

Champagne/ mousserande

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

Vitt/white

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| 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

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| 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 |
| Le Versant, 2021, Bourgogne, <i>France</i> <i>Pinot Noir EKO</i> | 660btl/ 159gl |
| Ontañón Reserva, 2010, Rioja, Spain <i>Tempranillo</i> | 610btl/150gl |
| Domaine Bosquet 2021, Mendoza, <i>Argentina</i> <i>Malbec EKO</i> | 580btl/ 145gl |

Rosé

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

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| T. T. Premium Lager, 40cl, <i>Sweden</i> | 75 |
| Lagunitas IPA, 40cl, <i>USA</i> | 98 |

Flasköl/ bottled beer

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| T.T. Mellanöl EKO, 33cl, <i>Sweden</i> | 65 |
| Arboga Lager, 50cl, <i>Sweden</i> | 82 |
| 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

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

Alkoholfritt/ alcohol-free

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| 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 |
| Richard Juhlin Blanc de Blanc | 105 |

Lunch V.38

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.


À la carte (bordsservering)


Lunchbuffé/ Lunch buffet 225 sek
Salladsbord, varmrätter, kaffe, dessert
Salad buffet, main courses, coffee, dessert


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| Måndag | : Grillad lax, vitvinsås  : Nudlar med tofu, sweetchilicrème  |
| Monday | : Grilled salmon, white wine sauce : Noodles with fried tofu, sweet chili cream |
| Tisdag | : Kalvragu, tomat, salvia, oliver, pasta  : Grillade grönsaker, pärlcouscous  fårostcrème |
| Tuesday | : Veal ragout, tomato, sage, olives, pasta : Grilled vegetables, pearl couscous, goat cheese cream |
| Onsdag | : Panerad sej, remouladsås  : Tomat & saffransgryta, aioli  |
| Wednesday | : Breaded saithe, remoulade sauce : Tomato & saffron stew, aioli |
| Torsdag | : Grillad kyckling, ratatouille  : Grönsaksgryta med grön curry  : Grilled chicken, ratatouille : Vegetable stew with green curry |
| Fredag | : Fläkschnitzel, sardellsmör  : Gnocchi, parmesan, pistou  |
| Friday | : Pork schnitzel, anchovy butter : Gnocchi, parmesan, pistou |

Caesarsallad - grillad majs kyckling  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
235 (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)

Allgenerer

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 & Sulfid/ Sulphur dioxide & Sulphite,
13. Lupin/Lupin, 14. Blötdjur/Mollusc

Desserts

Jordgubbar  - grädde, vaniljglass, maräng
Strawberries - cream, vanilla ice-cream, meringue
145 (3,7)

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

Tryffel 
Chocolate truffle
35 (7)

Coffee and Tea

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| 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 |