

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 or 1/1 175 (1,3,4,7,10,12)

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

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

Lerpotta sill - matjessill, brynt smör, ägg, lök
'Lerpotta' herring - matjes herring, browned butter, egg, onion
½ 95 or 1/1 165 (3,4,7)

Pepparrökt röding - sojadressing, friterad ramslök, sparris
Pepper smoked Arctic char - soy dressing, fried wild garlic, asparagus
125 (4,6)

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)

Grillad flapsteak - dragoncrème, tomatsallad, silverlök, pommes frites
Grilled flap steak- tarragon crème, tomato salad, white onion, fries
235 (3,9,10,12)

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

Sparrisrisotto - persiljegratinerade vårgrönsaker, sojaböner, rostade
solrosfrön
Asparagus risotto - gratinated spring vegetables with parsley, soybeans,
roasted sunflower seeds
185 (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)

Aubergine - getost, bakad lök, ruccola
Aubergine - goat cheese, baked onion, arugula
139 (1,7)

Something Sweet

Crème Brûlée
95 (3,7)

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

Rababersmulpaj - vaniljsås
Rhubarb crumble - vanilla sauce
100 (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

Biff, fläskkarré, flapsteak, 2 korvar från Taylor & Jones
Striploin, pork loin, flap steak, 2 sausages from Taylor & 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

| | |
|---|------------|
| Biff/ Striploin | 220 (9,12) |
| Flapsteak/ Flap steak | 175 (9,12) |
| Majskycklingbröst/ Corn-fed chicken breast | 135 (9,12) |
| Lammrostbiff/ Roast lamb | 165 (9,12) |
| Nattbakad fläskkarré/ Overnight roast pork loin | 165 (9,12) |
| Svensk gös/ Pike-perch from Sweden | 215 (4,7) |
| Lax/ Salmon | 190 (4,7) |
| Grillade grönsaker med halloumi/ Grilled vegetables with halloumi | 125 (7) |

Side Packages

| | |
|--|---------------|
| Pommes frites - tomatsallad, dragoncrème, picklad silverlök Fries - tomato salad, tarragon cream, pickled white onion | 75 (3,10,12) |
| 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) |
| Grillad hjärtsallad - oliver, kapris, grön sparris, lagrad prästost Grilled gem salad - olives, capers, asparagus, Präst cheese | 70 (7) |
| Friterad färskpotatis - grillad knipplök, ramlöksdressing, spritärter Deep-fried new 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 |
| Friterad färskpotatis/ Deep-fried new potatoes | 30 |
| Citronrisotto/ Lemon risotto | 35 (7,12) |
| Örtpotatis/ Herb potatoes | 25 |
| Dragoncrème/ Tarragon cream | 25 (3,10,12) |
| Tomatsallad med silverlök/ Tomato salad with white onion | 30 (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> <i>Syrah, Zinfandel, Petit Verdot, Malbec, Cabernet Sauvignon</i> | 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 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 |
| Villa Minelli, 2017, Venezie, <i>Italy</i> <i>Pinot Grigio</i> | 550 | 139 |
| 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 |
| Saint Hilaire Château Rosé 2018, Provence, <i>France</i> <i>Grenache Noir, Syrah, Cabernet Sauvignon</i> | 480 | 120 |
| 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

