

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 & 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.41

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.



Lunchbuffé/ Lunchbuffet



225



Salladsbord, varmrätter, kaffe, dessert
Salad buffet, main courses, coffee, dessert

Måndag : Lax m. gräslökssandefjordsås  **1.8**
: Svamprisotto  **1.7**
Monday : *Salmon with chives Sandefjord sauce*
: *Mushroom risotto*

Tisdag : Kyckling m. citrondressing  **0.9**
: Kikärtscurry  **0.5**
Tuesday : *Chicken with lemon dressing*
: *Chickpeas curry*


Onsdag : Kummel m. grönärtssås  **2.3**
: Fritatta m. örtcrème  **0.8**
Wednesday : *Hake with green pea sauce*
: *Fritatta with herb cream*


Torsdag : Wallenbergare m. brynt smör  **4.6**
: Gratinerade betor  **1.6**
Thursday : *Veal patties with browned butter*
: *Gratinated beets*

Fredag : Lubbfilé m. pepparotssås  **0.7**
: Het & syrlig aubergine & tofu  **0.9**
Friday : *Tusk with horseradish sauce*
: *Spicy & sour aubergine & tofu*

Ala carte (bordsservering)

Caesarsallad - grillad majs kyckling  **1.3** eller
grillad halloumiost  **2.1**
Caesar salad - grilled chicken or grilled halloumi cheese,
parmesan, croutons
175 (1, 3, 4, 7, 10, 12)

Caesarsallad - räkor  **2.4**, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
195 (1, 2, 3, 4, 7, 10, 12)

Björks köttbullar  **2.4** - gräddsås, pressgurka,
rårörda lingon, potatispuré
Björk's meatballs - cream sauce,
pickled cucumber, lingonberries, potato purée
185 (1, 3, 7, 9)


Kallrökt lax  **0.3** - dillstuvad potatis
Smoked salmon - dill creamed potatoes
175 (4, 7)

Vegansk burgare  **0.4** - växtbaserad burgare, inlagd
lök, citron & gräslöksdressing,
pommes frites
Vegan burger - plant-based burger, pickled onion,
lemon & chives dressing, fries
199 (1, 6, 10, 12)

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

Desserts

Äpple  **0.5** - calvados, frön, brynt smör, kola,
vaniljglass
Apple - calvados, roasted seeds, browned
butter, caramel, vanilla ice-cream
125 (1,3,7,8)

Dagens hemgjorda glass  **0.2** / **sorbet**  **0.1**
Homemade ice cream/sorbet
40 (3,7)

Tryffel  **0.2**
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