

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
Franschoek Cellar, 2018, <i>South Africa</i>	
<i>Shiraz</i>	460btl/115gl
La Vignée, 2018, Bourgogne, <i>France</i>	
<i>Pinot Noir</i>	520btl/ 130gl
Chasing Lions, 2017, Napa Valley, California, <i>USA</i>	
<i>Cabernet Sauvignon</i>	540btl/ 135gl
La Celia Reserva, 2018, Mendoza, <i>Argentina</i>	
<i>Malbec</i>	540btl/ 135gl

Rosé

Les Havre de Paix Rosé, 2018, France	
<i>Carignan, Caladoc, Grenache</i>	388btl/ 89gl

Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 40cl, <i>USA</i>	89
Säsogens/ 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>	84
Maredsous Bruin, 33cl, <i>Belgium</i>	84
Maredsous Blonde, 33cl, <i>Belgium</i>	84
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

Cider

Cider, 33cl, <i>Sweden</i>	72
Angry Orchard 35,5cl, <i>USA</i>	78
Ginger Beer, 33cl	72

Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	35
Äpple/Apelsin juice, 20cl,	37
Applemust, 100% Äpple,	45
Sigtuna NAPA, 33cl, <i>Sweden</i>	64
Clausthaler Lager, 33cl, <i>Germany</i>	45
Fever-Tree Ginger Beer	45
Non-alcoholic Cider	45
Non-alcoholic Wine	60

Lunch V. 47

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

Kalvytterfilé - äppelcidersky, ingrid-marie äpple, persilja crust, västerbottenpuré och brysselkål
Veal fillet - apple cider gravy, ingrid-marie apple, parsley crust, Västerbotten cheese puree and Brussels sprouts
185 (1, 7, 9, 12)

Grillad regnbåge - vitt vin, blåmusslor, vitlök persilja och inkokt fänkål, smörslungad potatis och spenat
Grilled rainbow trout - white wine, mussels, garlic parsley and boiled fennel, buttered potatoes and spinach
185 (4, 7, 12, 14)

Bakad rotselleri - ingrid-marie äpplen, persilja crust, brysselkål, västerbottenpuré och inkokt fänkål
Baked celeriac - ingrid-marie apples, parsley crust, Brussels sprouts, Västerbotten puree and boiled fennel
185 (1, 7, 9, 12)

Allegener

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

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, råörda lingon, potatispuré
Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée
185 (1, 3, 7, 9)

Kallrökt lax - dillstuvad potatis
Smoked salmon - dill creamed potatoes
175 (4, 7)

Vegansk burgare - grillad svamp, inlagd lök, citron & gräslöksdressing, pommes frites
Vegan burger - grilled mushroom, pickled onion, lemon & chives dressing, fries
199 (1,6,10,12)

Desserts

Blåbär - råörda blåbär, parfait, mandel, karamelliserad vit choklad
Blueberries - sweetened blueberries, parfait, almond, caramelized white chocolate
115 (3,7,8)

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

Tryffel
Chocolate truffle
30 (7)

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	49