

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
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> *	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, 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
Chartreuse Vert	30	120
Jägermeister	28	112
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%, <i>Havsjö, Sweden</i>	29	116
--	----	-----

Calvados

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

Cognac

	1cl	4cl
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
Hendrick's Gin	34	136
Tanqueray London Dry	30	120

Rum

	1cl	4cl
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
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 Kurant	27	108
Absolut Lime	27	108
Absolut Elyx	37	148
Grey Goose, <i>France</i>	37	148

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
Jack Daniels	30	120
Jack Daniels Honey	28	112
Jameson	27	108
Johnnie 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

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

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

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

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)

Rökt röding - sojamajonnäs, marinerade gulbetor, fänkål, sesamfrö, sesamolja
Smoked Artic char - soy mayo, marinated golden beets, fennel, sesame seed,
sesame oil
130 (3,4,6,10,11,12)

Skogssvampsoppa - friterad ostronskivling, äpple, persiljecrème
Wild mushroom soup - fried oyster mushroom, apple, parsley cream
109 (7,9,10,12)

Rentartar - pepparrot, kantareller, lingon, kavring
Reindeer tartare - horseradish, chantarelles, lingonberries, dark rye bread
135 (1,7)

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

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

La Cidraie, 33cl, *France*

Stones, Ginger Joe, 33cl, *England*

Alkoholritt /*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

79

59

95

78

75

75

75

74

74

72

75

85

FL/B

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>	565	137
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, Italy <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

Fortified wine

		GL
Muscat Beaumes de Venice, 2013, Dom du Papatotier, <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

Caesarsallad - grillad majskyckling eller grillad halloumiost, parmesan, krutonger		
Caesar salad - Grilled corn-fed chicken or grilled 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)
Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré		
Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée		
		185 (1,3,7,9,12)
Björks högreghamburgare - 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		
Björk's vegetarian soy burger - halloumi, pickled onions, roasted garlic mayo, gherkin, fries		
		199 (1,3,6,7,10,12)
Grillad lax - forellromsvelouté, trattkantareller, sockerärtor, 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)
Rödvinglaserad oxbringa - bakade lökar, champinjoner, potatispuré		
Red wine glazed brisket of beef - baked onions, mushrooms, potato purée		
		215 (7,9,12)
Svampterrine - salviabrynt smör, pumpa, grillad citron, örtsallad		
Terrine of mushrooms - browned sage butter, pumpkin, grilled lemon, herb salad		
		185 (3,7)

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)

Rostad pumpa - parmigiano reggiano, zucchini, pumpakärnor,
 äppeljalapenosalsa
 Roasted pumpkin- parmigiano reggiano, zucchini, apple jalapeño salsa
 139 (1,7,12)

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	106
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

Rosé

	FL/BTL	GL
Rosato San Leo, Veneto, <i>Italy</i>	388	89
Syrosa, 2016, Maremma, Tuscany, <i>Italy</i> <i>Syrah</i>	450	115

**Organic grapes*

Something Sweet

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)

Äppelsmulpaj – kardemummaglass, karamellsås smaksatt med kanel
Apple crumble – cardamom ice cream, cinnamon caramel sauce
95 (1,3,7)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet
40 (3,7)

Tryffel

Chocolate truffle
30 (7)

Björk's Trio – chokladtryffel, kaffe/ espresso, 2 cl avec
Chocolate truffle, coffee/ espresso, 2 cl avec
105 (7)

Choice of Baileys/ Boulard Grand Solage/ Martell VS/ Havana Club 7 años /
Famous Grouse/ Grappa Masi

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. 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

Björk's Grill Market

Här sätter du själv ihop dina favoriter till en upplevelse utöver det vanliga. Utgå från någon av våra handplockade köttbitar, fiskar eller vegetariska alternativ och lägg till något av våra tillbehörspaket.

Våra tillbehörspaket är noggrant sammansatta och vi erbjuder dem i sin helhet, men du kan självklart lägga till extra tillbehör till de redan färdiga paketen.

Time to select your favorites and create an extraordinary experience from our Grill Market.

Start with one of our hand-picked pieces of meat, fish or vegetarian options and add one of our side order packages.

Our existent side order packages have been carefully put together by our Head Chef, but you can of course choose to add extra sides.

Grill Market

Majskycklingbröst/ Corn-fed chicken breast	135 (9,12)
Lammrostbiff/ Roast of lamb	180 (9,12)
Steak minute/ Minute Steak	185
Svensk entrecôte/ Rib-Eye Steak	220 (9,12)
Grillad nattbakad fläskkarré/ Grilled Overnight Roast Pork Loin	145 (9,12)
Hälleflundra/ Halibut	205 (4,7)
Lax/ Salmon	195 (4,7)
Grillade grönsaker med halloumi/ Grilled vegetables with halloumi	125 (7)

Björk´s grillbricka/ Butcher´s Tray

Svensk entrecôte, majskycklingbröst, nattbakad fläskkarré
Rib-Eye Steak, corn-fed chicken breast, overnight roast pork loin

Ditt val av 2 tillbehörspaket
Your choice of two side order packages

Serveras för minst 2 personer/ Served for minimum 2 persons

625 (9,12)

Side Packages

Pommes frites – vaxbönor, tomat, citron & pepparsmör Fries – fresh beans, tomatoes, lemon & pepper butter	65 (7)
Svamprisotto – grillad citron, fänkål & örtsallad Risotto with mushrooms – grilled lemon, fennel & herb salad	70 (7,12)
Varm sallad – rotfrukter, hasselnötsvinaigrett, prästostcrème Warm salad - root vegetables, hazelnut vinaigrette, hard cheese cream	70 (8,9,10,12)
Vitlöksrostad potatis – spetskål, äpple, vitvinssås (7) eller rödvinssås Garlic roasted potatoes – pointed cabbage, apple, white wine sauce (7) or red wine sauce	65
Potatisgratäng – bakade lökar, rostad blomkål Potato au gratin – baked onions, roasted cauliflower	70 (7,12)

*Only available with an order from Grill Market/ Classics/ Starters.

Side Orders

Pommes Frites/ Fries	35
Potatispuré/ Potato purée	35 (7)
Färskpotatis/ New potatoes	25
Svamprisotto/ Risotto with mushrooms	35 (7,12)
Potatisgratäng/ Potato au gratin	35 (7)
Kokt potatis/ Boiled potatoes	25
Citron & pepparsmör/ Lemon & pepper butter	25 (7)
Vaxbönor & tomat/ Fresh beans & tomatoes	35
Liten sallad/ Side salad	35 (12)