

Coffee and Hot Drinks

4cl 138

6cl 190

IRISH COFFEE

Jameson Whiskey, coffee, cream, brown sugar

KAFFE KARLSSON

Baileys, Cointreau, coffee, cream

ESPRESSO MARTINI

Vodka, Kahlua, espresso

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
Iced coffee/ Iced tea	40
Iced vanilla latte	49

Björk's Cocktails

148

Björk's Martini *bold, elegant, dry*

Birch tree sap, Lillet, orange bitter

Swedish Caprinorska *sour, crisp*

Absolut lime, lingonberry

Popcorn Machine *classic with a twist*

Makers Mark, popcorn syrup, orange bitter

Auntie Rhubarb *sweet, fruity*

Xante Poire, Martell, rhubarb, egg white

Elderflower Sour *smooth, crisp, fresh*

Beefeater, St. Germain, egg white

Spicy Mule *smoky, spicy*

Mezcal, Olmeca Blanco, ever-tree ginger beer

Lynn's Daiquiri *tart*

Bacardi, Galliano, sea buckthorn

Björk's Mocktail

68

Lagoon

Apple juice, almond, blue curacao

Ruby Red

Raspberry, cranberry juice, lemon juice

Lemonade

Your choice of strawberry, raspberry or passionfruit

Food Menu

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, rårörda lingon, potatispuré

Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

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

Björks högrevhamburgare - 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)

Desserts

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)

Nattamat/*Nightmenu* (from 23:00 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

Vodka

	1cl	4cl
Absolut Vodka	27	108
Absolut Citron	27	108
Absolut Extrakt	27	108
Absolut Kurant	27	108
Absolut Lime	27	108

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

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
Brastad VSOP	30	120
Grönstedts Extra	40	160
Martell VS SD	30	120

Grappa

Grappa Sarpa di Poli	1cl	4cl
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Gin

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

Tequila

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

Rum

Angostura 1919	1cl	4cl
Diplomatico Reserve 12 años	33	132
Havana Club 7 años	36	144
Kraken Spice Rum	28	112
Pyrat XO Reserve Rum	32	128
Zacapa Centenario 23y	32	128
	40	160

Snaps/ Aquavit

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

Alkoholfritt/*alcohol-free*

Sparkling Water		35
Pepsi, Pepsi Max, Zingo, 7up, 33cl		35
Lättöl, 2,1%, 33cl, Sweden, <i>Eko</i>		35
Juice, 25cl		37
Applemust, 100% Apple, <i>Sweden</i>		45
Sigtuna Non-alcoholic Pale Ale, 33cl, <i>Sweden</i>		64
Clasuthaler Classic Lager, 33cl, <i>Germany</i>		45
Fever-Tree Ginger Beer		45
Ginger Ale		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

Mousserende / sparkling

	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> <i>Chardonnay, Vermentino, Grillo</i>	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, 2018, Loire, <i>France</i> <i>Sauvignon Blanc</i>	600	
Calvet Chablis Grande Reserve, 2017, Chablis, <i>France</i> <i>Chardonnay</i>	620	
Riverstone Chardonnay, 2018, Arroyo Seco, California, <i>USA</i> <i>Chardonnay</i>	590	

Rosé

	FL/BTL	GL
Les 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	
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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
Chasing 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	

* *Organic grapes*

Fatöl/*draft beer*

T. T. Premium Lager, 5,2%, 40cl, *Sweden*

Lagunitas, IPA, 6,2%, 40cl, *USA*

Seasonal Draft 40cl, *Sweden*

FL/BTL

69

89

89

Flasköl/*bottle beer*

T.T. Organic Lager, 4,5%, 33cl, *Sweden*

Arboga Lager, 5,6%, 50cl, *Sweden*

Samuel Adams Boston Lager, 4,7%, 35,5cl, *USA*

Little Sumpin' Hazy by Lagunitas, 7,2%, 35,5cl, *USA*

59

78

75

89

Bernard Premium Lager, 4,9%, 50cl, *Czech Republic*

Bitburger Premium Pils, 4,8%, 33cl, *Germany*

St. Eriks Lager, 5,1%, 33cl, *Sweden*

St. Eriks IPA, 5,3%, 33cl, *Sweden*

Duvel Blonde Ale, 8,5%, 33cl, *Belgium*

Maredsous Bruin, 6%, 33cl, *Belgium*

Maredsous Blonde, 8%, 33cl, *Belgium*

Weihenstephaner Hefeweissbier, 5,4%, 50cl, *Germany*

St. Peter's Cream Stout, 6,5%, 50cl, *UK*

89

65

68

79

84

84

84

89

89

Cider

Päron Cider, 33cl, *Sweden*

Angry Orchard Green Apple. 35,5cl, *USA*

Ginger Beer, 4,5%, 33cl

72

78

72

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

Truly Grapefruit, 5%, 35,5cl, *USA*

Truly Pomegranate, 5%, 35,5cl, *USA*

Truly Wild Berries, 5%, 35,5cl, *USA*

65