

# 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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Obs our drinks contain egg white

### Apertif (5cl)

- Dry Martini** .....165 kr  
Dry Gin, Noilly Prat, Green oliver, Lemon Twist
- Cosmopolitan** .....165 kr  
Vodka, Cointreau, Lime, Cranberry Juice
- Almond Cigar** .....165 kr  
Havana Club, Amaretto, Cinnamon, Syrup, limejuice
- Negroni** .....165 kr  
Gin, Campari, Antica Formula
- Rhubarb Bramble**.....165 kr  
Gin, Lemonjuice, Rhubarbsyrup, Angostura bitter, Pinch of salt
- Classic GT** .....165 kr  
Beefeater gin, tonic water and lemon slice.

### Mocktail (alkoholfree)

- Leopard** (alkoholfree).....120 kr  
Passion fruit juice, passion fruit puré, limejuice and crushed ice
- Strawberry Surprise** (alkoholfree).....120 kr  
Strawberry puré, limejuice, orange juice and crushed ice
- Piña colada** (alkoholfree).....120 kr  
Coconut puré, pineapple juice, crushed ice
- Mojito** (alkoholfree).....120 kr  
Mint, limé, syrup topped off with sodawater

### Sparkling wine

- MVSA Cava Brut:**                      **glas: 115 kr**                      **75cl: 559 kr**  
**(Spanien)**  
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: 115 kr**                      **75cl: 559 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:165 kr**  
Prosecco, Aperol, Sodawater, Orangezest
- Piña colada Spritz**                      **glas:165 kr**  
Coconut puré, pineapple juice, coconut rum, prosecco

### Alcoholfree sparkling wine

- Nosecco (France)**                      **20cl 125 kr**   **75cl 425 kr**  
Fruity, somewhat flowery taste with some sweetness, hints of pear, honey dew melon, elder & citrus

### Champagne

#### Beaumont des crayères grande réserve brut

**Glas: 150 kr**                                      **75cl 895 kr**  
Clear golden-yellow color. Elegant and characterful champagne with a nuanced fruity aroma featuring notes of nuts, red apples, mirabelles, citrus, toasted bread, and delicate butteriness. On the palate, you find hints of honey, fresh plums, cherry pits, red apples, orange, and nougat. A first-class champagne with fine mousse and a long, pleasant finish.

#### Moët & Chandon

**20 cl 399 kr**                      **37cl 779 kr**                      **75cl 1495 kr**  
Fruity, very fresh taste with hints of light bread, yellow apples, minerals and blood orange.

**Gula änkan**                                      **75cl 1495 kr**  
Nuanced, fruity, very fresh taste with hints of winter apples, light bread, minerals and grape fruit.

**Dom Pérignon**                                      **75cl 4795 kr**  
Complex, very fresh taste with hints of yellow apples, roasted bread, smokey minerals, white chocolate, orange, peach and marzipan.

### Draught beer

	25cl	40cl	50cl
Carlsberg Export 40cl.....	59kr	89 kr	109kr
Staropramen 40cl.....	65kr	98 kr	122kr
Eriksberg Karaktär 40cl .....	65kr	98 kr	122kr
Brooklyn Defender IPA 40cl.....	65kr	98 kr	122kr
Guinness 50cl.....			115kr

### Bottle beer

Carlsberg Hof 33cl.....	85 kr
Poretti 33cl.....	89 kr
Brooklyn Lager 33cl.....	89 kr
Carnegie 100W IPA 33cl .....	92 kr
Glutenfree beer 33cl .....	109 kr
Falcon Export 50cl .....	109 kr
Eriksberg 50cl .....	109 kr
Tuborg Guld 50cl .....	109 kr
Erdinger Weissbier hefe 50cl .....	115 kr

### Alcoholfree beer

Carlsberg alcoholfree organic 33cl.....	59 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.....	89 kr
Somersby Päron 33cl .....	89 kr

### Alcoholfree Cider

Somersby Rosé Cider 33 cl.....	75 kr
Somersby Päron Cider 33 cl.....	75 kr

### Soda/Mineral

Mineralwater.....	42 kr
Pepsi, Pepsi Max, Zingo, 7Up.....	42 kr

## Starters

<b>Garlic bread</b> .....	62 kr
<b>Garlic bread with gratinated mozzarella cheese</b> .....	72 kr
<b>Mozzarella Caprese</b> .....	125 kr
<i>Tomato- and buffalo mozzarella slices topped with pesto and balsamico served with roasted bread.</i>	
<b>Klassisk Toast Skagen (hand peeled shrimps)</b> .....	145 kr
<i>Shrimps, mayonnaise, dill, red onion</i>	
<b>Oxcarpaccio</b> .....	175 kr
<i>Oxcarpaccio served with grated parmesan cheese, pine nuts, oliveoil, arugula and balsamico</i>	
<b>House mussels</b> .....	145 kr
<i>White wine- and lobster broth cooked blue mussels served with roasted bread.</i>	

