

## Champagne/ mousserande

Castellblanc, Cava, <i>Spain</i>	425btl/ 95gl
Piccini, Prosecco, <i>Italy</i>	445btl
Nicolas Feuillatte, <i>France</i>	725btl/ 145gl

## Vitt/white

Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388btl/ 89gl
Gunderloch Fritz's, 2017, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490btl/125gl
Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
Blason de Bourgogne, 2017, Bourgogne, <i>France</i> <i>Chardonnay</i>	540btl/ 135gl

## Rött/red

Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388btl/ 89gl
Noble Vines 337, 2017, Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>	490btl/ 125gl
La Vignée, 2018, Bourgogne, <i>France</i> <i>Pinot Noir</i>	520btl/ 130gl
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl

## Rosé

Les Havre de Paix Rosé, 2018, France Carignan, Caladoc, Grenache	388btl/ 89gl
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## Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 40cl, <i>USA</i>	89
Säsöngens/ Seasonal, 40cl, <i>Sweden</i>	89

## Flasköl/ bottled beer

T.T. Organic Lager, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	75
Bernard Lager, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
St. Eriks IPA, 33cl, <i>Sweden</i>	79
Duvel Blonde Ale, 33cl, <i>Belgium</i>	82
Maredsous Bruin, 33cl, <i>Belgium</i>	82
Maredsous Blonde, 33cl, <i>Belgium</i>	82
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

## Cider

Cider, 33cl, <i>Sweden</i>	72
Ginger Beer, 33cl	72

## Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	35
Äpple/Äpelsin juice, 20cl,	37
Applemust, 100% Äpple,	43
Sigtuna NAPA, 33cl, <i>Sweden</i>	63
Clausthaler Lager, 33cl, <i>Germany</i>	45
Fever-Tree Ginger Beer	45
Non-alcoholic Cider	45
Non-alcoholic Wine	60

# 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.**

At Björk Bar & Grill we embrace the Swedish cuisine and always let the seasonal variation of ingredients be our top source of inspiration.

Our Head Chef Richard has created a straightforward and uncomplicated menu with a lot of flexibility. Ingredients from selected local suppliers will speak for themselves in the company of exciting additions and side orders.

## This week's special/ Veckans

**Havskatt** - minutpicklad blomkål, brynt smör,  
dill majonnäs

Catfish - quick-pickled cauliflower, browned  
butter, dill mayo  
185 (3, 4, 7)

**Lammrostbiff** - jordärtskocka, kantarell,  
lingonsky

Lamb roast - Jerusalem artichoke, chanterelles,  
lingon gravy  
185 (9, 12, 17)

**Bakad Chèvre** - jordärtskocka, kantarell,  
picklad blomkål, rostade betor

Baked Chèvre - Jerusalem artichoke,  
chanterelles, quick-pickled cauliflower, roasted  
beets  
185 (7, 8)

**Rostbiff** - färskpotatissallad

Roast beef - new potato salad  
175 (10, 12, 9)

**Kallrökt lax** - dillstuvad potatis

Smoked salmon - dill creamed potatoes  
175 (4, 7)

## Classics

**Caesarsallad** - grillad majskyckling eller  
grillad halloumiost, parmesan, krutonger  
Caesar salad - grilled chicken or grilled halloumi  
cheese, parmesan, croutons  
175 (1, 3, 4, 7, 10, 12)

**Caesarsallad** - räkor, parmesan, krutonger  
Caesar salad - shrimps, parmesan, croutons  
195 (1, 2, 3, 4, 7, 10, 12)

**Björks köttbullar** - gräddsås, pressgurka,  
rårörda lingon, potatispuré  
Björk's meatballs - cream sauce,  
pickled cucumber, lingonberries, potato purée  
185 (1, 3, 7, 9)

## Desserts

**Jordgubbar** - vispgrädde, maräng, vaniljglass  
Strawberries - whipped cream, meringue,  
vanilla ice-cream  
100 (3,7)

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

## Tryffel

Chocolate truffle  
30 (7)

## Allgener

1. Gluten/Gluten, 2. Kräftdjur/Crustaceans, 3. Ägg/Egg,
4. Fisk/Fish,
5. Jordnötter/Peanuts (E220-224, 226-228) 6.
- Sojabönor/Soybeans(E322), 7. Mjöl/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

## Coffee and Hot Drinks

4cl 138      6cl 190

### IRISH COFFEE

Jameson Whiskey, coffee, cream, brown sugar

### KAFFE KARLSSON

Baileys, Cointreau, coffee, cream

### THE DARK CACAO

Xanté dark chocolate, Frangelico, Grand Marnier,  
coffee, cream

### THE OLD DANISH

Gammel Dansk, Frangelico, Cointreau, coffee, cream

## Coffee and Tea

Kaffe / Coffee	30
Cappuccino	35
Single Espresso	30
Double Espresso	35
Caffe Latte	45
Varm Choklad / Hot Chocolate	45
Tea - Black, Green, Rooibos Chai, Camomille	35
Iced coffee/ Iced tea	40
Iced vanilla latte	45