

LUNCHBUFFÉ V.20 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

3 varmrätter/3 main courses + soppa/soup + salladsbuffé/salad buffet +
efterrätter/desserts

Måndag/ Monday

Örtbakad sej, sockerärtor, dillsås och potatisstomp
Herb-baked Saithe, sugar peas, dill sauce, mashed potatoes

Nötgryta med svamp, citron, rosmarin, örtris
Beef stew with mushroom, lemon, rosemary, herb rice

Vegetarisk böngryta med svamp
Bean & mushroom casserole

Tisdag/Tuesday

Fänkålsbakad lax, sparris, dijonmajonnäs, örtpotatis
Fennel baked Salmon, asparagus, Dijon mayonaise, herb potatoes

Lammfärsbiffar med fetaost, kryddig tomatsås, rostad potatis
Lamb meat patties with feta cheese, spicy tomato sauce, roasted potatoes

Rödbetsbiffar med fetaost
Beetroot patties with feta cheese

Onsdag/ Wednesday

Torsk med ägg, pepparrot, räkor, brynt smör, kokt potatis
Cod with eggs, horseradish, shrimps, browned butter, boiled potatoes

Sockersaltad fläskkarré, västerbottenstuvad kål, sky, potatispuré
Sugar-salted pork loin, creamed cabbage, gravy, potato puree

Bean bourguignon

Torsdag/ Thursday

Kolja, rostad broccoli, grönärtsås, rostad potatis
Haddock, roasted broccoli, pea sauce, roasted potatoes

Grillad kyckling, vitlökschampinjoner, dragonvelouté, potatisstomp
Grilled chicken, garlic mushrooms, tarragon velouté, mashed potatoes

Grönsaksfritatta med linsvinägrette
Vegetable Fritatta with lentil vinaigrett

Fredag/ Friday

Sesambakad lax, picklade rotfrukter, sojamajonnäs, jasminris
Sesame baked Salmon, pickled root vegetables, soy mayonnaise, Jasmine rice

Apelsinmarinerad anka, sparris, pepparsky, potatisgratäng
Orange marinated duck, asparagus, pepper sauce, potato au gratin

Palak Paneer

Naturligtvis erbjuder vi även en À la carte meny
Lunch À la carte menu available

Starters

Toast Skagen - räkor, löjrom, citron, dill
Toast Skagen - shrimps, bleak roe, dill
185 (1,2,3,4,7,10,12)

Caesarsallad - grillad majskyckling eller grillad halloumiost,
parmesan, krutonger
Caesar salad - grilled chicken or grilled halloumi cheese, parmesan, croutons
½ 115 1/1 175 (1,3,4,7,10,12)

Caesarsallad - räkor, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
½ 135 1/1 195 (1,2,3,4,7,10,12)

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré
Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée
179 (1,3,7,9)

Björks högrevhamburgare - sidfläsk, cheddar, karamelliserad lök,
Dijon & gräslöksmajonnäs, pommes frites
Björks chuck roll burger - bacon, cheddar, caramelized onion, Dijon & chives mayonnaise,
French fries
199 (1,3,7,10,12)

Björks vegetariska sojaburgare - halloumi, karamelliserad lök,
Dijon & gräslöksmajonnäs, pommes frites
Björks vegetarian soy burger - halloumi, caramelized onion, Dijon & chives mayonnaise,
French fries
199 (1,3,6,7,10,12)

Grillad lax - grön sparris, rödlök, dill & pepparrotssmör
Grilled salmon - green asparagus, red onion, dill & horseradish butter
265 (7,9,10,12)

Citrusglaserad oxbringa - primörmorot, rädisa, ört & sparrisbuljong
Lemon glazed brisket of beef - spring carrot, radish, herb & asparagus broth
205 (7,9,12)

Desserts

Crème Brûlée
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95 (3,7,12)

Rabarbersmulpaj – vaniljglass, rostad mandel
Rhubarb pie – crumbles, vanilla ice-cream, roasted almond
105 (1,3,7,8,12)

Dagens hemgjorda glass/ sorbet
Homemade ice cream/sorbet
40 (3,7)

Tryffel
Chocolate truffle
30 (7)

Allergens

(Food safety is a top priority at Björk, each allergen is marked with a number in the list below. Please review the specific menu items for more information)

1. Gluten/Gluten, 2. Kräftdjur/Crustaceans, 3. Ägg/Egg, 4. Fisk/Fish,
5. Jordnötter/Peanuts (E220-224, 226-228) 6. Sojaböner/Soybeans(E322), 7. Mjök/Milk, 8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celery, 10. Senap/Mustard,
11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & Sulphite,
13. Lupin/Lupin, 14. Blötdjur/Mollusc

