

Champagne/ mousserande

<i>Cava, Spain</i>	425btl
<i>Prosecco, Italy</i>	445btl
<i>Pannier Brut, France</i>	650btl

Vitt/white

<i>Gunderloch Fritz's, 2018, Rheinhessen, Germany</i> <i>Riesling</i>	490btl/128gl
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<i>Cloud Factory, 2019, Marlborough, New Zealand</i> <i>Sauvignon Blanc</i>	520btl/130gl
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<i>Blason de Bourgogne, 2017, Bourgogne, France</i> <i>Chardonnay</i>	540btl/ 135gl
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<i>Piccini Bianco, 2018, Tuscany, Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388btl/ 89gl
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Rött/red

<i>Franschoek Cellar, 2018, South Africa</i> <i>Shiraz</i>	460btl/115gl
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<i>La Vignée, 2018, Bourgogne, France</i> <i>Pinot Noir</i>	520btl/ 132gl
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<i>Chasing Lions, 2017, Napa Valley, California, USA</i> <i>Cabernet Sauvignon</i>	540btl/ 135gl
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<i>Piccini Rosso, 2018, Tuscany, Italy</i> <i>Sangiovese</i>	388btl/ 89gl
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Rosé

<i>House Rosé</i>	388btl
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Flasköl/ bottled beer

<i>T.T. Mellanöl EKO, 33cl, Sweden</i>	59
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<i>Arboga Lager, 50cl, Sweden</i>	78
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<i>Samuel Adams Boston Lager, 35,5cl, USA</i>	75
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<i>Bernard Lager, 50cl, Czech Republic</i>	89
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<i>Bitburger Premium Pils, 33cl, Germany</i>	65
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<i>St. Eriks IPA, 33cl, Sweden</i>	79
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<i>St. Eriks Lager, 33cl, Sweden</i>	68
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<i>Duvel Blonde Ale, 33cl, Belgium</i>	84
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<i>Maredsous Bruin, 33cl, Belgium</i>	84
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<i>Weihenstephaner Weissbier, 50cl, Germany</i>	89
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<i>St. Peter's Cream Stout, 50cl, UK</i>	89
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Cider

<i>Cider, 33cl, Sweden</i>	72
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<i>Angry Orchard 35,5cl, USA</i>	78
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<i>Ginger Beer, 33cl</i>	72
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Alkoholfritt/ alcohol-free

<i>Pepsi, Zingo, 7up, Lättöl, 33cl,</i>	35
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<i>Äpple/Apelsin juice, 20cl,</i>	37
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<i>Applemust, 100% Äpple,</i>	45
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<i>Sigtuna NAPA, 33cl, Sweden</i>	64
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<i>Clausthaler Lager, 33cl, Germany</i>	45
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<i>Fever-Tree Ginger Beer</i>	45
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<i>Non-alcoholic Cider</i>	45
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<i>Richard Juhlin Blanc de Blanc, France</i>	85
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Room Service

Kl 17 until kl 2130

Avgift/ Fee : 85 kr per delivery



At Björk Bar & Grill we embrace the Swedish cuisine and always let the seasonal variation of ingredients be our top source of inspiration.

Our Head Chef Richard has created a straightforward and uncomplicated menu with a lot of flexibility. Ingredients from selected local suppliers will speak for themselves in the company of exciting additions and side orders.

Classics

Caesarsallad - grillad majskyckling eller
grillad halloumiost

parmesan, krutonger

Caesar salad - grilled corn-fed chicken or grilled
halloumi cheese,

parmesan, croutons

175 (1,3,4,7,10,12)

Caesarsallad - räkor, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons

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)

Classics

Björks högrevshamburgare - picklad silverlök,
biffotomat, cheddar ost, jalapeño & rödlöksmajonnäs,
pommes frites med Björksketchup

Björk's chuck roll burger - pickled pearl onions, beef
tomato, cheddar cheese, Jalapeño & red onion

mayonnaise, fries with Björk's ketchup

199 (1,3,,10,12)

Vegansk burgare - växtbaserad burgare,

inlagd lök, citron & gräslöksdressing,

pommes frites

Vegan burger - plant-based burger, pickled onion,
lemon & chives dressing, fries

199 (1,6,10,12)

Desserts

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. 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/Mollus