

LUNCHBUFFÉ V.49 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

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

Måndag/ Monday

Torsk med rostade rödbetor, kapris, brynt smör och kokt potatis
Cod with roasted beets, browned butter and boiled potatoes

Fläskkarré med morot, pressgurka, plommongräddsås och rostad potatis
Pork tenderloin with carrots, pickled cucumber, plum cream sauce and roasted
potatoes

Vegetarisk gulasch/Vegetarian gulasch

Tisdag/Tuesday

Örtbakad kolja med ärtor, citron, brynt smör och gubbrörepotatis
Herb baked haddock with peas, lemons, browned butter and "Gubbröre" potatoes

Bouef bourguignon med potatispuré
Boeuf bourguignon with potato purée

Vegetarisk bourguignon/Vegetarian bourguignon

Onsdag/ Wednesday

Basilkabakad sej med kapris, citron, tomatsås och örtpotatisstomp
Basil baked saithe with capers, lemon, tomato sauce and herb mashed potatoes

Mowitzkyckling med senap bönor, dragonsås och rostad potatis
'Mowitz' chicken with mustard beans, tarragon sauce and roasted potatoes

Vegetarisk nudelwok med koriandercremé/Vegetarian noodle wok with
corriander cream

Torsdag/ Thursday

Krämig fiskgryta med saffran och kokt potatis
Creamy fish casserole with saffron and boiled potatoes

Nattstekt högreiv med pepparrotscrème och ljummen potatissallad
Prime rib with horseradish cream and warm potato salad

Zuccinipiccata/Zucchini piccata

Fredag/ Friday

Varmrökt lax med forellromscremé, sockerärtor och dillpotatis
Smoked salmon with trout roe cream, sweet peas and dill potatoes

Flankstek provencale med rödvinsky och råstekt potatis
Flank steak provencale with red wine sauce and fried potatoes

Palak halloumi/Palak halloumi

Naturligtvis erbjuder vi även ala-carte

Starters

Toast Skagen - räkor, löjrom, citron, dill

Toast Skagen - shrimps, bleak roe, dill

185 (1,2,3,4,7,10,12)

Caesarsallad - grillad majs kyckling 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)

Rökt röding - sojamajonnäs, marinerad gulbeta, fänkål, sesamfrö, sesamolja

Smoked Artic char - soy mayo, marinated yellow beets, fennel, sesame seed, sesame oil

130 (3,4,6,10,11,12)

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré

Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

185 (1,3,7,9)

Björks högre vshamburgare - sidfläsk, cheddar, picklade lökar,

rostad vitlöksmajonnäs, saltgurka, pommes frites

Björks chuck roll burger - bacon, cheddar, pickled onions, roasted garlic mayo, gherkin,

French fries

199 (1,3,7,10,12)

Björks vegetariska sojaburgare - halloumi, picklade lökar,

rostad vitlöksmajonnäs, saltgurka, pommes frites

Björk's vegetarian soy burger - halloumi, pickled onions, roasted garlic mayonnaise,

gherkin, French fries

199 (1,3,6,7,10,12)

Grillad lax - dill & gräslöksvelouté, rotselleri, fänkål, rostad potatis

Grilled salmon - dill & chives velouté, celeriac, fennel, roasted potatoes

265 (4,7,9,12)

Björks renskav - rårörda lingon, svamp, potatispuré

Björk's Reindeer - thinly sliced reindeer, sweetened lingonberries, mushrooms, potato

purée

210 (7)

Desserts

Crème Brûlée - hjortron
Crème Brûlée - cloudberry
95 (3,7)

Mandelkaka - nyponsorbet, rostad vit choklad, lingon
Almond cake - rosehip sorbet, roasted white chocolate, lingonberries
95 (3,7,8)

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

Champagne/ <i>sparkling</i>	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain</i> *	425	95
Zonin, Prosecco DOC 1821, <i>Italy</i>	445	115
Perrier Jouët Grand Brut, <i>France</i>	725	145
Perrier Jouët Blason Rosé, <i>France</i>	995	
Perrier Jouët Grand Brut Magnum, <i>France</i>	1495	
Mumm Grand Cordon Brut, <i>France</i>	725	
Mumm Cordon Rouge, <i>France</i> , 37,5cl	395	
Louis Roederer, Brut Premier, <i>France</i>	1195	

