

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

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 |

Välkommen till Björk Bar och Grill!

Vårt dryckesutbud är omsorgsfullt utvalt med bland annat öl från svenska mikrobryggerier, svensk kvalitetssprit och ekologiska viner.

Precis som våra menyer, byts våra drinkar ut med jämna mellanrum för att följa de svenska årstiderna. Utifrån säsongens frukter och bär skapar Björks erfarna mixologer unika signaturdrinkar med inspiration från Svensk skog och mark.

Our selection of beverage is carefully chosen, including beers from Swedish micro-breweries, Swedish high-quality liquor and organic wines.

Just like our menus, our drinks are changed on a regular basis to follow the Swedish seasons. Based on seasonal fruits and berries Björk's experienced bar team creates unique signature cocktails inspired by the Swedish landscapes.

We are cash-free!
Only credit cards accepted!

Allergens

(Food safety is a top priority at Björk, each allergen is marked with a number on 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. Mjölk/Milk, 8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celer, 10. Senap/Musta, 11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & S Sulphite, 13. Lupin/Lupin, 14. Blötdjur/Mollusc

Björk's Cocktails

148

Secret Garden

Havana Club, violet liqueur, agave syrup, lemon juice

Viking Martini

Beefeater gin, Noilly Prat, lingonberry syrup, rosmarine

Swedish Caprinorska

Absolut Lime, lingonberry syrup, lime juice

The Green Slipper

Green Tea Vodka, Midori, Chartreuse, lemon juice, syrup, egg white

This is Delicious

Bourbon, apple liqueur, pineapple juice, lemon juice, syrup, ginger, Tabasco

Smokey Fall

Mackmyra Rök, martini Rosso, lemon juice, agave syrup

Moon River

Limoncello, ginger syrup, lemon juice, syrup, egg white, ginger beer

Vodka

| | 1cl | 4cl |
|---------------------------|-----|-----|
| Absolut Vodka | 27 | 108 |
| Absolut Citron | 27 | 108 |
| Absolut Extrakt | 27 | 108 |
| Absolut Kurant | 27 | 108 |
| Absolut Lime | 27 | 108 |
| 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 |

Grappa

| | | |
|--------------------|----|-----|
| Grappa Masi | 28 | 112 |
| Grappa di Brunello | 34 | 136 |

Gin

| | | |
|----------------------------|----|-----|
| 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 |

Tequila

| | | |
|------------------|----|-----|
| Arette Blanco | 30 | 120 |
| Olmecca Reposado | 28 | 112 |

Rom

| | | |
|-----------------------------|----|-----|
| Angostura 1919 | 33 | 132 |
| Diplomatico Reserve 12 años | 36 | 144 |
| Havana Club 7 años | 28 | 112 |
| Kraken Spice Rum | 32 | 128 |
| Pyrat XO Reserve Rum | 32 | 128 |
| Sailor Jerry | 28 | 112 |
| Zacapa Centenario 23y | 40 | 160 |

Snaps/ Aquavit

| | | |
|-----------------------------------|----|-----|
| Skåne Akvavit | 28 | 112 |
| OP Andersson | 28 | 112 |
| Jubileums Akvavit, <i>Denmark</i> | 28 | 112 |
| Hallands Fläder | 28 | 112 |
| Herrgårds Aquavit | 28 | 112 |
| Bäska Droppar | 28 | 112 |
| Spirit of Hven Aqua Vitae | 32 | 128 |
| Carlshams Flaggpunsch | 27 | 108 |

Non – Alcoholic Drinks

65

Cocobana

Coconut, Guanabana juice, passionfruit syrup, lemon juice

Starlight

Raspberry syrup, cranberry juice, elderflower soda

Apple Ginger

Cucumber, apple juice, lime juice, ginger ale

Raspberry Passion

Orange juice, cranberry juice, raspberry syrup

Bar Menu

Toast Skagen - räkor, löjrom, citron, dill,

Toast Skagen - shrimps, bleak roe, dill,

185 (1,2,3,4,7,10,12)

Caesarsallad - grillad majskäckling eller grillad halloumiost
parmesan, krutonger

Caesar salad - grilled corn-fed 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)

Rökt röding - pumpa, lila morot, rostade hasselnötter

Smoked Artichoke - pumpkin, violet carrots, roasted hazelnuts

130 (4,7,8,12)

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré

Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

185 (1,3,7,9)

