

# LUNCHBUFFÉ V.37 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

3 varmrätter/3 main courses + soppa/soup + salladsbuffé/salad buffet +  
efterrätter/desserts

## Måndag/ Monday

Kolja Puttanesca med zucchini och gnocchi  
Haddock Puttanesca with zucchini and Gnocchi

Vitlöksstekt högrev med färska bönor, örtsmör och potatisgratäng  
Garlic roasted Chuck Roll with fresh beans, herb butter and potato au gratin

Vegetariska biffar/ Vegetable Patties

## Tisdag/Tuesday

Sej med rödbetor, kapris, brynt smör och kokt potatis  
Saithe with beets, capers, browned butter and boiled potatoes

Boeuf Bourguignon med potatispuré  
Boeuf Bourguignon with potato puree

Stekta nudlar med tofu/ Fried noodles with tofu

## Onsdag/ Wednesday

Ugnsbakad lax med sockerärtor, svampsås och citronpotatisstomp  
Baked Salmon with sugar peas, mushroom sauce and lemon mashed potatoes

Grillad kyckling med västerbottenstuvad kål, persiljesky och rostad potatis  
Grilled chicken with creamed cabbage, parsley sauce and roasted potatoes

Vegetarisk Chili/ Vegetarian Chili

## Torsdag/ Thursday

Kummel med bönor, tomat och dillsås och fänkålspotatis  
Hake with beans, tomato & dill sauce and fennel potatoes

Chilibakad fläskkarré med rostad rödkål, soja och koriandercrème och rostad potatis  
Chili baked Pork Loin with roasted cabbage, soy & cilantro cream and roasted  
potatoes

Zucchini Piccata

## Fredag/ Friday

Torsk med ägg, räkor, pepparrot, brynt smör och kokt potatis  
Cod with eggs, shrimps, horseradish, browned butter and boiled potatoes

Helstekt biff med bakade tomater, dragonemulsion och pommes frites  
Beef with baked tomatoes, tarragon emulsion and fries

Palak Paneer på Halloumi  
Palak Paneer with Halloumi

Naturligtvis erbjuder vi även ala-carte

## Starters

**Toast Skagen** - räkor, löjrom, citron, dill

Toast Skagen - shrimps, bleak roe, dill

185 (1,2,3,4,7,10,12)

**Caesarsallad** - grillad majs kyckling eller grillad halloumiost,  
parmesan, krutonger

Caesar salad - grilled chicken or grilled halloumi cheese, parmesan, croutons

½ 115

1/1 175 (1,3,4,7,10,12)

**Caesarsallad** - räkor, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons

½ 135

1/1 195 (1,2,3,4,7,10,12)

**Rökt röding** - pumpa, lila morot, rostade hasselnötter

Smoked Artichoke - pumpkin, violet carrots, roasted hazelnuts

130 (4,7,8,12)

## Classics

**Björks köttbullar** - gräddsås, pressgurka, rårörda lingon, potatispuré

Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

185 (1,3,7,9)

**Björks högrevhamburgare** - sidfläsk, cheddar, karamelliserad lök,

Dijon & gräslöksmajonnäs, pommes frites

Björks chuck roll burger - bacon, cheddar, caramelized onion, Dijon & chives mayo, fries

199 (1,3,7,10,12)

**Björks vegetariska sojaburgare** - halloumi, karamelliserad lök,

Dijon & gräslöksmajonnäs, pommes frites

Björks vegetarian soy burger - halloumi, caramelized onion, Dijon & chives mayo, fries

199 (1,3,6,7,10,12)

**Grillad lax** - forellromsvelouté, kantareller, sockerärtor, dillpotatis

Grilled salmon - velouté with trout roe, chanterelles, sugar peas, dill potatoes

265 (4,7,9,12)

**Rödvinsglaserad oxbringa** - bakade lökar, champinjoner, potatispuré

Red wine glazed brisket of beef - baked onions, mushrooms, potato purée

215 (7,9,12)

## Desserts

**Crème Brûlée** – blåbärskompott, karamelliserad pumpakärnor  
Crème Brûlée – blueberry compote, caramelized pumpkin seeds  
90 (3,7)

**Mandelkaka** – nyponsorbet, rostad vit choklad, lingon  
Almond cake – rosehip sorbet, roasted white chocolate, lingonberries  
95 (3,7,8)

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

**Tryffel**  
Chocolate truffle  
30 (7)

## Allergens

*(Food safety is a top priority at Björk, each allergen is marked with a number in the list below. Please review the specific menu items for more information)*

