 5% molinara

**Aromas:** Spicy aroma with hints of barrel, dark cherries, cloves, plums, violet and chocolate.

**Taste:** Spicy taste with hints of barrel, dark cherries, cloves, plums, violet and vanilla.

**Pairing:** Grilled meat courses.

**Château du Trignon Côtes du Rhone (France)**.....glass 128 kr.....1/1.....499 kr

**Grape:** Grenache, Syrah, Mourvèdre

**Aromas:** Blackberries, cherry, licorice

**Taste:** Spicy flavour with hints of blackberries, cherry, licorice and mint

**Pairing:** Flavourful and grilled meat courses.

**Tabali Vetas Blancas Pinot Noir(Chile)**.....glass 135 kr.....1/1.....525 kr

**Grape:** Pinot noir

**Aromas:** Aroma of milk chocolate and some herbal spices.

**Taste:** Medium-bodied, elegant and intensely berry with hints of strawberries.

**Pairing:** Good with grilled meat and chicken.

**Capirusso Primitivo IGT, Puglia (Italy) ECO**.....glass 139 kr.....1/1.....525 kr

**Grape:** Primitivo, Negroamaro

**Aromas:** Intense aroma of plums, cherry and light chocolate.

**Taste:** Ripe berry with soft tannins.

**Pairing:** Fits great with meat with grilled vegetables.

**Wyndham Estate Bin 555 (Australia)**.....glass 145 kr.....1/1.....549 kr

**Grape:** Shiraz

**Aromas:** Ripe plums, berries and an element of pepper in combination with vanilla aroma from an american oak.

**Taste:** A rich, bodied wine with a soft structure. Generous plums, ripe berries, licorice, with chocolate and vanilla as hints.

**Pairing:** Fits very well with grilled courses and flavourful white mould cheese.

**Casalforte Amarone Del Valpolicella (Italy)**.....glass 159 kr.....1/1.....625 kr

**Grape:** Corvina, rondinella and molinara

**Aromas:** Spicy aroma with hints of barrel, dark cherries, cinnamon, tobacco, raisin, cloves, ripe strawberries and orange chocolate.

**Taste:** Spicy taste with hints of barrel, dark cherries, cinnamon, raisin, pepper, ripe strawberries, nuts and chocolate.

**Pairing:** Grilled Flank steak, Rib eye

Red wine cont.

**Ysios Reserva (Spain)**.....1/1.....799 kr

**Grape:** Tempranillo

**Aromas:** Dark berries, plum & cherry.

**Taste:** Ripe, spicy, elegant and rich taste with hints of dark berries, plum, black cherry, violet, chocolate and oak barrel.

**Pairing:** Flavourful courses of dark meat.

**Château Bardoulet (France)**.....1/1.....825 kr

**Grape:** Merlot, Cabernet sauvignon, Cabernet franc

**Aromas:** Dark berries.

**Taste:** A well balanced and soft wine with sweet notes.

**Pairing:** Grilled meat courses.

**Barolo Fontanafredda (Italy)**.....1/1.....839 kr

**Grape:** Nebbiolo

**Aromas:** Nuanced, spicy aroma with a barrel character, hints of dried cherry, roses, strawberries, cinnamon, forest raspberry, sandalwood and bitter orange.

**Taste:** Nuanced, spicy taste with a barrel character, hints of dried cherry, cinnamon, ripe strawberries, sandalwood, nougat and bitter orange.

**Pairing:** Flavourful courses of dark meat.

**Gemma Barolo (Italy)**.....1/1.....999 kr

**Grape:** Nebbiola

**Aromas:** Rose petals, tar and allspice.

**Taste:** The wine is powerful and complex with marked and defined tannins which are balanced by a ripe dark fruit and pleasant spiciness.

This gives a round elegant and very long taste sensation.

