

Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	425btl/ 95gl
Zimor Extra Dry, Prosecco, <i>Italy</i>	445btl
Pannier Brut, <i>France</i>	650btl/ 138gl

Vitt/white

Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388btl/ 89gl
Castillo de Mureva, 2019, La Mancha, <i>Spain</i> <i>Verdejo EKO</i>	420btl/109gl
Gunderloch Fritz's, 2020, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490btl/129gl
Cloud Factory, 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
Blason de Bourgogne, 2019, 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
Maison Goichot, 2019, Bourgogne, <i>France</i> <i>Pinot Noir</i>	540btl/ 137gl
Castillo de Mureva, 2018, La Mancha, <i>Spain</i> <i>Tempranillo EKO</i>	490btl/125gl
La Celia Reserva, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i>	540btl/ 135gl
Rosé	
House Rosé, <i>France</i>	388btl/ 89gl

Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 40cl, <i>USA</i>	89
Sigtuna Organic Ale, 40cl, <i>Sweden</i>	89

Flasköl/ bottled beer

T.T. Mellanöl EKO, 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>	85
Maredsous Bruin, 33cl, <i>Belgium</i>	85
Maredsous Blonde, 33cl, <i>Belgium</i>	85
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	89
Stout	79

Cider

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

Alkoholritt/ 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
Richard Juhlin Blanc de Blanc	85
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.

Lunchbuffé/ Lunchbuffet

225





Salladsbord, varmrätter, kaffe, dessert
Salad buffet, main courses, coffee, dessert

Måndag	: Oxkind m. rödvinsky 
<i>Monday</i>	: Grillad portobello m. örtcrème  : <i>Beef cheek, red wine sauce</i> : Portobello mushroom, basil cream
Tisdag	: Sej, ägg, m brynt smör  : Kikärtscurry med ris 
<i>Tuesday</i>	: <i>Saithe, egg, browned butter</i> : <i>Chickpeas curry</i>
Onsdag	: Rödvinssbräserad högrev  : Gnocchi, tomatsås, fetaost 
<i>Wednesday</i>	: Chuck roll braised in red wine : Gnocchi, tomato sauce, feta cheese
Torsdag	: Fiskgryta m. aioli  : Grönsakstagine med harissa 
<i>Thursday</i>	: Fish casserole, aioli : Morrocan vegetable stew
Fredag	: Flankstek m. BBQ sås  : Grillad halloumi, matvetesallad 
<i>Friday</i>	: Flank steak with BBQ sauce : Halloumi with wheat berries salad

Ala carte (bordsservering)

Caesarsallad - grillad majsckyckling  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)
Kallrökt lax  - dillstuvad potatis Smoked salmon - dill creamed potatoes 175 (4, 7)
Vegansk burgare  - växtbaserad burgare, inlagd lök, citron & gräslöksdressing, pommes frites Vegan burger - plant-based burger, pickled onion, lemon & chives dressing, fries 199 (1, 6, 10, 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. 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

Desserts

Äpple  - calvados, frön, brynt smör, kola, vaniljglass Apple - calvados, roasted seeds, browned butter, caramel, vanilla ice-cream 125 (1,3,7,8)
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, Chamomile	35
Iced coffee/ Iced tea	40
Iced vanilla latte	55