

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

Caesarsallad - grillad majsckyckling 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)

Nässelsoppa - bakad ägg, vårlök, krasse
Nettle soup - baked egg, spring onion, cress
105 (3,7,9,12)

Alrökt lax - vit sparris, ramslöksdressing, laxrom
Smoked salmon - white asparagus, wild garlic dressing, salmon roe
125 (4,7,10,12)

Tartar på oxinnanlår - grönärtscrème, syrad morot, fänkål, dill
Tartare of beef topside - crème of green peas, pickled carrot, fennel, dill
115 (7,10,12)

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 lax - syrlig 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

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)

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

Vit chokladmousse - kardemumma, mandelkrokant, rabarber
White chocolate mousse - cardamom, almond crisp, rhubarb
105 (3,7,8,12)

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

Biff, fläskkarré, kalv entrecôte, 2 korvar från svenska gårdar
Striploin, pork loin, veal rib-eye steak, 2 sausages from Swedish farms

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

Biff/ Striploin	220 (9,12)
Kalv entrecôte/ Veal rib-eye steak	195 (9,12)
Majskycklingbröst/ Corn-fed chicken breast	135 (9,12)
Lammytterfilé/ Fillet of lamb	215 (9,12)
Nattbakad fläskkarré/ Overnight roast pork loin	165 (9,12)
Hjälmargös/ Pike-perch from Hjälmaren	215 (4,7)
Lax/ Salmon	190 (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)
Citronrisotto - rostad mandel, broccoli, spenat Lemon risotto - roasted almond, broccoli, spinach	75 (7,8,9,12)
Färsk potatis med örter - syrade primörer, brynt smörvinägg New potatoes with herbs - pickled spring vegetables, browned butter vinaigrette	75 (7,12)
Potatispuré - champinjoner, rökt sidfläsk, lök Potato puree - mushrooms, smoked bacon, onion	70 (7,9,12)
Friterad potatis - grillad knipplök, ramlöksdressing, 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)
Citronrisotto/ Lemon risotto	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. Mjöl/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
Misty Cove, 2016, Marlborough, <i>New Zealand</i> <i>Pinot Noir*</i>	580	
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 Paparotier, <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 Sérème 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
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
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

