







Starters

Björks Skagen  1.0 - sikrom, syrad lök, torkad dill, brynt smör, salt & vinägerpotatis
Björk's skagen - white fish roe, pickled onion, dried dill, browned butter, salt & vinegar potatoes
205 (2,3,7,12)
Recommended Wine : Champagne/ Cava/ Riesling

Caesarsallad - grillad majskyckling  1.3 eller grillad halloumiost  2.1
parmesan, krutonger
Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
parmesan, croutons
135 (1,3,4,7,10,12)
Recommended Wine : Chardonnay

Caesarsallad - räkor  2.4, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
160 (1,2,3,4,7,10,12)
Recommended Wine : Sauvignon Blanc

Jordärtskocksoppa  1.3 - stekt & syrad svamp, rostade pumpakärnor, persiljeolja
Jerusalem artichoke soup - fried & pickled mushroom, roasted pumpkin seeds, parsley oil
145 (7,9,12)
Recommended Wine : Cava Eko

Björks charkuterier  2.8 - 3 sorter chark & oliver
Björk's charcuterie - olives
125
Recommended Wine : Pinot Noir

Main

Caesarsallad - grillad majsckvickling  1.3 eller grillad halloumiost  2.1
parmesan, krutonger

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

195 (1,3,4,7,10,12)


Recommended Wine : Chardonnay

Caesarsallad - räkor  2.4, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons


215 (1,2,3,4,7,10,12)

Recommended Wine : Sauvignon Blanc

Björks köttbullar  2.4 - gräddsås, pressgurka, rårörda lingon, potatispuré
Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

215 (1,3,7,9,12)


Recommended Wine : Pinot Noir

Björks högrexshamburgare  7.6 - ölbräserverat kalvlägg, picklad silverlök, svart Himalayasalt,
majonnäs, Gruyère ost, pommes frites

Björk's chuck roll burger - beer braised leg of veal, pickled onion, Himalayan black crystal salt,
mayonnaise, Gruyère cheese, french fries

215 (1,3,7,10,12)


Recommended Wine : Tempranillo/ Lager

Vegansk burgare  0.4 - växtbaserad burgare, inlagd lök, grillad paprika, soltorkad tomatdressing,
vegansk fetaost, pommes frites

Vegan burger - plant-based burger, pickled onion, grilled bell pepper, sun-dried tomato dressing,
vegan feta cheese, french fries

215 (1,6,10,12)

Recommended Wine : Pinot Noir

Kolja  2.8 - petit pois, sockerärtor, ärtskott, dillolja, blåmusselvelouté, kokt potatis
Haddock - petit pois, sugar peas, pea shoots, dill oil, mussel velouté, boiled potatoes

315 (4,7,12,14)

Recommended Wine : Sauvignon Blanc

Halstrad röding  2.2 - syrad kål, belugalinser, dragonsmörsås, kokt potatis

Seared Arctic Char - pickled cabbage, beluga lentils, tarragon butter sauce, boiled potatoes

325 (4,7,12)

Recommended Wine : Riesling/ Chardonnay

Hjortytterfilé  3.9 - syltade kantareller, äpple, enbärssky, rostad potatis

Venison striploin - pickled chanterelles, apple, juniper berry gravy, roasted potato

345 (9,6,12)


Recommended Wine : Pinot Noir

Entrecôte  5.5 - haricot verts, rödvinssås, rödvinssmör, pommes frites

Rib-Eye - haricot verts, red wine sauce, red wine butter, french fries

349 (7,12)

Recommended Wine : Malbec

Gnocchi  2.4 - confiterad portabello, parmesan, jordärtskockscrème, tryffelvinäggrett
Gnocchi - confit portobello, parmesan, Jerusalem artichoke cream, truffle vinaigrette


285 (1,7,9)

Recommended Wine : Pinot Grigio/ Nero D'avola

Sweet

Vispad cheesecake  – rårörda blåbär & munk

Deconstructed cheese cake – sweetened blueberries & donut
145 (1,3,7)

Sockerkaka  – choklad-chilisås, apelsinsallad och rostad majs
Sponge cake – chocolate chili sauce, orange salad, roasted corn
145 (1,3,7)

Ost  – marmalade & kex

Cheese – marmalade & crackers
89 (1,7)

Dagens hemgjorda glass / sorbet

Homemade ice cream/sorbet
48 (3,7)

Tryffel

Chocolate truffle
35 (7)