

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!

Starters

Toast Skagen - räkor, löjrom, citron, dill,

Toast Skagen - shrimps, bleak roe, dill,

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

Caesarsallad - grillad majsckling 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)

Gubbröra - kavringskrutonger, brynt smör

Swedish mix of anchovies, eggs & chives - rye croutons, browned butter

100 (1,3,7,10)

Jordärtsskockssoppa - äpple, spenat

Soup of Jerusalem artichoke- apple, spinach

115 (7,9,12)

Sotad kalv - sojamajonnäs, senapsfrö, picklat plummon, svartkål

Blackened veal- soy mayonnaise, mustard seeds, pickled plum, kale

130 (3,6,10,12)

Alrökt lax - ramslöksdressing, laxrom, ingefära, morot, rädisa

Smoked salmon - wild garlic dressing, salmon roe, ginger, carrot, radish

130 (3,4,6,10)

Classics

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, inlagd lök,
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 veganska burgare - avokado, inlagd lök, pommes frites
Björk's vegan burger - avocado, pickled onion, fries
199 (1,6)

Grillad röding - citronvelouté, persiljerot, purjolök, gurka, dillpotatis
Grilled arctic char- lemon velouté, parsley root, leek, cucumber, dill potato
265 (4,7,9,12)

Steak minute - senap & dragonsmör, friterad lök, tomat & bönsallad,
pommes frites
Minute steak- mustard & tarragon butter, fried onions, tomato & bean salad, fries
235 (7,10,12)

Grillad kalvbringa - rostad morot, tomat & dillsås, potatispuré
Grilled brisket of veal - roasted carrot, tomato & dill sauce, potato purée
210 (7,9,12)

Råraka - vita bönkroetter, rotsellericrème, betor, gräslök
Potato pancake- white bean croquettes, crème of celeriac, beets, chives
185 (1,3,7,9)

Flatbreads

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)

Rödbetor - getost, honungsvinägrett, valnötter
Beetroot - goat cheese, honey vinaigrette, walnuts
139 (1,7,8)

Something Sweet

Crème Brûlée - vaniljkokt rabarber
Crème Brûlée - vanilla poached rhubarb
95 (3,7)

Kaffesandwich - körsbärssorbet, rostad vit choklad, kaffekaramell
Coffee sandwich- cherry sorbet, roasted white chocolate,
coffee caramel
105 (1,3,7)

Chokladcrème - hallonsorbet, saltrostade nötter, brownie
Chocolate crème - raspberry sorbet, salt roasted nuts, brownie
105 (1,3,7,8)

Dagens hemgjorda glass/ sorbet
Homemade ice cream/sorbet
40 (3,7)

Tryffel
Chocolate truffle
30 (7)

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.

Björk's grillbricka/ Butcher's Tray

Kalv entrecôte, biff, nattbakad högre, 2 korvar från Taylors and Jones
Veal rib-eye steak, striploin, overnight roast prime rib,
2 sausages from Taylors and Jones

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

Serveras för minst 2 personer/ Served for minimum 2 persons

695 (7,9,10,12)

Grill Market

Majskycklingbröst/ Corn-fed chicken breast	135 (9,12)
Biff/ Striploin	220 (9,12)
Steak minute/ Minute steak	185 (9,12)
Kalv entrecôte/ Veal rib-eye steak	195 (9,12)
Grillad nattbakad högre/ Grilled overnight roast prime rib	165 (9,10,12)
Hjälmargös/ Pike-perch from Hjälmaren	215 (4,7)
Röding/ Arctic char	200 (4,7)
Grillade grönsaker med halloumi/ Grilled vegetables with halloumi	125 (7)

Side Packages

Pommes frites - tomat & bönsallad, senap & dragonsmör, friterad lök Fries - tomato & bean salad, mustard & tarragon butter, fried onion	70 (7,10,12)
Svartrotsrisotto - rostad paprika, glacerad persiljerot Risotto with salsify - roasted bell pepper, glazed parsley root	75 (7,9,12)
Potatis & fänkålsgratäng - grillad fänkål, bakad purjolök, citronconfit Potato & fennel au gratin- grilled fennel, baked leek, lemon confit	70 (7,12)
Potatispuré - champinjoner, rökt sidfläsk, lök Potato puree - mushrooms, smoked bacon, onion	70 (7,9,12)
Friterad potatis - grillad knipplök, ramslöksdressing, spritärter Deep-fried potatoes - grilled spring onion, wild garlic dressing, green peas	70 (3,7,10)

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

Side Orders

Pommes Frites/ Fries	35
Potatispuré/ Potato purée	35 (7)
Svartrotsrisotto/ Risotto with salsify	35 (7,12)
Kokt potatis/ Boiled potatoes	25
Senap & dragonsmör/ Mustard & tarragon butter	25 (7)
Tomat & bönsallad, friterad lök/ Tomato & bean salad, fried onion	35 (12)
Liten sallad/ Side salad	35 (12)

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

Rött/*red*

	FL/BTL	GL
La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	590	148
Famille Perrin, 2016, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	480	120
Piccini Chianti Riserva Collezione Oro DOCG, 2015, Tuscany, <i>Italy</i> <i>Sangiovese, Cabernet Sauvignon</i>	460	115
Piccini Rosso, 2016, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89
La Casa de las Esencias, 2016, Ribera del Duero, <i>Spain</i> <i>Tempranillo</i>	540	135
Markowitsch Classic, 2016, Carnuntum, <i>Austria</i> <i>Pinot Noir</i>	560	140
Finca Decero, 2016, Mendoza, <i>Argentina</i> <i>Malbec</i>	540	135
Noble Vines 337, 2014 Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>	475	120
Noble Vines The One, 2016, California, <i>USA</i> Syrah, Zinfandel, Petit Verdot, Malbec, Cabernet Sauvignon	530	133
Brazin Old Vine, 2014, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	139
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, <i>Italy</i> <i>Sangiovese, Canaiolo</i>	550	
Musella Valpolicella Superiore Ripasso, 2015, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Barbera*</i>	620	
Amarone della Valpolicella, 2013, DOCG, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	

