

Björk's Cocktails

148

Björk's Martini

Birch tree sap, Lillet, orange bitter

A Taste of Birch

Birch tree sap, Noilly Prat, raspberry

Swedish Caprinorska

Absolut lime, lingonberry

Hello Darlin'

Pink Gin, Campari, coconut

Non – Alcoholic Drinks

68

Lagoon

Apple juice, almond, blue curacao

Passion

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

This week's special/ Veckans

Grissida - västerbottenstuvad kål, äpple, brysselkål, sky, rostat örtstomp
Pork belly - Västerbotten creamed cabbage, apples, brussels sprouts, gravy,
herb mashed potatoes
185 (7, 9, 12)

Stekt flundra - forellrom, pepparrot, grönkål, citron, brynt smör, örtslungad potatis
Fried flounder - trout roe, horseradish, kale, lemon, browned butter, herb-tossed potatoes
185 (1, 4, 7)

Grillad halloumi - västerbottenstuvad kål, äpple, bryssel kål, rostat örtstomp
Grilled halloumi - Västerbotten creamed cabbage, apples, brussels sprouts,
herb mashed potatoes
185 (7)

Classics

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 Skagen - sikrom, syrad lök, torkade dill, brynt smör, salt & vinägerpotatis
Björk's skagen - white fish roe, pickled onion, dried dill, browned butter, salt & vinegar potatoes
185 (2,3,7,12)

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

Björks högrevshamburgare - karamelliserad lök, rostad lök, saltgurka, gruyère ost, tryffelmajonnäs,
pommes frites
Björk's chuck roll burger - caramelized onions, roasted onion, gherkin, Gruyère cheese, truffle mayo, fries
199 (1,3,,10,12)

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)

Sweets

Blåbär – rårörda blåbär, parfait, mandel, karamelliserad vitchoklad
Blueberries – sweetened blueberries, parfait, almond, caramelized white chocolate
115 (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. 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

Sparkling / *mousserande*

	FL/BTL	GL
Castellblanc, Cava, Penedès, <i>Spain</i>	425	95
Rosé Castellblanc, Cava, Penedès, <i>Spain*</i>	425	
Piccini, Prosecco, <i>Italy</i>	445	

Champagne

	FL/BTL	GL
Nicolas Feuillatte Brut Reserve, <i>France</i>	725	145
Moët & Chandon Brut Imperial, <i>France</i>	995	
Perrier-Jouët Grand Brut, <i>France</i>	995	

Vitt / *white*

	FL/BTL	GL
Piccini Bianco, 2018, Tuscany, <i>Italy</i> Chardonnay, Vermentino, Grillo	388	89
Gunderloch Fritz's, 2018, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490	125
The Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520	130
Blason de Bourgogne, 2018, Bourgogne, <i>France</i> <i>Chardonnay</i>	540	135
Pulpo, 2019, D.O. Rueda, <i>Spain</i> <i>Albarinö</i>	450	
Novapalma, 2017, Friuli D.O.C. Venezia, <i>Italy</i> <i>Pinot Grigio*</i>	515	
Domaine Gueneau Sancerre Blanc La Guiberte, 2018, Loire, <i>France</i> <i>Sauvignon Blanc</i>	600	
Calvet Chablis Grande Reserve, 2017, Chablis, <i>France</i> <i>Chardonnay</i>	620	
J. Lohr Riverstone Chardonnay, 2018, Arroyo Seco, California, <i>USA</i> <i>Chardonnay</i>	590	

****Organic grapes***

Rött/red

	FL/BTL	GL
Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89
Franschoek Cellar, 2018, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	460	115
La Vignée, 2018, Bourgogne, <i>France</i> <i>Pinot Noir</i>	520	130
Chjasing Lions, 2017, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i>	540	135
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	540	135
Brazin Old Vine, 2015, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	
Condado de Oriza, 2014, Ribera del Duero, Spain <i>Tempranillo</i>	540	
Famille Perrin, 2017, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	520	
Rocca Sveva Amarone della Valpolicella, DOCG, 2013, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	895	

Rosé

	FL/BTL	GL
Le Havre de Paix Rosé, 2018, <i>France</i> <i>Carignan, Caladoc, Grenache</i>	388	89
M de Minuty, 2019, Côtes du Provence, <i>France</i> <i>Cinsault, Grenache, Tibouren</i>	450	

Fortified wine

	GL
Nederburg Noble Late Harvest, <i>South Africa</i>	95
Peter Lehmann Botrytis Semillon, <i>Australia</i>	95
Muscat Beaumes de Venice, 2013, Dom du Papatrotier, <i>France</i>	95
Alcôve Granache Noir, Languedoc/Roussillon, <i>France*</i>	95
Moscatel de Setúbal, <i>Portugal</i>	95
Sandeman's Invalid Port, <i>Portugal</i>	95
Kopke Tawny 10 yrs, <i>Portugal</i>	120

***Organic grapes**

Fatöl/*draft beer*

FL/BTL

T. T. Premium Lager, 5,2%, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 6,2%, 40cl, <i>USA</i>	89
Seasonal Draft, 40cl, <i>Sweden</i>	89

Flasköl/*bottle beer*

T.T. Organic Lager, 4,5%, 33cl, <i>Sweden</i>	59
Arboga Lager, 5,6%, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 4,7%, 35,5cl, <i>USA</i>	75
Bernard Premium Lager, 4,9%, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 4,8%, 33cl, <i>Germany</i>	65
St. Eriks IPA, 5,3%, 33cl, <i>Sweden</i>	79
Duvel Blonde Ale, 8,5%, 33cl, <i>Belgium</i>	84
Maredsous Bruin, 6%, 33cl, <i>Belgium</i>	84
Maredsous Blonde, 8%, 33cl, <i>Belgium</i>	84
Weihenstephaner Hefeweissbier, 5,4%, 50cl, <i>Germany</i>	89
St. Peter's Cream Stout, 6,5%, 50cl, <i>UK</i>	89

Hard Seltzer 100 kcal, 1g sugar, Gluten-free

Truly Grapefruit, 5%, 35,5cl, <i>USA</i>	65
Truly Pomegranate, 5%, 35,5cl, <i>USA</i>	65
Truly Wild Berries, 5%, 35,5cl, <i>USA</i>	65

Cider

FL/BTL

Päron Cider, 33cl, <i>Sweden</i>	72
Angry Orchard Green Apple, 35,5cl, <i>USA</i>	78
Ginger Beer, 4,5%, 33cl	72

Alkoholfritt/*alcohol-free*

Sparkling Water	35
Pepsi, Zingo, 7up, 33cl	35
Lättöl, 2,1%, 33cl, <i>Sweden</i> , <i>Eko</i>	35
Äpple/Apelsin juice, 20cl	37
Äpplemust, 100% Apple, 27,5cl, <i>Sweden</i>	45
Sigtuna Non-Alcoholic Pale Ale, 33cl, <i>Sweden</i>	64
Clausthaler Classic Lager, 33cl, <i>Germany</i>	45
Non - alcoholic Ginger Beer	45
Non - alcoholic Cider	45
Non - alcoholic Wine	60
Richard Juhlin Blanc de Blanc, 20cl, <i>France</i>	80
Nosecco, non- alcoholic sparkling wine 75cl, <i>France</i>	250