

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!

Sparkling / *mousserande*

	FL/BTL	GL
Castellblanc Extra Brut, Cava, Penedès, <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	

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
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
Licor 43	27	108
Martini Bianco	25	100
Martini Rosso	25	100
Noilly Prat	25	100
Sambuca	27	108
Xanté,	27	108

Calvados

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

Cognac

	1cl	4cl
Grönstedts Extra	36	144
Martell VSOP	34	136
Brastad VSOP	27	108

Grappa

	1cl	4cl
Grappa Sarpa di Poli	30	120

Gin

	1cl	4cl
Beefeater London Dry Gin	27	108
Bombay Sapphire London Gin	30	120
Hendrick's Gin	34	136
Hernö Gin	30	120
Hayman's Sloe Gin	28	112
Kyrö Napue Gin	35	140
Monkey 47	38	152
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
Olmecca Blanco	25	100
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
Virtuos Organic vodka	32	128

Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Bulleit Bourbon	32	128
Buffalo Trace	32	128
Famous Grouse	27	108
Glenlivet 12y	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
Makers Mark	30	120
Mackmyra, Svensk Ek, Sweden	40	160
Mackmyra, Svenske Rök, Sweden	38	152
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
Rånäs Brännvin	28	112

Björk's Cocktails

148

Bella

Gin, Limoncello, Blue Curacao, lemon juice, apple juice, Fever-Tree aromatic tonic

Esmerelda

Bacardi, Midori, lime juice, apple juice, green mint syrup

Back to Bahamas

Bacardi Limon, mango liqueur, lemon juice, apple juice, orange juice, passionfruit syrup

Swedish Caprinorska

Absolut lime, lingonberry syrup

Envy

Havana Club, Crème de Cassis, lemon juice, egg white

Devil's Poison

Absolut vodka, raspberry liqueur, lemon juice, beet juice

Non – Alcoholic Drinks

68

Apple Crisp

Apple juice, vanilla, cinnamon

Bahama Mama

Passionfruit juice, strawberry

Lemonade

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

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 majskyckling 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)

Kantarellsoppa - äpple, svamptost

Chantarelle soup - apple, mushroom toast

125 (1,7,9,12)

Rökt pepparlax - laxrom, grönärtskrème, inlagd morot, purjolök, hjärtsallad

Pepper smoked salmon- salmon roe, cream of green peas, pickled carrot,

leek, gem lettuce

130 (4,7)

Biffataki - gulärtsoja, pepparrot, gurka, sockerärter, krassemajonnäs

Beef tataki - yellow pea soy, horseradish, cucumber, sugar peas, cress mayo

125 (3,6,10,12)

Fatöl/*draft beer*

T. T. Premium Lager, 40cl, *Sweden*

FL/BTL

69

Lagunitas IPA, 40cl, *USA*

89

St. Eriks Citra Pale Ale, 40cl, *Sweden*

89

Flasköl/*bottle beer*

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

59

Arboga Lager, 50cl, *Sweden*

78

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

72

Bernard Premium Lager, 50cl, *Czech Republic*

87

Bitburger Premium Pils, 33cl, *Germany*

65

St. Eriks IPA, 33cl, *Sweden*

79

St. Eriks Lager, 33cl, *Sweden*

65

Duvel Blonde Ale, 33cl, *Belgium*

82

Maredsous Blonde, 33cl, *Belgium*

82

Maredsous Bruin, 33cl, *Belgium*

82

Weihenstephaner Hefeweissbier, 50cl, *Germany*

85

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

89

Cider

Hannas Cider, 33cl, *Sweden*

FL/BTL

72

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

78

Thatchers Haze, 50cl, *UK*

89

Ginger Beer, 33cl

72

Alkoholfritt/*alcohol-free*

Sparkling Water, By Björk

35

Pepsi, Zingo, 7up, 33cl

35

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

35

Sommersby Pear, 33 cl, *Denmark*

45

Äpple/Apelsin juice, 20cl

37

Äpplemust, 100% Apple, *Sweden*

43

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

63

Clausthaler Classic Lager, 33cl, *Germany*

45

Non-Alcoholic Ginger Beer

45

Richard Juhlin Blanc de Blancs, 20cl, *France*

79

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
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	
Rocca Sveva Amarone della Valpolicella, DOCG, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	

Fortified wine

	GL
Nederburg Noble Late Harvest, <i>South Africa</i>	105
Peter Lehmann Botrytis Semillon, <i>Australia</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

Classics

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré
Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée
185 (1,3,7,9,12)

