

# LUNCHBUFFÉ V.2 kl 11:30 – kl 14:00 *Pris/Price: 225 sek*

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

## Måndag/ Monday

Fiskgryta med aioli och krutonger  
Fish stew with aioli and croutons

Pannbiff med brysselkål, grönpepparsås och klyftpotatis  
Beef patties with brussel sprouts, green pepper sauce and potato wedges

Vegetariska svampbiffar/Vegetarian mushroom patties

## Tisdag/Tuesday

Varmrökt lax med råstekt blomkål, dijonstuvad purjolök och kokt potatis  
Smoked salmon with fried cauliflower, dijon creamed leeks and boiled potatoes

Kalvstek med kryddig rödkål, gräddsås och potatispuré  
Veal steak with spiced red cabbage, cream sauce and potatoes puree

Vegetariska Dhal curry/Vegetarian Dhal curry

## Onsdag/ Wednesday

Örtbakad sej med sockerärter, dill och pepparrotsdressing och gräslökspotatis  
Herb baked saithe with sugar peas, dill and horseradish dressing and chives  
potatoes

Fläskschnitzel med kapris, rödvinssås and stekt potatis  
Pork schnitzel with capers, red wine sauce and fried potatoes

Vegetarisk Rotselleri schnitzel/Vegetarian Root celery schnitzel

## Torsdag/ Thursday

Vitlöksbakad lax med rostad broccoli, citronyoghurt och kaprispotatis  
Garlic baked salmon with roasted broccoli, lemon yogurt and capers potatoes

Boeuf Bourguignon med potatispuré  
Boeuf Bourguignon with potato purée

Vegetarisk Bönor Bourguignon/Vegetarian Bean Bourguignon

## Fredag/ Friday

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

Helstekt biff med bönor, kryddsmör och pommes frites  
Roast beef with beans, herb butter and fries

Vegetarisk Halloumi paneer/Vegetarian Halloumi paneer

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 majskryckling 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)

Marinerad kammussla- betor, grönärtscremé, sojaböner

Marinated scallops- beets, cremé of green peas, soy beans

130 (6,7,14)

## 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, 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

Björk's vegetarian soy burger - halloumi, pickled onions, roasted garlic mayonnaise,  
gherkin, French fries

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

Grillad lax - dill & gräslöksvelouté, rotselleri, fånkål, rostad potatis

Grilled salmon - dill & chives velouté, celeriac, fennel, roasted potatoes

265 (4,7,9,12)

Björks renskav - rårörda lingon, svamp, potatispuré

Björk's Reindeer - thinly sliced reindeer, sweetened lingonberries, mushrooms, potato  
purée

210 (7)

## Desserts

Crème Brûlée – hjortron  
Crème Brûlée – cloudberry  
95 (3,7)

Chokladcremè- hallonsorbet, saltrostade nötter, brownie  
Chocolate cremé- raspberry sorbet, salt roasted nuts, brownie  
105 (1,3,7,8)

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> *	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/ <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
Johannishof, 2017, Rheingau, <i>Germany</i> <i>Riesling</i>	440	110
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
Rodney Strong, 2016, Sonoma County, California, <i>USA</i> <i>Cabernet Sauvignon</i>	520	130
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*

<b>Fatöl/draft beer</b>	<i>FL/BTL</i>
Norrlands Guld, 40cl, <i>Sweden</i>	69
Seasonal draft, 40cl, <i>Sweden,fråga din servitör! Ask your waiter!</i>	85

<b>Flasköl/bottled beer</b>	<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

<b>Cider</b>	<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

<b>Alkoholritt / Non-alcoholic</b>	<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