Vitt/ <i>white</i>	FL/BTL	GL
Little James Blanc Basket Press, 2016, Rhône Valley, <i>France</i> <i>Viognier, Sauvignon Blanc</i>	450	115
Bourgogne Chardonnay Grand Réserve, 2014, Bourgogne, <i>France</i> <i>Chardonnay</i>	595	149
Vouvray Cuvée Silex, 2016, Loire, <i>France</i> <i>Chenin Blanc</i>	550	139
De Barbi, 2015, Toscana, <i>Italy</i> <i>Vermentino</i>	480	122
Villa Minelli, 2017, Veneto, <i>Italy</i> <i>Pinot Grigio</i>	550	139
Marqués de Cáceres, 2016, Rueda, <i>Spain</i> <i>Verdejo</i>	415	104
Johannishof, 2017, Rheingau, <i>Germany</i> <i>Riesling</i>	440	110
Sun Gate, 2016, Central Valley, California, <i>USA</i> <i>Chardonnay</i>	388	89
Rodney Strong, 2014, Estate, Sonoma County, California, <i>USA</i> <i>Chardonnay</i>	585	148
Southern Right, 2016, Walker Bay, <i>South Africa</i> <i>Sauvignon Blanc</i>	565	142
Anima, 2014, WO Paarl, <i>South Africa</i> <i>Chenin Blanc</i> *	520	132
Le Mont Sancerre, 2017, Loire, <i>France</i> <i>Sauvignon Blanc</i>	540	145

Rött/red	FL/BTL	GL
Côtes-du-Rhône Rouge, 2016, Côtes du Rhône, <i>France</i> <i>Syrah</i>	495	125
La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvède</i>	565	137
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, <i>Italy</i> <i>Sangiovese, Canaiolo</i>	550	139
Sasseo, 2015, Apulia, Salento IGT, <i>Italy</i> <i>Primitivo</i>	450	115
Amarone della Valpolicella, 2013, DOCG, Vento, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	
Barolo Gattera, 2013, DOCG, Piemonte <i>Italy</i> <i>Nebbiolo</i>	1395	
Campo Viejo, Vino Ecológico, 2015, Rioja, <i>Spain</i> <i>Tempranillo</i>	410	105
La Casa de las Esencias, 2016, Ribera del Duero, <i>Spain</i> <i>Tempranillo</i>	540	135
Klingenberg Buntsandstein, 2014 Franken, <i>Germany</i> <i>Spätburgunder</i>	510	130
Sun Gate, 2016 Central Valley, California, <i>USA</i> <i>Zinfandel</i>	388	89
Rodney Strong, 2016, Sonoma County, California, <i>USA</i> <i>Cabernet Sauvignon</i>	520	130
Double Barrel. 4th Vintage, Barossa Valley, <i>Australia</i> <i>Shiraz</i>	545	137
Quara, 2015, Single Vineyard, Cafayate, <i>Argentina</i> <i>Malbec</i>	520	133
Foppiano, 2016, Russian River Valley, <i>USA</i> <i>Pinot Noir</i>	645	
Foppiano, 2014, Russian River Valley, <i>USA</i> <i>Zinfandel</i>	595	145

*Organic grapes

Fatöl/draft beer	<i>FL/BTL</i>
Norrlands Guld, 40cl, <i>Sweden</i>	69
Seasonal draft, 40cl, <i>Sweden,fråga din servitör! Ask your waiter!</i>	85

Flasköl/bottled beer	<i>FL/BTL</i>
Bistro Lager, 33cl, <i>Sweden</i>	59
Höganäs APA, 33cl, <i>Sweden</i>	95
Mariestads, 50cl, <i>Sweden</i>	78
Nils Oscar, God Lager, 33cl, <i>Sweden</i>	75
Nils Oscar, India Ale, 33cl, <i>Sweden</i>	75
Ship full of IPA, 33cl, <i>Sweden</i>	75
Sleepy Bulldog, 33 cl, <i>Sweden</i>	74
Wisby Klosteröl, 33cl, <i>Sweden</i>	74
Wisby Pils, 33cl, <i>Sweden</i>	72
Wisby Stout, 33 cl, <i>Sweden</i>	75
Wisby Weisse, 50cl, <i>Sweden</i>	84

Cider	<i>FL/BTL</i>
Briska, Ask for flavours, 33cl, <i>Sweden</i>	72
La Cidraie, 33cl <i>France</i>	72
Stones, Ginger Joe, 33 cl, <i>England</i>	72

Alkoholfritt / Non-alcoholic	<i>FL/BTL</i>
Sparkling Water, By Björk	35
Pepsi, Pepsi Max Zingo, 7up, 33cl	33
Lättöl, Grängesberg 2,1%, 33cl, <i>Sweden, Eko</i>	35
Briska Cider, ask for flavours, 33cl, <i>Sweden</i>	35
Tropicana Äpple/Apelsin juice, 20cl	37
Kullamust, 25cl, 100% Äpple, <i>Sweden</i>	43
Elderflower soda, 25cl, <i>Denmark, Eko</i>	43
Mariestads, alkoholfri, 33cl, <i>Sweden</i>	39
Paulaner, Weissbier, alkoholfri, 50cl, <i>Germany</i>	45
Ginger Beer	45

