

Coffee and Hot Drinks

4cl 136 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

Coffee and Tea

Kaffe/Coffee	30
Cappuccino	35
Singel Espresso/Single Espresso	30
Dubbel Espresso/Double Espresso	35
Caffe Latte	45
Varm Choklad/Hot Chocolate	45
Tea - Black, Green, Rooibos,	35

Välkommen till Björk Bar & Grill!

Hos oss på Björk omfamnar vi den svenska matkulturen och vår meny skiftar över året, precis som de svenska årstiderna.

Vår kökschef Sebastian har tagit fasta på det enkla och rejäla. Handplockade råvaror från utvalda leverantörer får tala för sig själva i sällskap av spännande tillbehör.

Vi vill varmt rekommendera vårt koncept The Grill Market där du själv plockar ihop dina favoriter till en upplevelse utöver det vanliga.

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 Sebastian 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.

We warmly recommend our concept The Grill Market where you pick your own favorites to create an extraordinary experience.

We are cash-free!

Only credit cards accepted!

Champagne /sparkling

	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain</i> *	415	87
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, 37,5cl</i>	395	
Louis Roederer, Brut Premier, <i>France</i>	1195	

Aperitif /bitter

	1cl	4cl
Amaretto Di Saronno	28	112
Averna	28	112
Baileys Irish Cream	27	108
Benedictine D.O.M	27	108
Campari	26	104
Cointreau	28	112
Drambuie	27	108
Fernet Branca	28	112
Fernet Menta	28	112
Fireball	28	112
Frangelico	27	108
Galliano	27	108
Gammeldansk	28	112
Gotlands Bittar	28	112
Grön Chartreues	30	120
Jägermeister	28	112
Lillet Blanc	25	100
Limoncello	27	108
Martini Bianco	25	100
Martini Rosso	25	100
Noilly Prat	25	100
Pernod / Pernod Absinthe	27	112
Pimm´s NO 1	26	104
Sève Fournier	27	108
Sambuca	27	108
Xanté	27	108

Björk destillat /Birch distillate

Jonas Broncks spirit, 37%, <i>Havsjö, Sweden</i>	29	116
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Calvados

	1cl	4cl
Busnel VSOP	27	108
Busnel Réserve Prestige	32	128
Boulard Grand Solage	28	112

Cognac

	1cl	4cl
Château de Beaulon	38	152
Grönstedts Extra	36	144
Hennessy Fine de Cognac	33	132
Martell VS	27	108
Martell VSOP	32	128

Grappa

	1cl	4cl
Grappa Masi	28	112
Grappa di Brunello	34	136

Gin

	1cl	4cl
Beefeater London Dry Gin	27	108
Bombay Sapphire London Gin	30	120
Spirit of Hven Gin	32	128
Hendrick's Gin	34	136
Tanqueray London Dry	30	120

Rom

	1cl	4cl
Angustura 1919	33	132
Diplomatico Reserve 12 ans	36	144
Havana 7 ans	28	112
Kraken Spice Rum	32	128
Pyrat XO Reserve Rum	32	128
Sailor Jerry	28	112
Zacapa Centenario 23y	40	160

Tequila

	1cl	4cl
Arette Blanco	30	120
Olmecca Reposado	28	112

Vodka

	1cl	4cl
Absolut Vodka	27	108
Absolut Citron	27	108
Absolut Extrakt	27	108
Absolut Kulant	27	108
Absolut Lime	27	108
DQ Vodka	37	148
Grey Goose, <i>France</i>	37	148
Virtuous organic vodkas*	32	128

Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Buffalo Trace	32	128
Canadian Club	27	108
Chivas Regal 12y	29	116
Famous Grouse	27	108
Glenlivet 12y	32	128
Isle of Jura Superstition	32	128
Jack Daniels	30	120
Jack Daniels Honey	28	112
Jack Daniels, Single Barrel	36	144
Jameson	27	108
Jonnie Walker Black	32	128
Lagavulin 16y	40	160
Laphroaig 10y	34	136
Macallan 12 y	36	144
Macallan 18y	64	256
Makers Mark	30	120
Mackmyra, Svensk Ek, Sverige	35	140
Mackmyra, Svenske Rök, Sverige	33	132
Redbreast 12y	32	128
Woodford Reserve	32	128

