

Björk's Cocktail

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
Simple syrup, lemon juice, 7-Up

This week's special/ Veckans

Kalvytterfilé - äppelcidersky, ingrid-marie äpple, persilja crust, västerbottenpuré och brysselkål

Veal fillet - apple cider gravy, ingrid-marie apple, parsley crust, Västerbotten cheese puree and Brussels sprouts

185 (1, 7, 9, 12)

Grillad regnbåge - vitt vin, blåmusslor, vitlök persilja och inkokt fänkål, smörslungad potatis och spenat

Grilled rainbow trout - white wine, mussels, garlic parsley and boiled fennel, buttered potatoes and spinach

185 (4, 7, 12, 14)

Bakad rotselleri - ingrid-marie äpplen, persilja crust, brysselkål, västerbottenpuré och inkokt fänkål

Baked celeriac - ingrid-marie apples, parsley crust, Brussels sprouts, Västerbotten puree and boiled fennel

185 (1, 7, 9, 12)

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. 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

Sparkling / *mousserende*

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

***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 |
| 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 |
| Three Finger Jack, 2017, 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

| | 5 CL |
|--|------|
| Nederburg Noble Late Harvest, <i>South Africa</i> | 95 |
| Peter Lehmann Botrytis Semillon, <i>Australia</i> | 95 |
| Muscat Beaumes de Venice, 2013, Dom du Paparotier, <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 |
| 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 |