

## Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	425btl/ 95gl
Zimor Extra Dry, Prosecco, <i>Italy</i>	460btl
Pannier Brut, <i>France</i>	650btl/ 138gl

## Vitt/white

Paul Mas, 2020, Languedoc, <i>France</i> <i>Grenache blanc, Vermentino</i>	388btl/ 89gl
Castillo de Mureva, 2019, La Mancha, <i>Spain</i> <i>Verdejo EKO</i>	420btl/109gl
Gunderloch Fritz's, 2020, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490btl/129gl
Cloud Factory, 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
Blason de Bourgogne, 2019, Bourgogne, <i>France</i> <i>Chardonnay</i>	540btl/ 135gl

## Rött/red

Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388btl/ 89gl
Franschoek Cellar, 2018, <i>South Africa</i> <i>Shiraz</i>	460btl/115gl
Maison Goichot, 2019, Bourgogne, <i>France</i> <i>Pinot Noir</i>	540btl/ 137gl
Castillo de Mureva, 2018, La Mancha, <i>Spain</i> <i>Tempranillo EKO</i>	490btl/125gl
La Celia Reserva, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl
Rosé House Rosé, <i>France</i>	388btl/ 89gl

## Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 40cl, <i>USA</i>	89
Sigtuna Organic Ale, 40cl, <i>Sweden</i>	89

## Flasköl/ bottled beer

T.T. Mellanöl EKO, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	75
Bernard Lager, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
Nils Oscar Kalasjulöl, 33cl, <i>Sweden</i>	79
Duvel Blonde Ale, 33cl, <i>Belgium</i>	85
Maredsous Bruin, 33cl, <i>Belgium</i>	85
Maredsous Blonde, 33cl, <i>Belgium</i>	85
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
Stout	79

## Cider

Cider, 33cl, <i>Sweden</i>	72
Angry Orchard 35,5cl, <i>USA</i>	78
Ginger Beer, 33cl	72

## Alkoholfritt/ alcohol-free

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

# Lunch V.2

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** : Fiskgryta, blåmusslor  1.3 kg CO<sub>2</sub>e

: Grönsaksragu, fetaost  0.6 kg CO<sub>2</sub>e

*Monday* : *Fish casserole, mussels*

: *Vegetable ragout, fetaost*

**Tisdag** : Kalvytterfilé, polenta  2.4 kg CO<sub>2</sub>e

: Svamprisotto  0.5 kg CO<sub>2</sub>e

*Tuesday* : Veal loin, creamy polenta

: Mushroom risotto

**Onsdag** : Torsk 'Classic', brynt smör  2.1 kg CO<sub>2</sub>e

: Svampfärsbiffar, gräddsås  0.4 kg CO<sub>2</sub>e

*Wednesday* : *Cod 'Classic', browned butter*

: *Mushroom patties, gravy*

**Torsdag** : Grillad flankstek  1.3 kg CO<sub>2</sub>e

: Bakad rotselleri, polenta  0.5 kg CO<sub>2</sub>e

*Thursday* : *Grilled Flank steak*

: *Baked celeriac, polenta*



**Fredag** : Rostad fläskside, rödvinsky  5.7 kg CO<sub>2</sub>e


: Frittata, basilikacrème  1.7 kg CO<sub>2</sub>e


*Friday* : *Roasted pork belly*


: *Frittata, basil cream*


## Ala carte (bordsservering)

**Caesarsallad** - grillad majs kyckling  1.3 kg CO<sub>2</sub>e eller  
grillad halloumiost  2.1 kg CO<sub>2</sub>e, parmesan, krutonger  
Caesar salad - grilled chicken or grilled halloumi cheese,  
parmesan, croutons  
175 (1, 3, 4, 7, 10, 12)

**Caesarsallad** - räkor  2.4 kg CO<sub>2</sub>e, parmesan, krutonger  
Caesar salad - shrimps, parmesan, croutons  
195 (1, 2, 3, 4, 7, 10, 12)

**Björks köttbullar**  2.4 kg CO<sub>2</sub>e - gräddsås, pressgurka,  
rårörda lingon, potatispuré  
Björk's meatballs - cream sauce,  
pickled cucumber, lingonberries, potato purée  
185 (1, 3, 7, 9)


**Kallrökt lax**  0.3 kg CO<sub>2</sub>e - dillstuvad potatis  
Smoked salmon - dill creamed potatoes  
175 (4, 7)

**Vegansk burgare**  0.4 kg CO<sub>2</sub>e - 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. Mjöl/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 kg CO<sub>2</sub>e - 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 kg CO<sub>2</sub>e / **sorbet**  0.1 kg CO<sub>2</sub>e  
Homemade ice cream/sorbet  
40 (3,7)

**Tryffel**  0.2 kg CO<sub>2</sub>e  
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