**Pairing:** Fits with darker meat courses.

**St. Hugo GSM 14,4% (Australia)**.....1/1.....1050kr

**Grape:** Grenash, Syrah, Mourvedre

**Aromas:** Lovley, ample notes of red fruit

**Taste:** Elegant barrel notes gives a smooth finish.

**Pairing:** Grilled rib eye and dark meat.

**Domaine Du Vieux lazaret Chateaufneuf-du-pape (France)**.....1/1.....1099kr

**Grape:** Grenash, Syrah, Mourvedre

**Aromas:** Strong aroma of dark berries and plums.

**Taste:** Lovley spiciness, smooth tannins with an elegant aftertaste.

**Pairing:** Excellent for grilled dark meat.

**Domain Duclax Chateaufneuf-du-Pape (France)**.....1/1.....1099kr

**Grape:** Grenash, Mourvedre

**Aromas:** Complex aroma of red berries and ripe blackberries.

**Taste:** Elegant barrel notes.

**Pairing:** Excellent for grilled dark meat.

**Silvano Piacentini Amarone Della Valpolicella (Italy)**.....1/1.....1295 kr

**Grape:** Corvina, Rondinella, Molinara

**Aromas:** Plums, dried apricot and yellow raisin.

**Taste:** Spicy and rich with flavour of dried berries and dark chocolate.

**Pairing:** Flavourful pasta and dark meat courses.



## Vita viner

**La Primizia Bianca Veneto (Italy)**.....glass 95 kr.....1/1.....360 kr

**Crape:** Garganega, chardonnay

**Aromas:** Yellow apples and mortared almond, white spring flowers.

**Taste:** Fresh flavour with notes of tropical fruit and ripe summer apples.

**Pairing:** Vegetarian courses, fish & shellfish and grilled white meat.

**Vina maipo (Chile)**.....glass 98 kr.....1/1.....379 kr

**Crape:** Sauvignon blanc och chardonnay

**Aromas:** Fresh and fruity aroma of gooseberry, lime and white peach.

**Taste:** Light and well balanced with fresh acid and notes of citrus.

**Pairing:** Fish and shellfish.

**Sun gate (USA)**.....glass 105 kr.....1/1.....395 kr

**Crape:** Chardonnay

**Aromas:** Apples, honeydew, butterscotch and citrus.

**Taste:** Very fresh and fruity flavour with notes of barrel.

**Pairing:** Fish or bird.

**Campo Viejo Blanco, Rioja (Spain)**.....glass 105 kr.....1/1.....395 kr

**Crape:** Tempranillo Blanco

**Aromas:** Citrus and green apples.

**Taste:** Fresh and fruity flavour with hints of barrel, apples, honeydew, butterscotch and citrus.

**Pairing:** Courses with fish or chicken and charcuterie tray.

**Moselland Riesling Spätlese (Germany)**.....glass 110 kr.....1/1.....425 kr

**Crape:** Riesling

**Aromas:** Fine and fruity aroma with clear riesling aromas.

**Taste:** The flavour has a fresh crispyness and fine sweetness blanaced by the typical riesling acid. A wine with elegance.

**Pairing:** The wine fits great with chicken courses, salmon and shellfish.

**Tabali Sauvignon Blanc (Chile)**.....glass 115 kr.....1/1.....439 kr

**Crape:** Sauvignon Blanc

**Aromas:** Black currant leaves, nettles, grape fruit.

**Taste:** Fruity very fresh taste of gooseberry, black currant, grape fruit and nettles.

**Pairing:** Fish and shellfish courses.

**Moillard Chablis (France)**.....glass 155 kr.....1/1.....615 kr

**Crape:** Chardonnay

**Aromas:** Elegant, powerful with defined notes of warm citrus, white peach and lime.

**Taste:** Somewhat nutty note of new french barrel and long after taste.

**Pairing:** Fits very well with fish and shellfish.



## Rosé wine

**La Primizia Rosado**.....glass 95 kr.....1/1 360 kr

**Crape:** Corvina, Pinot Noir.

**Aromas:** Youthful aroma of raspberry and strawberry.

**Taste:** Crispy and fresh with sun-ripened berries in the aftertaste.

**Pairing:** Shellfish and charcuterie tray.

**Vina Maipo**.....glass 98 kr.....1/1 379 kr

**Crape:** Syrah, Cabernet sauvigno.

**Aromas:** A youthful, fresh and fruity wine aromatic wine.

**Taste:** Flavour of red cherries, red grapefruit and nectarines.

**Pairing:** Aperitif and fish.

**Château du Trignon Rosé (France)**.....1/1 425 kr

**Crape:** Grenash

**Aromas:** Complex aroma of red berries and ripe blackberries.

**Taste:** Elegant barrel notes.

**Pairing:** Excellent for grilled dark meat.

## Alcoholfree Red wine

**Jacob's Creek, Shiraz 75cl (Australia)**.....glass 82 kr.....75cl..299 kr

Fruity flavour with hints of barrel, blueberries, forest raspberries, vanilla & licorice.

**Vintense Merlot (France)**.....75cl..349 kr

Vintense Merlot is intense, fruity and full-bodied with a flavour of black currant and blueberries.

## Alcoholfree White wine

**Jacob's Creek (Australia)**.....glass 82 kr.....75cl...299 kr

Fruity youthful flavour with light sweetness, hints of pear, green apples, honey & lime.

**Vintense Chardonnay (France)**.....75cl...349 kr

Vintense Chardonnay flavour is creamy and round with hints of citrus.

## Alcoholfree Rosé wine

**Jacob's Creek Unvined Rosé (Australia)**.....glass 82 kr.....299 kr

Fruity and flavorful with notes of pomegranate, watermelon and raspberry. Served as a social drink or for fish courses and salads.

**Viña0 (Spanien)**.....349 kr

**Crape/region:** Tempranillo/ La Mancha

Appealing light pink hue and an expressive aroma of red berries.

Well balanced with briskness highlighted by the fruity side.

Suitable for spicy food, grilled courses and summer salads.

Also as aperitif and for exotic courses.