Snaps/ Aquavit

	1cl	4cl
Skåne Akvavit	28	112
OP Andersson	28	112
Jubileum Aquavit, <i>Denmark</i>	28	112
Hallands Fläder	28	112
Herrgård	28	112
Bäska Droppar	28	112
Spirit of Hven Aqua Vitae	32	128
Carlshams Flaggpunsch	27	112

Björk´s Cocktails

148

Limoncello Spritz

Limoncello, cava, soda water

Señor Tequila

Tequila, lingonberry syrup, cranberry juice, lemon juice, Tabasco

White Razz

Gin, lychee, syrup, lemon juice, Russian water

Summer Is Here

Elderflower liqueur, Peachtree liqueur, raspberry syrup, lemon juice, egg white

Forest Twilight

Bourbon, Campari, Grand Marnier, Cointreau

Non – Alcoholic Drinks

65

Cucumber Flower

Cucumber, lime juice, elderflower soda

Sunrise

Guanabana juice, Orgeat syrup, lime juice

Swedish Dream

Orange juice, passionfruit juice, coco syrup

Summer Crush

Strawberry syrup, cranberry juice, lime juice, 7-Up

Lemonade

Your choice of strawberry, raspberry or passionfruit
Simple syrup, lemon juice, 7-Up

Starters

Toast Skagen - räkor, löjrom, citron, dill,
Toast Skagen - shrimps, bleak roe, dill,
185 (1,2,3,7,10,12)

Caesarsallad - grillad majskyckling eller grillad halloumiost
parmesan, krutonger
Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
parmesan, croutons
½ 115 (1,3,4,7,10,12)

Caesarsallad - räkor, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
½ 135 (1,2,3,4,7,10,12)

Gazpacho - kallpressad olivolja, cruditeér, vitlökskrutonger
Gazpacho - extra virgin olive oil, crudités, garlic croutons
95 (1,9,12)
Add shrimps 50 (2)

Matjessill - ägg, rödlök, gräslök, dill, brynt smör, färsk potatis
Matjes herring - egg, red onion, chives, dill, browned butter, new potatoes
½ 120 (3,4,7)

Sotat kalvinnanlår - dillgravade tomat, inlagd senapsfrö,
Västerbottensost dressing
Smoked Veal Topside - dill cured tomato, pickled mustard seeds,
Västerbotten cheese dressing
130 (7,10)

Salad

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

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

Varmrökt laxsallad - bönor, kapris, senapsdressing, kokt färskpotatis
Warm smoked Salmon salad - beans, capers, mustard dressing, boiled new
potatoes
175 (3,4,10,12)

Primörbetor sallad - getost, rostade valnötter, honungsvinägrett
Spring beets salad - goat cheese, roasted walnuts, honey vinaigrette
175 (7,8,10,12)

Fatöl/draft beer

Norrlands Guld, 40cl, *Sweden*

Säsongens Fat, 40cl, *Sweden, fråga din servitör! Ask your waiter!*

Flasköl/bottle beer

Bistro Lager, 33cl, *Sweden*

Höganäs APA, 33cl, *Sweden*

Mariestads, 50cl, *Sweden*

Nils Oscar, God Lager, 33cl *Sweden*

Nils Oscar, India Ale, 33cl, *Sweden*

Ship full of IPA, 33cl, *Sweden*

Sleepy Bulldog, 33cl, *Sweden*

Wisby Klosteröl, 33cl, *Sweden*

Wisby Pils, 33cl, *Sweden*

Wisby Stout, 33cl, *Sweden*

Wisby Weisse, 50cl, *Sweden*

Cider

Absolut Mixt, Ask for flavours, 27,5cl, *Sweden*

Briska, Ask for flavours, 33cl, *Sweden*

La Cidraie, 33cl, *France*

Stones, Ginger Joe, 33cl, *England*

Alkoholfritt /alcohol-free

Sparkling Water, By Björk

Pepsi, Zingo, 7up, 33cl

Lättöl, Grängesberg 2,1%, 33cl, *Sweden, Eko*

Briska Cider, ask for flavours, 33 cl, *Sweden*

Tropicana Äpple/Apelsin juice, 20cl

Kullamust, 25cl, 100% Äpple, *Sweden*

Elderflower soda, 25cl *Denmark, Eko*

Mariestads, alkoholfri, 33cl, *Sweden*

Paulaner Weissbier, alkoholfri, 50cl, *Germany*

Ginger Beer, *England*

FL/BTL

69

78

59

95

77

75

75

75

74

74

72

75

84

FL/BTL

72

72

72

72

35

33

35

35

37

43

43

39

45

45

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>	545	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>	440	110
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>	405	102
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>	385	87
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>	515	132

