

Björk's Cocktail

148

Björk's Martini

Birch tree sap, Lillet, orange bitter

Swedish Caprinorska

Absolut Lime, lingonberries

Pearadise

Xante, Martell, bitter, lemon, egg white

Go Sloe

Sloe gin, lemon, raspberry, cava

Black Magic

Dark rum, creme de cacao, maple syrup, chocolate bitter

Fresh Fire

Fireball, apple, ginger beer

Summer Cool

Hendrick's Gin, elderflower tonic

Björk's Mocktail

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Apple Crisp

Apple juice, lime, ginger beer

Rudolph's Nose

Orange, passionfruit juice, coconut


Ocean

Elderflower, blue curacao, tonic


Lemonade

Your choice of strawberry, raspberry or passionfruit

Vecka 47/ weekly's

Lax  - parmesanrostad broccoli, bakade rotfrukter, senapssky
Salmon - parmesan-roasted broccoli, baked root vegetables, mustard sauce
185 (4,9,10,12)

Recommended Wine : Bourgogne Chardonnay

Oxkind  - syrad rödlök, rödvinsky, potatispuré
Beef Cheek - pickled red onions, red wine sauce, potato puree
185 (6,7,9,12)

Recommended Wine : Pinot Noir

Grillad Portobello  - bakade rotfrukter, parmesanrostad broccoli, örtcrème
Grilled portobello mushroom - baked root vegetables, parmesan roasted broccoli, herb cream
185 (7,12)

Recommended Wine : Shiraz/ Pinot Grigio

Small Bites 0.1 kg CO₂e

Kallrökt lax - krispig jordärtskocka, dillvinägrett
Salmon - Jerusalem artichoke, dill vinaigrette
95 (4,12)



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


Chips - löjrom, gräddfil, dill, gräslök
Crisps - roe, sour cream, dill, chives
95 (4,7)


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 
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  - tomat, mozzarella, sallat, pestomajonnäs, pommes
Björk's chuck roll burger - tomato, mozzarella, romaine salad, pesto mayonnaise, fries
199 (1,3,7,10,12)

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)

Sweets

Äpple  0.5 – calvados, frön, brynt smör, kola, vaniljglass
Apple – calvados, roasted seeds, browned butter, caramel,
vanilla ice-cream
125 (1,3,7,8)

Dagens hemgjorda glass  0.2 / **sorbet**  0.1
Homemade ice cream/sorbet
40 (3,7)

Tryffel  0.2
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. 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/*mousserende*

	FL/BTL	GL
Cerro Cava, *EKO <i>Spain</i>	425	95
Ramiro Rosé Cava, Cariñena <i>Spain</i>	445	
Piccini, Prosecco, <i>Italy</i>	445	

Champagne

	FL/BTL	GL
Pannier Extra Brut, <i>France</i>	650	138
Nicolas Feuillatte Brut Reserve, <i>France</i>	750	
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, 2020, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490	129
Blason de Bourgogne, 2019, Bourgogne, <i>France</i> <i>Chardonnay</i>	540	135
Little James Blanket, 2020, Languedoc-Roussillon, <i>France</i> <i>Viognier & Sauvignon Blanc</i>	470	120
The Cloud Factory, 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520	130
Castillo de Mureva, 2019, La Mancha, <i>Spain</i> <i>Verdejo *EKO</i>	420	109
Pulpo, 2019, D.O. Rueda, <i>Spain</i> <i>Albarinö</i>	460	
Villa Minelli, 2019, Veneto, <i>Italy</i> <i>Pinot Grigio</i>	550	
Domaine Gueneau Sancerre Blanc La Guiberte, 2019, Loire, <i>France</i> <i>Sauvignon Blanc</i>	600	
Calvet Chablis Grande Reserve, 2019, Chablis, <i>France</i> <i>Chardonnay</i>	620	

Rött/red

	FL/BTL	GL
Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89
Maison Goichot, 2019, Bourgogne, <i>France</i> <i>Pinot Noir</i>	540	137
Castillo de Mureva, 2018, Castilla - La Mancha, <i>Spain</i> <i>Tempranillo *EKO</i>	490	125
Franschoek Cellar, 2018, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	460	115
Chasing Lions, 2019, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i>	540	135
La Celia Reserva, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i>	540	135
Famille Perrin, 2018 Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	520	
Three Finger Jack, 2018, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	
Chateau Robin des Moines Saint-Emilion, 2015, <i>Merlot, Cabernet franc, Cabernet Sauvignon</i>	755	
Rocca Sveva Amarone della Valpolicella, DOCG, 2013, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	895	

Rosé

	FL/BTL	GL
House Rosé, France	388	89
Château La Gordinn, 2020, Côtes du Provence, <i>France</i> <i>Grenache Noir, Cinsault, Syrah</i>	520	

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 Papatier, <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. Mellanöl EKO, 4,5%, 33cl, <i>Sweden</i>	59
Arboga Lager, 5,6%, 50cl, <i>Sweden</i>	78
St. Eriks Lager, 5,1%, 33cl, <i>Sweden</i>	68
St. Eriks IPA, 5,3%, 33cl, <i>Sweden</i>	79
St. Eriks Stadens Glutenfria IPA, 5,5%, 33cl, <i>Sweden</i>	79
St. Eriks VÅR IPA. 6,2%, 33cl, <i>Sweden</i>	79
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
Weihenstephaner Hefeweissbier, 5,4%, 50cl, <i>Germany</i>	89
Duvel Blonde Ale, 8,5%, 33cl, <i>Belgium</i>	85
Maredsous Bruin, 6%, 33cl, <i>Belgium</i>	85
Maredsous Blonde, 8%, 33cl, <i>Belgium</i>	85
Stout	79

Cider

	<i>FL/BTL</i>
Päron Cider, 33cl, <i>Sweden</i>	72
Jordgubb Cider, Vegan 33cl, <i>Sweden</i>	
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