Fortified wine

	GL
Nederburg Noble Late Harvest, <i>South Africa</i>	105
Muscat Beaumes de Venice, 2013, Dom du Papatier, <i>France</i>	105
Alcôve Granache Noir, Languedoc/Roussillon, <i>France*</i>	105
Recioto Della Valpolicella Classico, 2012 Veneto, <i>Italy</i>	99
Moscatel de Setúbal, <i>Portugal</i>	97
Sandeman's Invalid Port, <i>Portugal</i>	126

**Organic grapes*

Vitt/*white*

	FL/BTL	GL
Little James Blanc Basket Press, 2016, Rhône Valley, <i>France</i> <i>Viognier, Sauvignon Blanc</i>	475	119
Bourgogne Chardonnay Grand Réserve, 2014, Bourgogne, <i>France</i> <i>Chardonnay</i>	595	149
Domaine de Sérane Reserve, 2017, Languedoc, <i>France</i> <i>Viognier</i>	520	130
Le Mont Sancerre, 2017, Loire, <i>France</i> <i>Sauvignon Blanc</i>	595	149
Piccini Bianco, 2016, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388	89
Castel Firmian Pinot Grigio Riserva, 2016, Trentino, <i>Italy</i> <i>Pinot Grigio</i>	440	110
Marqués de Cáceres, 2016, Rueda, <i>Spain</i> <i>Verdejo</i>	415	106
Gunderloch Fritz's, 2017, Rheinhessen, <i>Germany</i> <i>Riesling</i>	480	120
Rodney Strong, 2014, Estate, Sonoma County, California, <i>USA</i> <i>Chardonnay</i>	590	148
Noble Vines 446, 2017, Monterey, California, <i>USA</i> <i>Chardonnay</i>	495	125
Misty Cove, 2018, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc*</i>	540	135

Rosé

	FL/BTL	GL
Ruida Domo Rosé, 2017, La Mancha, <i>Spain</i> <i>Tempranillo</i>	388	89
Fontanafredda Solerose, 2017, Piemonte, <i>Italy</i> <i>Barbera, Dolcetto, Nebbiolo</i>	525	

**Organic grapes*

Fatöl/*draft beer*

	FL/BTL
Three Towns Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA 40cl, <i>USA</i>	89
Sigtuna Hazy Daze IPA, 40cl, <i>Sweden</i> ,	89

Flasköl/*bottle beer*

T.T. Organic Lager, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	72
Bernard Premium Lager, 50cl, <i>Czech Republic</i>	87
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
St. Eriks IPA, 33cl, <i>Sweden</i>	79
Captain Lawrence Effortless Grapefruit IPA, 35,5cl, <i>USA</i>	82
Lagunitas Daytime IPA, 35,5cl, <i>USA</i>	72
Duvel Blonde Ale, 33cl, <i>Belgium</i>	82
Maredsous Blonde, 33cl, <i>Belgium</i>	82
Maredsous Bruin, 33cl, <i>Belgium</i>	82
Weihenstephaner Hefeweissbier, 50cl, <i>Germany</i>	85
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

Cider

	FL/B
Briska, Ask for flavours, 33cl, <i>Sweden</i>	72
Angry Orchard Crisp Apple, 35,5cl, <i>USA</i>	78
Thatchers Haze, 50cl, <i>UK</i>	89
Ginger Beer, 33cl	72

Alkoholfritt/*alcohol-free*

Sparkling Water, By Björk	35
Pepsi, Zingo, 7up, 33cl	35
Lättöl, Grängesberg 2,1%, 33cl, <i>Sweden</i> , <i>Eko</i>	35
Sommersby Pear, 33 cl, <i>Denmark</i>	45
Äpple/Apelsin juice, 20cl	37
Kullamust, 25cl, 100% Apple, <i>Sweden</i>	43
Elderflower soda, 25cl <i>Denmark</i> , <i>Eko</i>	45
Sigtuna Non-Alcoholic Pale Ale, 33cl, <i>Sweden</i>	63
Clausthaler Classic Lager, 33cl, <i>Germany</i>	45
Non-Alcoholic Ginger Beer	45

Sparkling/*mousserande*

	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain</i> *	425	95
Piccini, Prosecco, <i>Italy</i>	445	115
Ramiro II, Rosé, Carinena, <i>Spain</i>	440	

Champagne

	FL/BTL	GL
Nicolas Feuillatte Brut Reserve, <i>France</i>	725	145
Perrier Jouët Blason Rosé, <i>France</i>	995	
Mumm Cordon Rouge, <i>France</i> , 37,5cl	395	
Louis Roederer, Brut Premier, <i>France</i>	1195	

Björk's Cocktails @ 148 sek

Lendahl No.93

Strawberry Gin, elderflower liqueur, Peachtree, cava, lime juice, lingonberry syrup

New Year's Dream

Peachtree, Lychee, cava, lemon juice, raspberry syrup

The Delight

Bacardi Limon, mango liqueur, lime juice, 7-up

Swedish Caprinorska

Absolut lime, lingonberry syrup

Forest Twilight

Makers Mark, Campari, Grand Marnier, Cointreau

Björk's Fizz

Gin, peach liqueur, lemon juice, raspberry syrup, elderflower soda

The Pink Clam

Gin, watermelon liqueur, cava, lemon juice, syrup, egg white

