

# 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

# Björk's Cocktails

148

## **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

**We are cash-free!**  
**Only credit cards accepted!**

# Björk's Mocktail

68

## No. 95

Lime, lingonberry syrup, non-alcoholic sparkling wine

## Dalias

Guanabana juice, strawberry syrup, lemon juice

## The Virgin 75

Lemon juice, syrup, non-alcoholic sparkling wine

## Lemonade

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

# 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
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	40	160
Mackmyra, Svenske Rök, Sverige	35	152
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
Hernö Gin	34	136
Hayman's Sloe Gin	30	120
Kreatör Jin	30	120
Kyrö Napue Gin	40	160
Monkey 47	35	140
Tanqueray London Dry	38	152
	30	120

## Tequila

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

## Rum

Angostura 1919	1cl	4cl
Diplomatico Reserve 12 ånos	33	132
Havana Club 7 ånos	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
Rånäs Brännvin	28	112

## 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
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

Busnel VSOP	1cl	4cl
Boulard Grand Solage	27	108
	28	112

## Cognac

Grönstedts Extra	1cl	4cl
Hennessy Fine de Cognac	36	144
Brastad VSOP	32	128
	28	112

## Fatöl/*draft beer*

Three Towns Premium Lager, 40cl, *Sweden*

Lagunitas IPA 40cl, *USA*

Sigtuna Hazy Daze IPA, 40cl, *Sweden*

## Flasköl/*bottle beer*

T.T. Organic Lager, 33cl, *Sweden*

Arboga Lager, 50cl, *Sweden*

Samuel Adams Boston Lager, 35,5cl, *USA*

Bernard Premium Lager, 50cl, *Czech Republic*

Bitburger Premium Pils, 33cl, *Germany*

St. Eriks IPA, 33cl, *Sweden*

Captain Lawrence Effortless Grapefruit IPA, 35,5cl, *USA*

Lagunitas Daytime IPA, 35,5cl, *USA*

Duvel Blonde Ale, 33cl, *Belgium*

Maredsous Blonde, 33cl, *Belgium*

Maredsous Bruin, 33cl, *Belgium*

Weihenstephaner Hefeweissbier, 50cl, *Germany*

St. Peter's Cream Stout, 50cl, *UK*

## Cider

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

Thatchers Haze 50cl, *UK*

Angry Orchard Crisp Apple, 35,5cl, *USA*

Ginger Beer, 33cl

## Alkoholfritt/*alcohol-free*

Sparkling Water

Pepsi, Zingo, 7up, 33cl

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

Sommersby Pear, 33 cl, *Denmark*

Äpple/Apelsin juice, 20cl

Kullamust, 25cl, 100% Apple, *Sweden*

Sigtuna Non-Alcoholic Pale Ale, 33cl, *Sweden*

Paulaner Weissbier, 50cl, *Germany*

Clausthaler Classic Lager, 33cl, *Germany*

Non-Alcoholic Ginger Beer

FL/BTL

69

89

89

59

78

72

87

65

79

82

72

82

82

82

85

89

72

89

78

72

35

35

35

45

37

43

63

45

45

45

## Champagne/*sparkling*

Ramiro II, Cava, Carinena, *Spain*\*

Piccini Prosecco, *Italy*

Nicolas Feuillatte Brut Reserve, *France*

Perrier Jouët Blason Rosé, *France*

Mumm Cordon Rouge, *France*, 37,5cl

Ramiro II, Rosé, Carinena, *Spain*

## Vitt/*white*

Little James Blanc Basket Press, 2016, Rhône Valley, *France*  
*Viognier, Sauvignon Blanc*

Bourgogne Grand Réserve, 2014, Bourgogne, *France*  
*Chardonnay*

Domaine de Sérème Reserve, 2017, Languedoc, *France*  
*Viognier*

Le Mont Sancerre, 2017, Loire, *France*  
*Sauvignon Blanc*

Piccini Bianco, 2016, Tuscany, *Italy*  
*Chardonnay, Vermentino, Grillo*

Castel Firmian Riserva, 2016, Trentino, *Italy*  
*Pinot Grigio*

Gunderloch Fritz's, 2017, Rheinhessen, *Germany*  
*Riesling*

Rodney Strong, 2014, Estate, Sonoma County, California, *USA*  
*Chardonnay*

Noble Vines 446, 2017, Monterey, California, *USA*  
*Chardonnay*

Misty Cove, 2018, Marlborough, *New Zealand*  
*Sauvignon Blanc\**

## Rosé

Ruida Domo Rosé, 2017, La Mancha, *Spain*  
*Tempranillo*

Fontanafredda Solerose, 2017, Piemonte, *Italy*  
*Barbera, Dolcetto, Nebbiolo*

FL/BTL

425

445

725

995

395

440

FL/BTL

475

595

520

595

388

440

480

590

495

540

FL/BTL

388

525

GL

95

115

145

GL

119

149

130

149

89

110

120

148

125

135

GL

89

La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	590	148
Famille Perrin Réserve Rouge 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 Malbec, 2017, 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
Musella Valpolicella Superiore Ripasso, 2015, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Barbera*</i>	620	
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, Italy Sangiovese, Canaiolo	550	
Amarone della Valpolicella, 2013, DOCG, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	

\**Organic grapes*

# Food Menu

**Toast Skagen** - räkor, löjrom, citron, dill, smörstekt levain  
 Toast Skagen - shrimps, bleak roe, dill, butter-fried levain bread  
 185 (1,2,3,4,7,10,12)

**Caesarsallad** - grillad majskyckling eller grillad halloumiost  
 parmesan, krutonger  
 Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,  
 parmesan, croutons  
 ½ 115 1/1 175 (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)

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

**Björks högrexshamburgare** - sidfläsk, cheddar, inlagd lök,  
 rostad vitlöksmajonnäs, saltgurka, pommes frites  
 Björk's chuck roll burger - bacon, cheddar, pickled onion, 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** - sylrig dragonvelouté, grillad grön sparris, rädisa, örtpotatis  
Grilled salmon- tarragon velouté, grilled green asparagus, radish,  
herb potatoes  
260 (4,7,9,12)

**Biff Rydberg på flankstek** - senapskrème, ölkokt lök, äggula, stekt potatis  
Beef Rydberg of flank steak - mustard crème, beer braised onion,  
egg yolk, deep-fried potatoes  
225 (3,7,10)

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

**Dumpling med rökt rotselleri** - grillad sparris, sojaböner, bakad lök, spetskål,  
svamp och fänkålsbuljong  
Dumpling with smoked celeriac - grilled asparagus, soy beans, baked onion,  
cabbage, mushroom and fennel bouillon  
185 (1,3,6,7,9,12)

## 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)

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

## Desserts

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

**Semi bakad chokladkaka** - chokladglass, passionsfruktscoulis  
Semi baked chocolate cookie- chocolate ice cream, passion fruit coulis  
105 (1,3,7)

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

**Tryffel**  
Chocolate truffle  
30 (7)

## Nattamat/ *Nightmenu (from 23:00 until closing)*

Fråga din bartender gällande allergener/ *Ask your bartender for food allergens*

**Panini** - kyckling (1,3,7,10) eller tofu (1,6)  
Panini - chicken (1,3,7,10) or tofu (1,6)  
170

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

**Dagenssoppa** (kan innehålla laktos)  
Soup of the day (may contain lactose)  
110

## 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 & Sulfid/ Sulphur dioxide & S Sulphite,
13. Lupin/Lupin, 14. Blötdjur/Mollusc