

Rum

Barcelo.....	27/cl
Captain Morgan.....	27/cl
Havanna Club.....	27/cl
Diplimatico.....	36/cl
Plantation.....	35/cl
Zacapa Centenario 23y.....	39/cl
Plantation XO.....	45/cl
Zacapa Centenario XO.....	65/cl

Snaps

Flaggpunsch.....	29/cl
Fernet Branca.....	29/cl
Skåne Akvavit.....	29/cl
Jubileums Akvavit.....	29/cl
OP Andersson.....	29/cl
Jägermeister.....	29/cl
Gammel Dansk.....	29/cl
Pernod Plantes Absint.....	35/cl
Averna.....	29/cl

Shots

Gajol.....	5cl.....120 kr
Minttu.....	5cl.....120 kr
Sour Fisk.....	5cl.....120 kr
Galliano Hot Shot.....	5cl.....120 kr
Tequila.....	5cl.....120 kr
Baby guinnes.....	5cl.....120 kr
<i>Kahlua & baileys</i>	

Liqueur

Amaretto.....	29/cl
Sambuca.....	29/cl
Likör 43.....	29/cl
Kahlua.....	29/cl
Benedictine.....	29/cl
Grandmarnier.....	29/cl
Baileys.....	29/cl
Drambuei.....	30/cl
Cointreau.....	30/cl
Strega.....	30/cl
Frangelico.....	29/cl
Sevé Fournier.....	30/cl

Drinks 5cl

Old Fashioned 165 kr
Bourbon, sugar, Angostura Bitter, Apelsinzest, Maraschinoberrries

Amaretto Sour 165 kr
Amaretto, Lemonjuice, Syrup

P3 165 kr
Vanillavodka, Sourz Raspberry, Limejuice, 7up

P2 165 kr
Sourz Sour Apple, Vanillavodka, Limejuice, 7up

Moscow mule 165 kr
Vodka, Limejuice, Ginger beer

Passoa Sour 165 kr
Passoa Liqueur, Lemonjuice, syrup

Espresso Martini 165 kr
Vodka, Espresso, Kahlua

Gin & Tonic 165 kr
Med Beefeaters Gin, tonic, Lemon slices

Whisky Sour 165 kr
Rye whisky, Lemonjuice, Syrup

Mojito 165 kr
Dark rum, Fresh limé, Fresh Mint, Brown sugar, Soda

Henriks GT 175 kr
With Hendrick's Gin, tonic, cucumber slice, black pepper

English



DESSERT MENU

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



Are you allergic or curious in general ?
Ask us about the ingredients!

Dessert

Truffle	47 kr	
Deep-fried Camembert	120 kr	
<i>Served with warm cloudberry jam and vanilla icecream</i>		
White chocolate-pannacotta	99 kr	
<i>Served with berryglaze</i>		
Sorbet (Laktos- och glutenfri)	95 kr	
<i>Ask the staff about flavors</i>		
House oatmeal biscuit (good with coffee)	59 kr	
Oatmeal biscuit de luxe	110kr	
<i>Home baked oat meal biscuit with vanilla icecream, chocolate sauce and cream</i>		
Oatmeal biscuit de luxe with cloudberry jam ..	125kr	
<i>Home baked oat meal biscuit with vanilla icecream, cloudberry jam and cream</i>		
Old fashioned vanilla ice cream	89 kr	
<i>with chocolate sauce</i>		
Chocolate fondant	110 kr	
<i>Served with cream and vanilla icecream</i>		
Espresso Maratini	165 kr	
<i>Vodka, Espresso, Kahlua</i>		
Dessert wine		
Moscatel de Setúbal5cl	99 kr	
<i>Nuanced, sweet flavor with hints of apricot marmalade, yellow raisins, orange and caramel.</i>		
Madeira5cl	99 kr	
<i>Caramel flavor with sweetness, hints of roasted nuts, raisin, dark chocolate and bitter orange.</i>		
Churchill's	5cl	99 kr
<i>Nuanced, very sweet flavor with hints of plums, dried dates, black pepper, rum raisins and sweet licorice</i>		
Sandeman Tawny5cl	99 kr	
<i>A rich yet elegant combination of flavours - dried apricots, honey, nuts, vanilla.</i>		
Coffeedrinks 5cl		
Irish Coffee	165 kr	
<i>Jameson, brown sugar, coffee & cream</i>		
Kaffe Karlsson	165 kr	
<i>Baileys, cointreau, coffee, cream</i>		
Baileys Coffee	165 kr	
<i>Baileys, coffee, cream</i>		
Café Dom	165 kr	
<i>Benedictine Dom, coffee, cream</i>		
Café Amaretto	165 kr	
<i>Amaretto, coffee, cream</i>		
Butchers Coffee	165 kr	
<i>Dark rum, kahlua, coffee, cream</i>		

Coffee/Tea

Coffee	39 kr
Tea	36 kr
Cappuccino	45 kr
Latte Macchiato	45 kr
Espresso reg/dbl	39/49 kr

Butchers fika

Coffee truffelpaket with rum	199 kr
<i>Two Truffle & coffee and 4cl Zacapa rum (23 year)</i>	

Cognac/Calvados

Martell VS	29/cl
Grönstedts Monopol	30/cl
Xanté (Pear Cognac)	30/cl
Boulard	30/cl
Calvados VSOP	31/cl
Janneau VSOP armagnac	35/cl
Braastadt VSOP	33/cl
Grönstedts XO	39/cl
Martell VSOP Red Barrel	49/cl
Renault	49/cl
Rémy Martin	42/cl
Martell Cordon Bleu	73/cl
Martell XO	90/cl

Grappa

Bellavite Barrique	29/cl
<i>Very fruity aroma with hints of citrus, tropical fruit, grapes and oak barrel. Rounded and flavorful with hints of citrus bitter orange and notes of vanilla and oak.</i>	
Montesor Grappa Bianca	35/cl
<i>Grapey flavour with hints of pear, straw, almond and citrus peel.</i>	
Poli Grappa Cleopatra Amarone	42/cl
<i>A grappa with aroma of dried fruit and a nice spicyness with vanilla and kakao with the character of roasted oakbarrel.</i>	
Villa Isa Grappa Barbera	29/cl
<i>Nuanced, grapey flavour with oaky character, hints of yellow pears, cinnamon, straw, bitter orange, vanilla and almond. Serve at room temperature as a digestif.</i>	

Whisky

Blended

Red Label	27/cl
Bushmills	29/cl
Famous Grouse	29/cl
Black Label	34/cl
Jameson	29/cl
Tullamore Dew	29/cl
Chivas Regal	32/cl

Bourbon Whisky

Four Roses	26/cl
Jack Daniels	30/cl
Jim Beam	29/cl
Buffalo Trace Kentucky Straight	32/cl
Maker's Mark	33/cl

Single Malt

The Glenlivet 12y	33/cl
Mack (svensk singlemalt)	32/cl
Glenburgie 15y	37/cl
Glenmorangie 10y	37/cl
Aberlour 10y	37/cl
Highland Park 12y	36/cl
Glenfiddich 12y	36/cl
Auchentoshan 12y	37/cl
Talisker 10y	38/cl
Laphroaig 10y	39/cl
Bowmore 12y	38/cl
Dalwhinnie 15y	39/cl
Macallan 12y	45/cl
Oban 14y	48/cl
Bunnahabhain 12y	45/cl
Lagavulin 16y	52/cl