

# 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

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## Björk's Martini *bold, elegant, dry*

Birch tree sap, Lillet, orange bitter

## A Taste of Birch *sour, crisp*

Birch tree sap, Noilly Prat, raspberry

## Home Sweet Home *sweet, fruity*

Martell, Xante, vanilla, passionfruit, egg white

## Swedish Caprinorska *sour, crisp*

Absolut lime, lingonberry

## Hello Darlin' *bold, sweet, sour*

Pink Gin, Campari, coconut

# Björk's Mocktail

68

## Lagoon

Apple juice, almond, blue curacao

## Rosy Ananas

Rosemary, pineapple, lemon juice

## Ruby Red

Raspberry, cranberry juice, lemon juice

## 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
Virtuous organic vodkas*	32	128

## Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Bulleit Bourbon	32	128
Buffalo Trace	32	128
Famous Grouse	28	112
Glenlivet 12y	32	128
Jack Daniels	30	120
Jameson	28	112
Johnnie Walker Black	32	128
Lagavulin 16y	40	160
Laphroaig 10y	34	136
Macallan 12 y	38	152
Makers Mark	30	120
Mackmyra, Svensk Ek, Sverige	40	160
Mackmyra, Svenske Rök, Sverige	38	152
Woodford Reserve	32	128

## Grappa

	1cl	4cl
Grappa Sarpa di Poli	30	120

## Gin

	1cl	4cl
Beefeater London Dry Gin	27	108
Bombay Sapphire London Gin	30	120
Tanqueray London Dry	30	120
Hendrick's Gin	34	136
Stockholms Bränneri Dry Gin	30	120
Hernö Gin	30	120
Hayman's Sloe Gin	30	120
Kreatör Jin	40	160
Kyrö Napue Gin	38	152
Monkey 47	38	152

## Tequila

	1cl	4cl
Olmecca Blanco	25	100
Olmecca Gold Reposado	28	112

## 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

## Snaps/ Aquavit

	1cl	4cl
Skåne Akvavit	28	112
OP Andersson	28	112
Jubileums Akvavit, <i>Denmark</i>	28	112
Hallands Fläder	28	112
Herrgårds Aquavit	28	112
Bäska Droppar	28	112
Carlshamns Flaggpunsch	28	112

## 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
Grand Marnier	30	120
Chartreuse Vert	30	120
Jägermeister	28	112
Lillet Blanc	25	100
Limoncello	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	40	160
Martell VS	30	120
Brastaaad VSOP	30	120