## House classic courses

<b>Black and White (180g)</b> .....	290 kr
<i>Grilled beef tenderloin medallions, served with dark truffel sauce and bearnaise sauce</i>	
<b>Pepparstek (200g)</b> .....	360 kr
<i>Grilled Tournedos rolled in crushed black pepper, served with greenpepper sauce</i>	
<b>Oxfile Provencale (200g)</b> .....	360 kr
<i>Barbecued beef tenderloin slices, served on a bed of raw fried potatoes, garlic butter and red wine sauce.</i>	

## House Fish & Bird

<b>Grilled Salmon fillet</b> .....	280 kr
<i>Served with hollandaise sauce and pressed potatoes topped of with brown buttered green asparagus.</i>	
<b>Chicken Ballontine</b> .....	275 kr
<i>Chicken rolls filled with spinach pine nuts, mozzarella cheese and raisins. Served with mushroom sauce and potato wedges.</i>	
<b>Char fillet</b> .....	295 kr
<i>Char fillet with lobster- and white wine sauce flavoured with leek. Served with pressed potatoes and brown buttered green asparagus.</i>	

## Vegetarian meny

<b>Naturli Burger</b> .....	255 kr
<i>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.</i>	
<b>Halloumiburger</b> .....	255 kr
<i>Grilled halloumi with truffel mayonnaise, green salad, pickled red onion, tomato. Served with fries, coleslaw and bearnaise sauce.</i>	

## Child menu

Child menu is for 12 year olds and below

<b>Grilled sausage with fries</b> .....	109 kr
<b>Hamburger</b> .....	109 kr
<i>Grilled hamburger, salad, cheese and truffle mayonnaise. Served with fries.</i>	
<b>Salmon with pressed potatoes</b> .....	125 kr
<i>Salmon with hollandaise sauce and pressed potatoes.</i>	
<b>Donald Duck Deluxe (90g)</b> .....	145 kr
<i>Grilled beef tenderloin, served with fries and bearnaise sauce.</i>	

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**

**Butchers Cheeseburger (200g).....259 kr.....Dubbelburger (400g)....379 kr**  
Chuck/beef tenderloin-cheese burger with truffle mayonnaise, pickled red onion, tomato and cheese.  
Served with coleslaw, bearnaise sauce and fries

**Butchers Baconburger (200g).....269 kr.....Dubbelburger (400g.)...389kr**  
Chuck/beef tenderloin-bacon burger with truffel mayonnaise, green salad, pickled red onion, tomato and cheese, served with coleslow, bearnaise sauce and fries

**Rib Fingers,..(Night baked pork).....(ca400g) 345 kr**  
Rib Finger is a very tender flavourful detail coming from the ribs. Topped with bbq-sauce.

**Pluma (Night baked).....(200g) 310kr.....(300g) 355 kr.....(400g) 395 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.

**Rib eye.....(250g) 360 kr.....(300g) 425 kr.....(400g) 545 kr**  
Rib eye is the best and most tender part of the entire front.  
Best taste with medium.

**Sirloin.....(250g) 360 kr.....(300g) 425 kr.....(400g) 545 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.

**Beef tenderloin.....(200g) 360 kr.....(300g) 460 kr.....(400g) 560 kr**  
Located in the loin and has many areas of use. The most tender part of the ox.

**Flank steak.....(200g) 320 kr.....(300g) 385 kr.....(400g) 450 kr**  
Flank steak is a lean and flat muscle which is very good to grill.  
Best taste with medium.

**T-Bone Steak.....dry aged 21 days.....Ca: (600g) 659 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.

**Tomahawk .....(900g) 995 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 760 kr.4 pers 1520 kr..6 pers 2280 kr ..8 pers 3040 kr**  
For an additional person add 380:-

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 20 kr  
Potato 35 kr**

1 potato dish or green salad and 2 sauces,  
or butter from the options below is included in every course.

