

Champagne/ mousserande

Cerro Cava, *EKO, <i>Spain</i>	425btl/ 95gl
Zimor Extra Dry, Prosecco, <i>Italy</i>	445btl
Pannier Extra Brut, <i>France</i>	650btl/ 138gl

Vitt/white

Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388btl/ 89gl
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Little James Blanket, 2020, Languedoc-Roussillon, <i>France</i> <i>Viognier & Sauvignon Blanc</i>	470btl/120gl
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Gunderloch Fritz's, 2019, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490btl/128gl
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Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
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Blason de Bourgogne, 2018, Bourgogne, <i>France</i> <i>Chardonnay</i>	540btl/ 135gl
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Rött/red

Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388btl/ 89gl
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Franschoek Cellar, 2018, <i>South Africa</i> <i>Shiraz</i>	460btl/115gl
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La Vignée, 2018, Bourgogne, <i>France</i> <i>Pinot Noir</i>	520btl/ 132gl
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Castillo de Mureva, 2018, La Mancha, <i>Spain</i> Tempranillo *EKO	490btl/125gl
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La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl
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Rosé

Paul Mas Valmont, Languedoc, <i>France</i> <i>Grenache. Syrah</i>	388btl/ 89gl
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Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
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Lagunitas IPA, 40cl, <i>USA</i>	89
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Sigtuna Solid Sunny IPA, 40cl, <i>Sweden</i>	109
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Flasköl/ bottled beer

T.T. Mellanöl EKO, 33cl, <i>Sweden</i>	59
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Arboga Lager, 50cl, <i>Sweden</i>	78
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Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	75
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Bernard Lager, 50cl, <i>Czech Republic</i>	89
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Bitburger Premium Pils, 33cl, <i>Germany</i>	65
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St. Eriks IPA, 33cl, <i>Sweden</i>	79
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Duvel Blonde Ale, 33cl, <i>Belgium</i>	84
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Maredsous Bruin, 33cl, <i>Belgium</i>	84
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Maredsous Blonde, 33cl, <i>Belgium</i>	84
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Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
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St. Peter's Cream Stout, 50cl, <i>UK</i>	89
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Cider

Cider, 33cl, <i>Sweden</i>	72
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Jordgubb Cider, Vegan 33cl, <i>Sweden</i>	72
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Ginger Beer, 33cl	72
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Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	35
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Äpple/Apelsin juice, 20cl,	37
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Applemust, 100% Äpple,	45
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Sigtuna NAPA, 33cl, <i>Sweden</i>	64
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Clausthaler Lager, 33cl, <i>Germany</i>	45
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Fever-Tree Ginger Beer	45
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Richard Juhlin Blanc de Blanc	85
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Non-alcoholic Wine	60
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Lunch V.29

Kl 1100 till kl 1400



Hos oss på Björk omfamnar vi den svenska matkulturen och vår meny skiftar över året, precis som de svenska årstiderna.

Vår kökschef Richard har tagit fasta på det enkla och rejäla. Handplockade råvaror från utvalda leverantörer får tala för sig själva i sällskap av spännande tillbehör.

At Björk Bar & Grill we embrace the Swedish cuisine and always let the seasonal variation of ingredients be our top source of inspiration.

Our Head Chef Richard has created a straightforward and uncomplicated menu with a lot of flexibility. Ingredients from selected local suppliers will speak for themselves in the company of exciting additions and side orders.

This week's special/ Veckans

Rimrad kolja- ägg, pepparrot, brynt smör, grönkål
Cured haddock - eggs, horseradish, browned butter,
kale
185(3,4,7)
Dryck: Viognier-Sauvignon Blanc

Honung & ingefärsglaserat ankbröst -
picklad & rå rättika, rostad vitlöksemulsion,
sherryvinägersky, lökrostad potatis
Honey & ginger glazed duck breast - pickled & raw
radish, roasted garlic emulsion, sherry vinegar gravy,
onion roasted potatoes
185 (3,11,12)
Dryck: Pinot Noir

Bakad rotselleri- sellerikräm, broccoli, parmesan,
ruccola och rostade pumpafrön
Baked celeriac - celery cream, broccoli, parmesan,
ruccola and roasted pumpkin seeds
185 (7, 9, 12)
Dryck : Sauvignon Blanc / Pinot Grigio

Allegener

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

Classics

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

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

Björks köttbullar - gräddsås, pressgurka,
rörda lingon, potatispuré
Björk's meatballs - cream sauce,
pickled cucumber, lingonberries, potato purée
185 (1, 3, 7, 9)

Kallrökt lax - dillstuvad potatis
Smoked salmon - dill creamed potatoes
175 (4, 7)

Vegansk burgare - växtbaserad burgare, inlagd lök,
citron & gräslöksdressing,
pommes frites
Vegan burger - plant-based burger, pickled onion,
lemon & chives dressing, fries
199 (1, 6, 10, 12)

Desserts

Desserts

Rabarber - inkokta rabarber, färskostmousse,
rabarbersorbet, mandel, grillad sockerkaka
Rhubarb - poached rhubarb, cheese mousse, rhubarb
sorbet, almonds, grilled sponge cake
125 (1,3,7,8)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet
40 (3,7)

Tryffel

Chocolate truffle
30 (7)

Coffee and Tea

Kaffe / Coffee	30
Cappuccino	35
Single Espresso	30
Double Espresso	35
Caffe Latte	45
Varm Choklad / Hot Chocolate	45
Tea - Black, Green, Rooibos Chai, Chamomile	35
Iced coffee/ Iced tea	40
Iced vanilla latte	55