

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

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/Mustard, 11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & S Sulphite, 13. Lupin/Lupin, 14. Blötdjur/Mollusc

Björk's Cocktails

148

Boston Tea Party

Green tea vodka, Peachtree liqueur, Pimm's, cranberry juice, lemon juice

Viking Martini

Beefeater gin, Noilly Prat, lingonberry syrup, rosmarine

Swedish Caprinorska

Absolut Lime, lingonberry syrup, lime juice

Dynasty

Bulliet Rye, Aperol, Grapefruit liqueur, orange bitter

This is Delicious

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

Smokey Fall

Mackmyra Rök, martini Rosso, lemon juice, agave syrup

Back to Bahamas

Bacardi Limon, mango & apple liqueur, passionfruit, lemon & orange juice

No. 92

Tequila, Noilly Prat, ginger liqueur, lychee, rosemary, orange bitter

Vodka

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

Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Bulleit Bourbon	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
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	1cl	4cl
Grappa di Brunello	28	112
	34	136

Gin

Beefeater London Dry Gin	1cl	4cl
Bombay Sapphire London Gin	27	108
Hendrick's Gin	30	120
Tanqueray London Dry	34	136
	30	120

Tequila

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

Rum

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

Snaps/ Aquavit

Skåne Akvavit	1cl	4cl
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

Non – Alcoholic Drinks

68

Red Sun

Mango, passionfruit juice, raspberry syrup

Sweetie

Orgeat syrup, pineapple & apple juice, grenadine

Dalias

Cranberry juice, mango, lingonberry syrup, Russchian

Almost Mojito

Lemon juice, mint & strawberry syrup, 7-up

Lemonade

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

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 - sojamajonnäs, marinerade gulbetor, fänkål, sesamfrö, sesamolja

Smoked Artic char - soy mayo, marinated golden beets, fennel, sesame seeds,

sesame oil

130 (3,4,6,10,11,12)

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré

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

185 (1,3,7,9)

Björks högrevhamburgare - sidfläsk, cheddar, picklade lökar,

rostad vitlöksmajonnäs, saltgurka, pommes frites

Björk's chuck roll burger - bacon, cheddar, pickled onions, roasted garlic mayo, gherkin,

fries

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

Björks vegetariska sojaburgare - halloumi, picklade lökar,

rostad vitlöksmajonnäs, saltgurka, pommes frites

Björks vegetarian soy burger - halloumi, pickled onions,

roasted garlic mayo, gherkin, fries

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

Grillad lax - forellromsvelouté, trattkantareller, sockerärter, dillpotatis

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

265 (4,7,9,12)

Steak minute - citron & pepparsmör, vaxbönor, tomat, 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

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

Chartreuse Vert

30 120

Jägermeister

28 112

Lillet Blanc

25 100

Limoncello

27 108

Martini Bianco

25 100

Martini Rosso

25 100

Noilly Prat

25 100

Sambuca

27 108

Xanté

27 108

Björk destillat / *Birch distillate*

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

29 116

Calvados

Busnel VSOP

1cl 4cl

27 108

Busnel Réserve Prestige

32 128

Boulard Grand Solage

28 112

Cognac

Château de Beaulon

1cl 4cl

38 152

Grönstedts Extra

36 144

Hennessy Fine de Cognac

32 128

Martell VS

27 108

Martell VSOP

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> *	425	95
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</i> , 37,5cl	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, Toscana, <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