## Fatöl/*draft beer*

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA 40cl, <i>USA</i>	89

Seasonal Draft 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* 75

Bernard Premium Lager, 50cl, *Czech Republic* 89

Bitburger Premium Pils, 33cl, *Germany* 65

St. Eriks IPA, 33cl, *Sweden* 79

Duvel Blonde Ale, 33cl, *Belgium* 82

Maredsous Bruin, 33cl, *Belgium* 82

Maredsous Blonde, 33cl, *Belgium* 82

Weihenstephaner Hefeweissbier, 50cl, *Germany* 89

St. Peter's Cream Stout, 50cl, *UK* 89

## Cider

Hannas Pear Cider, 33cl, *Sweden* 72

Angry Orchard Crisp Apple, 35,5cl, *USA* 78

Ginger Beer, 33cl 72

## Alkoholfritt/*alcohol-free*

Sparkling Water 35

Pepsi, Zingo, 7up, 33cl 35

Lättöl, 2,1%, 33cl, *Sweden*, *Eko* 35

Äpple/Apelsin juice, 20cl 37

Applemust, 100% Apple, *Sweden* 43

Sigtuna Non-Alcoholic Pale Ale, 33cl, *Sweden* 63

Clausthaler Classic Lager, 33cl, *Germany* 45

Non - alcoholic Ginger Beer 45

Non - alcoholic Cider 45

Non - alcoholic Wine 60

Richard Juhlin Blanc de Blanc, 20cl, *France* 80

Nosecco, non-alcoholic sparkling wine, 75cl, *France* 250

Rött/ <i>red</i>	FL/BTL	GL	Champagne/ <i>sparkling</i>	FL/BTL	GL
Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89	Castellblanc Extra Brut, Penedès, <i>Spain</i> *	425	95
Blason de Bourgogne, 2017, Bourgogne, <i>France</i> <i>Pinot Noir</i>	560	140	Piccini Prosecco, <i>Italy</i>	445	
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	550	139	Nicolas Feuillatte Brut Reserve, France	725	
Noble Vines 337, 2017 Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>	490	125	Ramiro II, Rosé, Carinena, <i>Spain</i>	390	
Poggio del Sasso Chianti DOCG, 2017, Tuscany, <i>Italy</i> <i>Sangiovese</i>	460		Vitt/ <i>white</i>	FL/BTL	GL
Franschoek Cellar, 2017, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	480		Piccini Bianco, 2018, Tuscany, <i>Italy</i> Chardonnay, Vermentino, Grillo	388	89
Condado de Oriza, 2014, Ribera del Duero, <i>Spain</i> Tempranillo	540		Blason de Bourgogne, 2017, Bourgogne, <i>France</i> <i>Chardonnay</i>	560	140
Famille Perrin Réserve Rouge 2017, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	520		Gunderloch Fritz's, 2018, Rheinhessen, <i>Germany</i> <i>Riesling</i>	500	125
Rocca Sveva Amarone della Valpolicella, DOCG 2013, Veneto, <i>Italy</i> Corvina, Rondinella, Molinara	895		The Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520	130
			Novapalma, 2017, Friuli D.O.C. Venezia, Italy Pinot Grigio*	515	
			J. Lohr Riverstone, 2016, Arroyo Secco, California, <i>USA</i> <i>Chardonnay</i>	590	
			Ramón Bilbao, 2018, D.O. Rueda, <i>Spain</i> <i>Verdejo</i>	480	
			Domaine de Sérème Reserve, 2018, Languedoc, <i>France</i> <i>Viognier</i> *	480	
			Domaine Gueneau Sancerre Blanc La Guiberte, 2018, Loire, <i>France</i> <i>Sauvignon Blanc</i>	600	
			Calvet Chablis Grande Reserve, 2017, Chablis, France <i>Chardonnay</i>	620	
			Rosé	FL/BTL	GL
			Ruida Domo Rosé, La Mancha, <i>Spain</i> <i>Tempranillo</i>	388	89

**\*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 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)

**Björks köttbullar** - gräddsås, pressgurka, rårörda lingon, potatispuré

Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

185 (1,3,7,9,12)

**Björks högrevshamburgare** - 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)

**Steak minute** - rödvinssås, vitlökssmör, tomatsallad och pommes frites

Minute Steak - red wine sauce, garlic butter, tomato salad, fries

215 (7,9,12)

**Vegansk burgare** - grillad svamp, inlagd lök, citron & gräslöksdressing, pommes

frites

Vegan burger - grilled mushroom, pickled onion, lemon & chives dressing, fries

199 (1,6,10,12)

**Lättrimmad torsk** - brynt smör, räkor, pepparrot, citron, potatis

Lightly-cured Cod - browned butter, shrimps, horseradish, lemon,

potatoes

215 (2,4,7)

# Desserts

**Vispad hallonpannacotta** - lakritsglass, mintmaräng, rostade pecannötter

Whipped raspberry pannacotta - liquorice ice-cream, mint meringue,

roasted pecan nuts

100 (3,7,8)

**Dagens hemgjorda glass/ sorbet**

Homemade ice cream/sorbet

40 (3,7)

**Tryffel**

Chocolate truffle

30 (7)

## Nattamat/*Nightmenu (from 22:00 until closing)*

Fråga din bartender gällande allergener

*Ask your bartender for food allergens*

Val av kött / vegetariskt

Choice of meat or vegetarian

120

### 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. Sojabönor/Soybeans(E322), 7. Mjöl/Milk, 8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celer, 10. Senap/Mustard,
11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & S Sulphite,
13. Lupin/Lupin, 14. Blötdjur/Mollusc

