

## Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	425btl/ 95gl
Zimor Extra Dry, Prosecco, <i>Italy</i>	445btl
Pannier 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 &amp; Sauvignon Blanc</i>	470btl/120gl
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Gunderloch Fritz's, 2020, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490btl/128gl
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Cloud Factory, 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
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Blason de Bourgogne, 2019, 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> <i>Tempranillo EKO</i>	490btl/125gl
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La Celia Reserva, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl
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## Rosé

House Rosé, <i>France</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 Organic Ale, 40cl, <i>Sweden</i>	89
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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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Angry Orchard 35,5cl, <i>USA</i>	78
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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.37

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

**Smörstekt torsk** - rostade betor, spenat, getostcreme, spenat, brynt smör, kokt potatis  
Butter-fried Cod - roasted beets, spinach, goat cheese cream, browned butter, boiled potatoes  
185 (4, 7, 12)

Rekommenderad dryck : Verdejo

**Flankstek bourguignon** - picklad rödlök, potatispuré  
Flank steak bourguignon - pickled red onions, potato puree  
185 (7, 9, 12)

Rekommenderad dryck : Maredsous Blonde/  
Shiraz

**Bakad chevre** - rostade betor, champinjoner, brynt smör, varm bulgursallad,  
Baked chevre - roasted beets, mushrooms, browned butter, warm bulgur salad  
185 (1, 7, 12)

Rekommenderad dryck : Sauvignon Blanc/  
Pinot Noir

### 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, rårörda 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

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**Äpple** - calvados, frön, brynt smör, kola, vaniljglass  
Apple - calvados, roasted seeds, browned butter, caramel, vanilla ice-cream  
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