

LUNCHBUFFÉ V.16 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

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

Måndag/ Monday

Sej puttanesca med rostad zucchini och krämig gnocchi
Sai the puttanesca with roasted zucchini and creamy gnocchi

Kalvstek med broccoli, dragongräddsås och potatisstomp
Veal steak with broccoli, tarragon cream sauce and mashed potatoes

Dhal Curry med raita/Dhal Curry with raita

Tisdag/Tuesday

Havets Wallenbergare med ärtor, citron, brynt smör och potatispuré
Fish Wallenbergare patties with peas, lemon, brown butter and potato purée

Apelsinbakad majskyckling med rostad kål, stjärnanis sås och jasminris
Orange Baked corn-fed chicken with roasted cabbage, star anise sauce and jasmine rice

Fried rice med tofu/Fried rice with tofu

Onsdag/ Wednesday

Sojabakad torsk med pak choi, chiliremoulad och glasnudelsallad
Soy Baked cod with pak choi, chiliremoulad and glassnoodles salad

Biff Lindström med rostade gulbeter, persiljesmör och rostad potatis
Beef patties with roasted yellow beets, parsley butter and roasted potatoes

Vegetarisk Kikärtsbiffar/ Vegetarian Chickpea patties

Torsdag/ Thursday

Inkokt lax med sparris, ramlökscreme och dillpotatis
Poached salmon with asparagus, chives cream and dill potatoes

Biff saute med svamp, dijonsenap och potatispuré
Beef saute with mushrooms, dijon mustard and potato puree

Ljummen bönsallad med chevre och valnötter/
Warm bean salad with chevre and walnuts

Fredag/ Friday

Ingen lunchbuffé/ No lunch buffet

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 majskykling 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)

Sotad kalv - sojamajonnäs, senapsfrö, picklat plommon, svartkål

Blackened veal- soy mayonnaise, mustard seeds, pickled plum, kale

130 (3,6,10,12)

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré

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

185 (1,3,7,9)

Björks högrevhamburgare - 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 veganska burgare - avokado, inlagd lök, pommes frites

Björk's vegan burger - avocado, pickled onion, fries

199 (1,6)

Grillad röding - citronvelouté, persiljerot, purjolök, gurka, dillpotatis

Grilled Arctic Char- lemon velouté, parsley root, leek, cucumber, dill potato

265 (4,7,9,12)

Grillad kalvbringa - rostad morot, tomat & dillsås, potatispuré

Grilled brisket of veal - roasted carrot, tomato & dill sauce, potato purée

210 (7,9,12)

Desserts

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

Kaffesandwich - körsbärssorbet, rostad vitchoklad, kaffekaramell
Coffee sandwich- cherry sorbet, roasted white chocolate,
coffee caramel
105 (1,3,7)

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