Björks högrevshamburgare - sidfläsk, cheddar, karamelliserad lök,

Dijon & gräslöksmajonnäs, pommes frites

Björks chuck roll burger - bacon, cheddar, caramelized onion, Dijon & chives

mayonnaise, 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, fries

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

Grillad lax - forellromsvelouté, kantareller, sockerärter, dillpotatis

Grilled salmon - velouté with trout roe, chanterelles, sugar peas, dill potatoes

265 (4,7,9,12)

Steak minute - citron & pepparsmör, vaxbönor, tomater, pommes frites

Minute Steak - lemon & pepper butter, fresh beans, tomatoes, fries

235 (7,9)

Rödvinsglaserad oxbringa - bakade lökar, champinjoner, potatispuré

Red wine glazed brisket of beef - baked onions, mushrooms, potato purée

215 (7,9,12)

Aperitif / *bitter*

Amaretto Di Saronno

1cl

4cl

Averna

28

112

Baileys Irish Cream

28

112

Benedictine D.O.M

27

108

Campari

27

108

Cointreau

26

104

Drambuie

28

112

Fernet Branca

27

108

Fernet Menta

28

112

Fireball

28

112

Frangelico

28

112

Galliano

27

108

Gammeldansk

27

108

Gotlands Bittar

28

112

Chartreuse Vert

28

112

Jägermeister

30

120

Lillet Blanc

28

112

Limoncello

25

100

Martini Bianco

27

108

Martini Rosso

25

100

Noilly Prat

25

100

Pernod / Pernod Absinthe

25

100

Pimm's NO 1

27

112

Sève Fournier

26

104

Sambuca

27

108

Xanté

27

108

Björk destillat / *Birch distillate*

Jonas Broncks spirit, 37%, *Havsjö, Sweden*

29

116

Calvados

Busnel VSOP

1cl

4cl

Busnel Réserve Prestige

27

108

Boulard Grand Solage

32

128

Cognac

Château de Beaulon

28

112

Grönstedts Extra

38

152

Hennessy Fine de Cognac

36

144

Martell VS

32

128

Martell VSOP

27

108

32

128

Fatöl/*draft beer*

Norrlands Guld, 40cl, *Sweden*

Seasonal draft, 40cl, *Sweden, fråga din servitör! Ask your waiter!*

Flasköl/*bottled 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, 33 cl, *Sweden*

Wisby Klosteröl, 33cl, *Sweden*

Wisby Pils, 33cl, *Sweden*

Wisby Stout, 33 cl, *Sweden*

Wisby Weisse, 50cl, *Sweden*

Cider

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

La Cidraie, 33cl *France*

Stones, Ginger Joe, 33 cl, *England*

Alkoholfritt/*Non-alcoholic*

Sparkling Water, By Björk

Pepsi, Pepsi Max Zingo, 7up, 33cl

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

Briska Cider, ask for flavours, 33cl, *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

FL/BTL

69

79

59

95

78

75

75

75

74

74

72

75

84

FL/BTL

72

72

72

35

33

35

35

37

43

43

39

45

45

Flatbreads*(Served between 17.00-22.00)*

Räkor – ägg, dill, pepparotsmajonnäs

Shrimps – egg, 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)

Rostad pumpa – parmigiano reggiano, zucchini, pumpakärnor,

äppeljalapenosalsa

Roasted pumpkin– parmigiano reggiano, zucchini, apple jalapeño salsa

139 (1,7,12)

Desserts

Crème Brûlée – blåbärskompott, karamelliserad pumpakärnor

Crème Brûlée – blueberry compote, caramelized pumpkin seeds

90 (3,7)

Mandelkaka – nyponsorbet, rostad vit choklad, lingon

Almond cake – rosehip sorbet, roasted white chocolate, lingonberries

95 (3,7,8)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet

40 (3,7)

Tryffel

Chocolate truffle

30 (7)

Nattamat/*Nightmenu*

ENDAST/ONLY KL. 23:00-01:00

Kvällens fisk, kött eller veg rätt/ Meat, fish or vegetarian

Fråga din bartender gällande kvällens rätter/*Ask your bartender for detailed information*

159

Champagne / *sparkling*

| | FL/BTL | GL |
|--|--------|-----|
| Ramiro II, Cava, Carinena, <i>Spain *</i> | 415 | 88 |
| 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 | |

Vitt / *white*

| | 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 |
| 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> | 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, <i>Italy</i> <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 |
| 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> | 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*