Björks högrevhamburgare - sidfläsk, cheddar, inlagd lök,
rostad vitlöksmajonnäs, saltgurka, pommes frites
Björks chuck roll burger - bacon, cheddar, pickled onions, roasted garlic mayo, gherkin, fries
199 (1,3,7,10,12)

Veganska burgare - avokado, inlagd lök, pommes frites
Vegan burger - avocado, pickled onion, fries
199 (1,6)

Grillad svensk regnbågsforell - krondillssås, kräftor, kantareller, vaxbönor,
västerbottenpotatis
Grilled Swedish rainbow trout - dill sauce, crayfish, chantarelles, wax beans,
potatoes with matured cheese
275 (2,4,7,9,12)

Steak minute - rödvinssås, örtsmör, bönor, tomater, pommes frites
Minute steak - red wine sauce, herb butter, beans, tomatoes, fries
215 (7,9,12)

Grillad äppelbräserverad oxkind - karljohansvamp, äpple och potatispuré
Apple braised cheek of ox - cep mushroom, apple, potato purée
195 (7,9,12)

Pumpa och svampterriner - auberginecrème, rostad broccoli, spenat, inlagd rödlök
Terrine of pumpkin and mushroom - eggplant cremé, roasted broccoli, spinach,
pickled red onion
195 (1,3,7)

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)

Svamp - västerbottenost, smetana, mandelpotatis, silverlök
 Mushroom- matured cheese, smetana, almond potato, silver onion
 139 (1,7)

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 Réserve, 2017, Languedoc, <i>France</i> <i>Viognier</i>	520	130
Domaine Gueneau Sancerre Blanc La Guiberte, 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
<i>Pulpo</i> , 2018, Rías Baixas, <i>Spain</i> <i>Albariño</i>	440	110
Gunderloch Fritz's, 2017, Rheinhessen, <i>Germany</i> <i>Riesling</i>	480	120
J. Lohr Riverstone Chardonnay, 2016, Arroyo Seco, 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

Something Sweet

Crème Brûlée

Crème Brûlée

95 (3,7)

Ljummen plommon och mandelkaka - vit chokladglass

Lukewarm plum and almond cake- white chocolate ice cream

105 (1,3,7,8,)

Äppelsmulpaj - kardemummaglass

Apple crumble- cardamom ice cream

100 (1,3,7,8)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet

40 (3,7)

Tryffel

Chocolate truffle

30 (7)

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. Sojabönor/Soybeans(E322), 7. Mjölk/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

Biff/ Striploin	220 (9,12)
Minute steak/ Steak minute	155 (9,12)
Majskycklingbröst/ Corn-fed chicken breast	135 (9,12)
Topside of Venison/ Hjortinnanlår	195 (9,12)
Vildsvinskarré/ Loin of wild boar	165 (9,12)
Svensk regnbågsforell/ Rainbow trout from Sweden	200 (4,7)
Örtgrillat Sej/ Herb grilled saithe	160 (4,7)
Grillade grönsaker med halloumi/ Grilled vegetables with halloumi	125 (7)

Björk's grillbricka/ Butcher's Tray

Biff, majskycklingbröst, hjortinnanlår, vildsvinssalsiccia, lammsalsiccia
Striploin, corn-fed chicken breast, wild boar salsiccia, lamb salsiccia

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)

Side Packages

Pommes frites – örtsmör, bönor, tomater Fries – herb butter, beans, tomatoes	75 (7)
Svamprisotto – rostad broccoli och frön Mushroom risotto – roasted broccoli and seeds	75 (7,9)
Rostad majskolv – Björks bbq-sås, fänkålscoleslaw, rostad potatis Roasted corn on cob – Björk's BBQ sauce, fennel coleslaw, roasted potatoes	70 (3,9,10,12)
Potatis & palsternackspuré – vitlöksstekt svamp, bakad lök Potato & parsnip purée – garlic fried mushrooms, baked onion	70 (7)
Sallad med rostade betor – getostcrème, färska bönor, brynt salvia smör Salad with roasted beets – goat cheese cream, fresh beans, browned sage butter	70 (7)

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

Side Orders

Pommes Frites/ Fries	35
Rostad potatis/ Roasted potatoes	30
Potatispuré/ Potato purée	35 (7)
Örtsmör/ Herb butter	25 (7)
Tomat & bönor/ Tomatoes & beans	30 (7)
Vitlöksstekt svamp/ Garlic fried mushrooms	30 (7)
Liten sallad/ Side salad	35 (12)