

Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	440btl/ 98gl
Prosecco Extra Dry, <i>Italy</i>	490btl
Pannier Brut, <i>France</i>	945btl/ 149gl

Vitt/white

Paul Mas, 2021, Languedoc, <i>France</i> <i>Grenache blanc, Vermentino</i>	425btl/ 95gl
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Castillo de Mureva, 2020, La Mancha, <i>Spain</i> <i>Verdejo EKO</i>	440btl/109gl
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Lergemuller Johannes L, 2021, Pfalz, <i>Germany</i> <i>Riesling</i>	515btl/129gl
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Stoneleigh Rapaura 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	565btl/142gl
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Blason de Bourgogne, 2020, Bourgogne, <i>France</i> <i>Chardonnay</i>	540btl/ 135gl
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Rött/red

Paul Mas ,2020, Languedoc, <i>France</i> <i>Grenache, Carignan, Merlot</i>	425btl/ 95gl
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Tareni, 2020, Terre Siciliane, <i>Italy</i> <i>Nero d'Avola</i>	490btl/125gl
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Maison Goichot, 2019, Bourgogne, <i>France</i> <i>Pinot Noir</i>	570btl/ 148gl
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Castillo de Mureva, 2018, La Mancha, <i>Spain</i> <i>Tempranillo EKO</i>	490btl/125gl
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Proemio, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl
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Rosé

House Rosé, <i>France</i>	425btl/ 95gl
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Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
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Budvar Lager, 40cl, <i>Czech Republic</i>	79
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Lagunitas IPA, 40cl, <i>USA</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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Sigtuna Hazy Daze IPA, 33cl, <i>Sweden</i>	80
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St Eriks Staden Glutenfria IPA, 5,5%	82
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Maredsous Blonde, 33cl, <i>Belgium</i>	89
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Bitburger Premium Pils, 33cl, <i>Germany</i>	65
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Duvel Blonde Ale, 33cl, <i>Belgium</i>	95
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Westmalle Dubbel, 33cl, <i>Belgium</i>	95
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Weihenstephaner Weissbier, 50cl, <i>Germany</i>	95
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Stout	79
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Cider

Cider, 33cl, <i>Sweden (pear/ elderflower)</i>	72
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Cldraie Original, 33cl, <i>France, EKO</i>	80
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Ginger Beer, 33cl	75
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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,	49
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Sigtuna NAPA, 33cl, <i>Sweden</i>	75
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Clausthaler Lager, 33cl, <i>Germany</i>	55
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Fever-Tree Ginger Beer	45
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Richard Juhlin Blanc de Blanc	99
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Non-alcoholic Wine	65
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Lunch 47

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.

Lunchbuffé/ Lunchbuffet

225

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

Måndag : Panerad flundra, kaprissås 

: Fried rice med tofu 

Monday : Fried flounder, caper sauce

: Fried rice with tofu

Tisdag : Lax med dragoncrème 

: Vegetarisk gryta, harissa 

Tuesday : Salmon with tarragon sauce

: Vegetable stew, harissa

Onsdag : Högrevschili 

: Kikärtstragu 

Wednesday : Beef chuck roll chili

: Chickpea stew

Torsdag : Fiskgryta, aioli 


: Tortellini, salviasås 

Thursday : Fish stew, aioli

: Tortellini, sage sauce

Fredag : Helbakad kotletråd, tranbärssky






: Bakad rotselleri, örtcrème 


Friday : Baked pork chop, cranberry sauce


: Baked celeriac, herb cream


Ala carte (bordsservering)

Caesarsallad - grillad majskykckling  eller
grillad halloumiost  | parmesan, krutonger
Caesar salad - grilled chicken or grilled halloumi cheese,
parmesan, croutons
195 (1, 3, 4, 7, 10, 12)

Caesarsallad - räkor  , parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
215 (1, 2, 3, 4, 7, 10, 12)

Björks köttbullar  - gräddsås, pressgurka,
rårörda lingon, potatispuré
Björk's meatballs - cream sauce,
pickled cucumber, lingonberries, potato purée
215 (1, 3, 7, 9)


Kallrökt lax  - dillstuvad potatis
Smoked salmon - dill creamed potatoes
195 (4, 7)

Vegansk burgare  - växtbaserad burgare, inlagd
lök, grillad paprika, saltorkad tomatdressing,
vegansk fetaost, pommes frites
Vegan burger - plant-based burger, pickled onion,
grilled paprika, sun-dried tomato dressing,
vegan feta cheese, fries
215 (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,

Desserts

Vispad cheesecake  - rårörda blåbär &
munk
Deconstructed cheese cake - sweetened
blueberries & donut
145 (1,3,7)

Dagens hemgjorda glass  / **sorbet** 
Homemade ice cream/sorbet
48 (3,7)

Tryffel 
Chocolate truffle
35 (7)

Coffee and Tea

Kaffe / Coffee	33
Cappuccino, eko	35
Single Espresso, eko	30
Double Espresso, eko	35
Caffe Latte, eko	45
Varm Choklad / Hot Chocolate	45
Tea - Black, Green, Rooibos Chai, Chamomile	36
Iced coffee/ Iced tea	40
Iced vanilla latte, eko	55