### Potatoes /Salad Sauces

Potatogratin  
Fries  
Raw fried potatoes  
Potato wedges  
Mixsalad (served with parmesan cheese and caesar dressing)

Whisky sauce  
Red wine sauce  
Bearnaise sauce  
Dark truffle sauce

### Sauces

Texas honey BBQ sauce  
Mushroom sauce  
Green pepper sauce

### Butter

Café de Paris butter  
Garlic butter  
Parsley butter

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## Red wine

**Viña Maipo (Chile).....glass 109 kr.....1/1.....399kr**

**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 115 kr....1/1.....450 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.

**Domaine St Paul Pinot Noir (Frankrike).....glass 125 kr.....1/1.....525 kr**

**Grape:** Pinot noir

**Aroma:** Ripe berries such as raspberry, wild strawberry, cherry, mulberry, and blueberry.

**Taste:** The flavor is elegant, full-bodied, and balanced, with a soft and berry-forward character..

**Pairing:** Fish or light meats.

**Baron de Ley Reserva (Spanien) .....glass 135 kr.....1/1.....525 kr**

**Grape:** 90% tempranillo och 10% garnacha.

**Aromas:** Nuanced, spicy, and developed aroma with oak character, featuring notes of dark cherries, chocolate, prunes, tobacco, vanilla, and dill.

**Taste:** Nuanced, spicy, developed, and balanced flavor with oak character, featuring notes of dark cherries, prunes, tobacco, dark chocolate, vanilla, and dill.

**Pairing:** Dishes made with dark meat.

**Q Malbec (Australien,South Eastern Australia).....glass 135 kr.....1/1.....525 kr**

**Grape:** Malbec

**Aromas:** Very fruity aroma with oak character, featuring notes of dark cherries, lavender, blackcurrants, blueberries, pepper, and vanilla.

**Taste:** Very fruity flavor with oak character, featuring notes of dark cherries, violet, blackcurrants, wild raspberries, and vanilla.

**Pairing:** Lamb or beef, preferably grilled.

**Fat Bastard Shiraz (Frankrike).....glass 142 kr.....1/1.....595 kr**

**Grape:** Shiraz

**Aromas:** Aroma of blackberry, violet, with hints of oak.

**Taste:** Fruity flavor with oak character, featuring notes of blackberry, violet, wild raspberry, black olives, chocolate, and vanilla.

**Pairing:** Grilled dishes of pork, lamb, or beef.

**Ecoltura Valpolicella Ripasso (Italien).....glass 149 kr.....1/1.....559 kr**

**Grape:** Corvina.Corvinone.Rondinella

**Aromas:** Spicy aroma with notes of oak, dark cherries, cinnamon, prunes, vanilla, cumin, and chocolate.

**Taste:** Spicy, fruity flavor with notes of oak, dark cherries, cinnamon, prunes, vanilla, cumin, wild raspberries, and chocolate.

**Pairing:** Dishes made with lamb or beef.

**Capirusso Primitivo IGT, Puglia (Italy) ECO.....glass 149 kr.....1/1.....579 kr**

**Grape:** Primitivo, Negroamaro

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

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

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

**Château du Trignon Côtes du Rhone (Frankrike).....glass 149 kr.....1/1.....595 kr**

**Grape:** Grenache, Syrah, Mourvèdre

**Aromas:** Blackberry, cherry & licorice.

**Taste:** Spicy flavor with notes of blackberry, cherry, licorice & mint.

**Pairing:** Flavorful and grilled meat dishes.

**Ca' Montini amarone Organic (Italien).....glass 185 kr.....1/1.....765 kr**

**Grape:** Corvina

**Aromas:** Spicy, slightly developed aroma with notes of oak, dark cherries, rum raisins, chocolate, nougat, vanilla, and cinnamon.

**Taste:** Spicy, slightly developed flavor with notes of oak, dark cherries, rum raisins, chocolate, nougat, vanilla, and cardamom.

**Pairing:** Beef or game meat, or aged hard cheeses.

## Red wine cont.

**Château L'Ermitage (Frankrike).....1/1.....779 kr**

**Grape:** Merlot, Cabernet sauvignon, Petit verdot

**Aromas:** The wine has a distinct aroma of plum and dark fruit, often with additional aromas that develop with age or aeration.

**Taste:** Fruity flavors of plum and dark fruit, with hints of coffee and cedar. An elegant oak character adds complexity. The taste is often described as full-bodied and balanced, with a long, lingering finish.