Fortified wine

	GL
Muscat Beaumes de Venice, 2013, Dom du Papatrotier, <i>France</i>	105
Alcôve Granache Noir, Languedoc/Roussillon, <i>France*</i>	105
Lions de Suduiraut, 2013, Bordeaux, <i>France</i>	105
Recioto Della Valpolicella Classico, 2012 Veneto, <i>Italy</i>	99
Moscatel de Setúbal, 2013, <i>Portugal</i>	97
Sandeman's Invalid Port, <i>Portugal</i>	126
Smith Woodhouse 10 Years Old Tawny, <i>Portugal</i>	144
Birichino Muscat Canelli, California, <i>USA</i>	105
Botrytis Semillon, 2011 Peter Lehmann, Barossa, <i>Australia</i>	105

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré
Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée
185 (1,3,7,9,12)

Björks högrekshamburgare - sidfläsk, cheddar, karamelliserad lök,
Dijon & gräslöksmajonnäs, pommes frites
Björks chuck roll burger - bacon, cheddar, caramelized onion, Dijon & chives
mayonnaise, French fries
199 (1,3,7,10,12)

Björks vegetariska sojaburgare - halloumi, karamelliserad lök,
Dijon & gräslöksmajonnäs, pommes frites
Björks vegetarian soy burger - halloumi, caramelized onion,
Dijon & chives mayonnaise, French fries
199 (1,3,6,7,10,12)

Helstekt Kungsflundra - rödbetor, kapris, pepparrot, brynt smör, färskpotatis
Flounder Meunière - beetroot, capers, horseradish, browned butter, new potatoes
235 (1,4,7,12)

Grillad Värmländsk regnbågslax - forellromscrème, gurka, dill, spenat
Grilled Rainbow Trout from Värmland - trout roe cream, cucumber, dill, spinach
265 (3,4,7,10,12)

Steak minute - pepparrot, äggula, rödvinssås, pommes frites
Steak minute - horseradish, egg yolk, red wine sauce, French fries
235 (3,9,10,12)

Grillad entrecôte - grillad hjärtsallad & citron, semitorkad tomat, jalapenodressing
Grilled Rib-Eye - grilled gem lettuce & lemon, semi-dried tomato, jalapeno dressing
265 (3,7,9,10,12)
Add French Fries 25

Sparrisrisotto - örtsallad, grillad avokado, tomat, edamamebönor
Asparagus Risotto - herb salad, grilled avocado, tomato, edamame beans
190 (6,7,9,12)

Matjessill - ägg, rödlök, gräslök, dill, brynt smör, färskpotatis
Matjes herring - egg, red onion, chives, dill, browned butter, new potatoes
175 (3,4,7)

Flatbreads

Räkor – ägg, dill, pepparotsmajonnäs
Shrimps – ägg, dill, horseradish mayonnaise
139 (1,2,3,7,10,12)

Club Sandwich – kyckling, sidfläsk, semitorkad tomat, cidersenapsmajonnäs
Club Sandwich – chicken, bacon, semi-dried tomato, cider mustard mayonnaise
139 (1,3,7,9,10,12)

Dillpesto – smetana, sparris, algkaviar, färskpotatis
Dill pesto – smetana, asparagus, kelp caviar, new potatoes
139 (1,7,9)

Dessert

Jordgubbar – vaniljglass, Italiensk maräng, choklad
Strawberries – vanilla ice-cream, Italian meringue, chocolate
105 (3,7)

Kardemummakokta rabarber – färskostcrème, rababerchips
Cardamom poached rhubarb – cream cheese, rhubarb chips
95 (1,7)

Choklad och passionfrukt mousse – karamelliserade nötter, säsongens bär
Chocolate and passion fruit mousse – caramelized nuts, berries of the season
110 (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. Sojabönor/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

Vitt /white

	FL/BTL	GL
Little James Blanc Basket Press, 2016, Rhône Valley, <i>France</i> <i>Viognier, Sauvignon Blanc</i>	440	110
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
Erse Etna Bianco, D.O.C, 2013, Sicily, <i>Italy</i> <i>Carricante, Minnella, Catarratto</i>	565	142
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>	385	87
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

Rosé

	FL/BTL	GL
Rosato San Leo, Veneto, <i>Italy</i>	385	87
Syrosa, 2016, Maremma, Tuscany, <i>Italy</i> <i>Syrah</i>	450	115

*Organic grapes

