

LUNCHBUFFÉ V.45 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

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

Måndag/ Monday

Torsk med rostad zucchini, tomatvinägrett och olivpotatis
Cod with roasted zucchini, tomato vinaigrette and olive potatoes

Mowitz kyckling med svampsås och pumpa gnocchi
`Mowitz` chicken with mushroom sauce and pumpkin gnocchi

Bakad fyllda paprikor/Baked stuffed peppers

Tisdag/Tuesday

Pocherad spätta med fänkål, spenat, gräslökssås och dillpotatis
Poached plaice with fennel, spinach, chive sauce and dill potatoes

Viltfärsbiffar med rostad kål, rönnbärsjelé, pepparsås och klyftpotatis
Minced game patties with roasted cabbage, rowan-berry jelly and potato wedges

Vegetarisk chili/Vegetarian chili

Onsdag/ Wednesday

Tapenadebakad sej med bakad tomat, citroncrème och parmensan potatisstomp
Tapenade baked Saithe with baked tomatoes, lemon cream and parmesan potato
stomp

Kalvstek med honungsglacerade morötter, äpple, gräddsås och persiljepotatis
Veal steak with honey glazed carrots, apples, cream sauce and parsley potatoes

Kikärtscurry, gurkraita och basmatiris/Chickpea curry, cucumber raita and
basmati rice

Torsdag/ Thursday

Vitlöksbakad kolja med broccoli, örtcrémé och rostad potatis
Garlic baked haddock with broccoli, herb cream and roasted potatoes

Gulasch med saltgurka och potatisstomp
Gulasch with pickled cucumber and potato stomp

Vegetarisk gulasch med potatisstomp/Vegatarian gulasch with potato stomp

Fredag/ Friday

Lax med med rostad blomkål, lime & svartpepparcrème och chilirostad potatis
Salmon with roasted cauliflower, lime and black pepper cream and chili roasted
potatoes

Grillad flankstek med bönor, vitlökssmör och pommes frites
Grilled flank steak with beans, garlic butter and french fries

Varm matvetesallad med tofu, linser och örtcrémé/Warm wheat salad with tofu,
lentils and herb cream

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 - sojamajonnäs, marinerad gulbeta, fänkål, sesamfrö, sesamolja
Smoked Artichoke - soy mayo, marinated yellow beets, fennel, sesame seed, sesame oil

130 (3,4,6,10,11,12)

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré

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

185 (1,3,7,9)

Björks högre vshamburgare - sidfläsk, cheddar, picklade lökar,
rostad vitlöksmajonnäs, saltgurka, pommes frites

Björks chuck roll burger - bacon, cheddar, pickled onions, roasted garlic mayo, gherkin,

French fries

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

Björks vegetariska sojaburgare - halloumi, picklade lökar,
rostad vitlöksmajonnäs, saltgurka, pommes frites

Björks vegetarian soy burger - halloumi, pickled onions, roasted garlic mayonnaise,
gherkin, French fries

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

Grillad lax - forellromsvelouté, trattkantareller, sockerärter, dillpotatis

Grilled salmon - velouté with trout roe, funnel 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. Mjölk/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/*sparkling*

	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain</i> *	425	95
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/*white*

	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	<i>FL/BTL</i>
Norrlands Guld, 40cl, <i>Sweden</i>	69
Seasonal draft, 40cl, <i>Sweden, fråga din servitör! Ask your waiter!</i>	79

Flasköl/bottled beer	<i>FL/BTL</i>
Bistro Lager, 33cl, <i>Sweden</i>	59
Höganäs APA, 33cl, <i>Sweden</i>	95
Mariestads, 50cl, <i>Sweden</i>	78
Nils Oscar, God Lager, 33cl, <i>Sweden</i>	75
Nils Oscar, India Ale, 33cl, <i>Sweden</i>	75
Ship full of IPA, 33cl, <i>Sweden</i>	75
Sleepy Bulldog, 33 cl, <i>Sweden</i>	74
Wisby Klosteröl, 33cl, <i>Sweden</i>	74
Wisby Pils, 33cl, <i>Sweden</i>	72
Wisby Stout, 33 cl, <i>Sweden</i>	75
Wisby Weisse, 50cl, <i>Sweden</i>	84

Cider	<i>FL/BTL</i>
Briska, Ask for flavours, 33cl, <i>Sweden</i>	72
La Cidraie, 33cl <i>France</i>	72
Stones, Ginger Joe, 33 cl, <i>England</i>	72

Alkoholfritt / Non-alcoholic	<i>FL/BTL</i>
Sparkling Water, By Björk	35
Pepsi, Pepsi Max Zingo, 7up, 33cl	33
Lättöl, Grängesberg 2,1%, 33cl, <i>Sweden, Eko</i>	35
Briska Cider, ask for flavours, 33cl, <i>Sweden</i>	35
Tropicana Äpple/Apelsin juice, 20cl	37
Kullamust, 25cl, 100% Äpple, <i>Sweden</i>	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