**Pairing:** Grilled beef, veal roast.

**Barolo Fontanafredda (Italy).....1/1.....945 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...1099 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.

**Louis Latour Bourgogne Pinot Noir (Frankrike).....1/1.....1099 kr**

**Grape:** Pinot noir

**Aromas:** The aroma is deep, with ripe black fruits such as blackberry, blackcurrant, and blueberry.

**Taste:** The taste is full-bodied and round, with notes of blackcurrant and spices, and has an elegant tannin structure. Long and pleasant finish.

**Pairing:** Grilled meat or aged cheeses.

**Domaine Du Vieux lazaret Chateauneuf-du-pape (France).....1/1.....1150kr**

**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 Châteauneuf-du-Pape (France).....1/1.....1150kr**

**Grape:** Grenash, Mourvedre

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

**Taste:** Elegant barrel notes.

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

**St. Hugo GSM 14,4% (Australia).....1/1.....1199kr**

**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.

**Silvano Piacentini Amarone Della Valpolicella (Italy).....1/1.....1399 kr**

**Grape:** Corvina, Rondinella, Molinara

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

**Taste:** Spicy and rish with flavour of dried berres and dark chocolate.

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



## Vita viner

**Vina maipo (Chile)**.....glass 109 kr.....1/1.....399 kr

**Grape:** 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 115 kr.....1/1.....450 kr

**Grape:** Chardonnay

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

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

**Pairing:** Fish or bird.

**Baron de Ley Blanco Sobre Lias (Spanien)**.....glass 120 kr.....1/1.....495 kr

**Grape:** Garnacha blanca 50%, tempranillo blanco 50%

**Aromas:** Fruity aroma with oak character, featuring notes of yellow apples, pineapple, walnuts, spices, butter, and vanilla.

**Taste:** Fruity flavor with oak character, featuring notes of yellow apples, pineapple, walnuts, spices, browned butter, and vanilla.

**Pairing:** Serve with dishes of fish or light meat, preferably grilled.

**Moselland Riesling Spätlese (Germany)**.....glass 125 kr.....1/1.....495 kr

**Grape:** 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.

**Bontempo Sauvignon Verdejo Organico (Spanien)**....glas 115 kr.....1/1....495 kr

**Grape:** Sauvignon Blanc

**Aromas:** Notes of citrus, white peach, kiwi, and grapefruit.

**Taste:**The flavor is fresh with aromatic hints of pear, lime, and tropical fruits.

**Pairing:** Fish and seafood dishes, as an aperitif, and salads.

**Moillard Chablis (France)**.....glass 185 kr.....1/1.....795 kr

**Grape:** 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.

**Tommasi Le Fornaci Lugana (Italien)**.....glass 149 kr.....1/1.....670 kr

**Grape:** Turbiana

**Aromas:** The aroma is delicate and fruity with notes of tropical fruit, honey, peach, orange blossom, and almond.

**Taste:** The flavor is dry, fresh, and generously fruity with notes of melon, pineapple, peach, mineral, citrus, and almond. Long finish.

**Pairing:** Fish and seafood.



## Rosé wine

**Vina Maipo**.....glass 109 kr.....1/1 399 kr

**Grape:** 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.

**La Primizia Rosado**.....glass 109 kr.....1/1 399 kr

**Grape:** 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.

## Alcoholfree Red wine

**Vina Albali Red**.....glass 82 kr...75cl..299 kr

Aromas of plum, red fruits, and typical characteristics of Cabernet and Tempranillo. The taste is pleasant and smooth, with a light fruitiness and a well-balanced finish. The wine pairs excellently with light tapas, meat, and cheese.

**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

**Vina Albali White**.....glass 82 kr.....75cl...299 kr

Light yellow with intense fruit. Aromas of exotic fruit and citrus, with typical varietal character. Fresh and well-balanced.

This wine pairs excellently with, vegetariska rätter, ljust kött och pasta.

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

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

## Alcoholfree Rosé wine

**Carl Jung Rosé Alcohol-free**..... glass 79kr 1/1 299 kr

Flavorful alcohol-free rosé wine with a light fruity taste. Pairs well with lighter dishes, salads, grilled food, and cheese. Serve chilled.

**Henkell Rosé Alcohol-free** ..... glass 79kr 75cl 299 kr

Alcohol-free sparkling rosé wine with fruity and fresh flavors of red berries. Suitable as an aperitif or for social drinking, as well as with lighter fish and seafood dishes, simple tapas, vegetarian dishes, light meat, and pasta.

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