

# Björk's Cocktail

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**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

**Lynn's Daiquiri** *tart*  
Bacardi, Galliano, sea buckthorn

# Björk's Mocktail

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**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

## Veckans/Weekly's

**Biff Rydberg** - senapsgrädde, äggula  
Beef Rydberg - mustard cream, egg yolk  
185 (3,7,10,12)

**Bakad torsk** - hummersås, arehnkacaviar, pak soi  
Baked cod - lobster sauce, Aehnka caviar, pak choi  
185 (2,4,7,9,12)

**Stekt gnocchi** - tomat, pak soi, persiljekräm,  
solrosfrön, parmesan  
Gnocchi -tomato, pak choi, parsley cream,  
sunflower seeds, parmesan  
185 (1,3,10,12)

## Small Bites

**Kallrökt lax** - krispig jordärtskocka, vattenkrasse,  
dillvinägrett  
Cold smoked salmon - crispy Jerusalem  
artichoke, watercress, dill vinaigrette  
95 (4,12)

**Krustader** - grillad paprika, parmesan, honung  
Croustades - grilled bell pepper, parmesan, honey  
75 (1,3,10,12)

**Friterad potatis** - tryffelmajonnäs, lök  
Fried potatoes - truffle mayo, onions  
75: (3,10,12)

**Björks charkuterier** - oliver  
Björk's charcuterie - olives  
95

## 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, rårörda 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> <i>Chardonnay, Vermentino, Grillo</i>	388	89
Bellingham, 2017, The Old Orchards, <i>South Africa</i> <i>Chenin Blanc</i>	420	109
Gunderloch Fritz's, 2019, 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	
Villa Minelli, 2018, Veneto, <i>Italy</i> <i>Pinot Grigio</i>	550	
J. Lohr Riverstone Chardonnay, 2018, Arroyo Seco, California, <i>USA</i> <i>Chardonnay</i>	590	
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	

Rött/ <i>red</i>	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
Hither & Yon, 2015, McLaren Vale, <i>Australia</i> <i>Grenache, Mataro</i>	490	125
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
Chukkers, 2017, 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, <i>Spain</i> <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
Les Oliviers, 2019, <i>France</i> <i>Grenache, Cinsault</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 Papatrotier, <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

## Fatöl/*draft beer*

	<i>FL/BTL</i>
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

## Cider

	<i>FL/BTL</i>
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, 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>	85
Nosecco, non- alcoholic sparkling wine 75cl, <i>France</i>	250