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

Champagne / <i>sparkling</i>	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain *</i>	415	88
Zonin, Prosecco DOC 1821, <i>Italy</i>	445	115
Perrier Jouët Grand Brut, <i>France</i>	725	145
Perrier Jouët Blason Rosé, <i>France</i>	995	
Perrier Jouët Grand Brut Magnum, <i>France</i>	1495	
Mumm Grand Cordon Brut, <i>France</i>	725	
Mumm Cordon Rouge, <i>France, 37,5cl</i>	395	
Louis Roederer, Brut Premier, <i>France</i>	1195	
Vitt / <i>white</i>	FL/BTL	GL
Little James Blanc Basket Press, 2016, Rhône Valley, <i>France</i> <i>Viognier, Sauvignon Blanc</i>	450	115
Bourgogne Chardonnay Grand Réserve, 2014, Bourgogne, <i>France</i> <i>Chardonnay</i>	595	149
Vouvray Cuvée Silex, 2016, Loire, <i>France</i> <i>Chenin Blanc</i>	550	139
De Barbi, 2015, Toscana, <i>Italy</i> <i>Vermentino</i>	480	122
Villa Minelli, 2017, Veneto, <i>Italy</i> <i>Pinot Grigio</i>	550	139
Marqués de Cáceres, 2016, Rueda, <i>Spain</i> <i>Verdejo</i>	415	104
Gysler Sandstein, Trocken, 2016, Rheinhessen, <i>Germany</i> <i>Riesling, Trocken*</i>	435	109
Sun Gate, 2016, Central Valley, California, <i>USA</i> <i>Chardonnay</i>	388	89
Rodney Strong, 2014, Estate, Sonoma County, California, <i>USA</i> <i>Chardonnay</i>	585	148
Southern Right, 2016, Walker Bay, <i>South Africa</i> <i>Sauvignon Blanc</i>	565	142
Anima, 2014, WO Paarl, <i>South Africa</i> <i>Chenin Blanc*</i>	520	132
Le Mont Sancerre, 2017, Loire, <i>France</i> <i>Sauvignon Blanc</i>	540	145

Rött/red	FL/BTL	GL
Côtes-du-Rhône Rouge, 2016, Côtes du Rhône, <i>France</i> <i>Syrah</i>	495	125
La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvède</i>	565	137
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, Italy <i>Sangiovese, Canaiolo</i>	550	139
Sasseo, 2015, Apulia, Salento IGT, <i>Italy</i> <i>Primitivo</i>	450	115
Amarone della Valpolicella, 2013, DOCG, Vento, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	
Barolo Gattera, 2013, DOCG, Piemonte <i>Italy</i> <i>Nebbiolo</i>	1395	
Campo Viejo, Vino Ecológico, 2015, Rioja, <i>Spain</i> <i>Tempranillo</i>	410	105
La Casa de las Esencias, 2016, Ribera del Duero, <i>Spain</i> <i>Tempranillo</i>	540	135
Klingenberg Buntsandstein, 2014 Franken, <i>Germany</i> <i>Spätburgunder</i>	510	130
Sun Gate, 2016 Central Valley, California, <i>USA</i> <i>Zinfandel</i>	388	89
Wines of Substance, CS, 2014, Washington, <i>USA</i> <i>Cabernet Sauvignon</i>	565	143
Double Barrel. 4th Vintage, Barossa Valley, <i>Australia</i> <i>Shiraz</i>	545	137
Quara, 2015, Single Vineyard, Cafayate, <i>Argentina</i> <i>Malbec</i>	520	133
Foppiano, 2016, Russian River Valley, <i>USA</i> <i>Pinot Noir</i>	645	
Foppiano, 2014, Russian River Valley, <i>USA</i> <i>Zinfandel</i>	595	145

*\*Organic grapes*

## Fatöl/*drafft beer*

Norrlands Guld, 40cl, *Sweden*

*FL/BTL*

69

Seasonal drafft, 40cl, *Sweden, fråga din servitör! Ask your waiter!*

79

## Flasköl/*bottled beer*

Bistro Lager, 33cl, *Sweden*

59

Höganäs APA, 33cl, *Sweden*

95

Mariestads, 50cl, *Sweden*

78

Nils Oscar, God Lager, 33cl, *Sweden*

75

Nils Oscar, India Ale, 33cl, *Sweden*

75

Ship full of IPA, 33cl, *Sweden*

75

Sleepy Bulldog, 33 cl, *Sweden*

74

Wisby Klosteröl, 33cl, *Sweden*

74

Wisby Pils, 33cl, *Sweden*

72

Wisby Stout, 33 cl, *Sweden*

75

Wisby Weisse, 50cl, *Sweden*

84

## Cider

*FL/BTL*

Briska, Ask for flavours, 33cl, *Sweden*

72

La Cidraie, 33cl *France*

72

Stones, Ginger Joe, 33 cl, *England*

72

## Alkoholritt/*Non-alcoholic*

*FL/BTL*

Sparkling Water, By Björk

35

Pepsi, Pepsi Max Zingo, 7up, 33cl

33

Lättöl, Grängesberg 2,1%, 33cl, *Sweden, Eko*

35

Briska Cider, ask for flavours, 33cl, *Sweden*

35

Tropicana Äpple/Apelsin juice, 20cl

37

Kullamust, 25cl, 100% Äpple, *Sweden*

43

Elderflower soda, 25cl, *Denmark, Eko*

43

Mariestads, alkoholfri, 33cl, *Sweden*

39

Paulaner, Weissbier, alkoholfri, 50cl, *Germany*

45

Ginger Beer

45