

LUNCHBUFFÉ V.41 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

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

Måndag/ Monday

Laxfyllda spätta med zucchini, fänkål vitvinsås och kokt potatis
Salmon filled plaice with zucchini, fennel, white wine sauce and boiled potatoes

Grillad flankstek med bönor, chilicréme och pommes frites
Grilled flank steak with beans, chilli cream and french fries

Vegetarisk curry/Vegetarian curry

Tisdag/Tuesday

Persiljebakad sej med rostad blomkål, mandel, citroncrémé och stompad potatis
Parsley-baked saithe with roasted cauliflower, almonds, lemon cream and mashed
potatoes

Biff Lindström med rostade rotfrukter, kaprissky och stekt potatis
Lindström steak with roasted root vegetables, caper sauce and fried potatoes

Vegetarisk pytt med tofu/Vegetarian pytt with tofu

Onsdag/ Wednesday

Fisk och skaldjursgryta med aioli, krutonger och kokt potatis
Fish and seafood casserole with aioli, croutons and boiled potatoes

Helstekt högrevhjärta med rostad kål, svampsås och potatisgratäng
Prime rib roast with roasted cabbage, mushroom sauce and potato au gratin

Svamp och bön fritata/Mushroom and bean frittata

Torsdag/ Thursday

Torsk med pepparrot, citron, rödbetor, kapris, brynt smör och kokt potatis
Cod with horseradish, lemons, beetroots, caper, browned butter and boiled
potatoes

Italiensk nötgryta med citron, örter och vitlökspotatisstomp
Italian beef casserole with lemons, herbs and garlic mashed potatoes

Halloumi paneer

Fredag/ Friday

Lax med svamp, pak soi, koriandercrémé och sesamris
Salmon with mushrooms, pak choy, coriander cream and sesame rice

Wallenbergare med ärtor, lingon, brynt smör och potatispuré
"Wallenbergare" patties with peas, lingonberries and browned butter and potato
purée

Morots och bönbiffar/Carrot and bean patties

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. Sojabönor/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</i> , 37,5cl	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, <i>Italy</i> <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/draft beer FL/BTL

Norrlands Guld, 40cl, *Sweden* 69

Seasonal draft, 40cl, *Sweden, fråga din servitör! Ask your waiter!* 79

Flasköl/bottled beer FL/BTL

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

Alkoholfritt / 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, <i>Denmark, Eko</i>	43
Mariestads, alkoholfri, 33cl, <i>Sweden</i>	39
Paulaner, Weissbier, alkoholfri, 50cl, <i>Germany</i>	45
Ginger Beer	45