

## Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	475btl/ 103gl
Prosecco Extra Dry, <i>Italy</i>	505btl
Pannier Brut, <i>France</i>	975btl/ 155gl

## Vitt/white

Paul Mas, 2021, Languedoc, <i>France</i> <i>Grenache blanc, Vermentino</i>	450btl/ 100gl
Isasa, 2021, Rueda, <i>Spain</i> <i>Verdejo EKO</i>	480btl/120gl
M.F. Donatushof, 2021, Mosel, <i>Germany</i> <i>Riesling</i>	560btl/140gl
Stoneleigh Rapaura 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	660btl/159gl
Blason de Bourgogne, 2020, Bourgogne, <i>France</i> <i>Chardonnay</i>	575btl/ 143gl

## Rött/red

Paul Mas ,2020, Languedoc, <i>France</i> <i>Grenache, Carignan, Merlot</i>	450btl/ 100gl
Tareni, 2020, Terre Siciliane, <i>Italy</i> <i>Nero d'Avola</i>	520btl/130gl
Maison Goichot, 2021, Bourgogne, <i>France</i> <i>Pinot Noir</i>	660btl/ 159gl
Bellingham, 2019, <i>South Africa</i> <i>Shiraz</i>	470btl/118gl
Proemio, Mendoza, <i>Argentina</i> <i>Malbec</i>	580btl/ 145gl

## Rosé

House Rosé, <i>France</i>	450btl/ 100gl
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## Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	75
Budvar Lager, 40cl, <i>Czech Republic</i>	89
Lagunitas IPA, 40cl, <i>USA</i>	98

## Flasköl/ bottled beer

T.T. Mellanöl EKO, 33cl, <i>Sweden</i>	65
Arboga Lager, 50cl, <i>Sweden</i>	82
Sigtuna Hazy Daze IPA, 33cl, <i>Sweden</i>	85
Nils Oscar Glutenfria India Ale 5,3%	95
Maredsous Blonde, 33cl, <i>Belgium</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
Duvel Blonde Ale, 33cl, <i>Belgium</i>	98
Westmalle Dubbel, 33cl, <i>Belgium</i>	95
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	99
Stout	89

## Cider

Cider, 33cl <i>pear/ strawberry/ apple</i>	77
Cidraie Original, 33cl, <i>France, EKO</i>	88
Ginger Beer, 33cl	72

## Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	39
Äpple/Apelsin juice, 20cl,	37
Applemust, 100% Äpple,	49
Sigtuna NAPA, 33cl, <i>Sweden</i>	75
Non-alcoholic Lager, 33cl, <i>Sweden</i>	58
Fever-Tree Ginger Beer	55
Non-alcoholic Wine	65
Galipette, Non-alcoholic cider	65

# Lunch V.21

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/ Lunch buffet


225 sek


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


<b>Måndag</b>	: Grillad tonfisk, avokadosalsa 
	: Sparrisrisotto 
Monday	: Grilled tuna fish, avocado salsa : Asparagus risotto
<b>Tuesday</b>	: Helstekt fläskkarrè, potatissallad 
	: Bönchili, smetana 
Tuesday	: Roasted pork tenderloin, potato salad : Bean chili, smetana
<b>Onsdag</b>	: Bakad torsk, räkor, brynt smör 
	: Grönsakscurry, yoghurt dressing 
Wednesday	: Baked cod, shrimp, brown butter : Vegetable curry, yogurt dressing
<b>Torsdag</b>	: Högrevsgröda 
	: Krämig pasta, feta ost 
Thursday	: Beef chuck roll casserole : Creamy pasta with feta cheese
<b>Fredag</b>	: Flankstek, chimichurri 
	: Grillad halloumi, färskpotatissallad 
Friday	: Flank steak, chimichurri : Grilled halloumi, potato salad


## À la carte (bordsservering)

**Caesarsallad** - grillad majskyckling  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,  
padrones, lök, fermenterad vitlöksmajonnäs,  
pommes frites  
Vegan burger - plant-based burger, Padrón peppers,  
onion, fermented garlic mayonnaise, french fries  
235 (1,10,12)

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

**Kickis passionfruktsfromage**  - karamell,  
mangosås, vallmofrö  
Kicki's Passionfruit Fromage - caramel, mango sauce,  
poppy seeds  
145 (3,7)

**Crème brûlée**    
135 (3,7)

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

**Tryffel**    
Chocolate truffle  
35 (7)

## Coffee and Tea

Kaffe / Coffee, eko	35
Cappuccino, eko	39
Single Espresso, eko	33
Double Espresso, eko	38
Caffe Latte, eko	47
Varm Choklad / Hot Chocolate	47
Tea - Black, Green, Rooibos Chai, Chamomile	35
Iced coffee/ Iced tea	40
Iced vanilla latte, eko	55