






Starters


Björks Skagen  **1.0** kg CO₂e - 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 : Mousserande/ Riesling

Gravad torsk  **0.4** kg CO₂e - salmorejo, olivolja, krutonger, picklad kumquat, vitlökskrasse
Cured cod - Salmorejo, olive oil, croutons, pickled kumquat, garlic cress
204 (1,4,9,12)
Recommended Wine : Verdejo EKO/ Mousserande



Vit sparris  **0.6** kg CO₂e - brynt smöremulsion, pinjenötter, krispig potatis
White asparagus - browned butter emulsion, pine nuts, crispy potato
204 (3,8,10,12)
Recommended Wine : Mousserande


Burrata  **1.2** kg CO₂e - grillat levainbröd, confiterade körsbärstomater, basilikaolja
Burrata - grilled levain bread, confit cherry tomatoes, basil oil
198 (1,7,12)
Recommended Wine : Mousserande

Iberico ribs  **0.6** kg CO₂e - bbq-sås, coleslaw, grillat levainbröd
Iberico ribs - bbq sauce, coleslaw, grilled bread
189 (1,3)
Recommended Wine : Lager/ IPA


Chark & Ost  **1.4** kg CO₂e
Charcuterie & Cheese board
198 (1,7,8)
Recommended Wine : Shiraz

Salad

Caesarsallad - grillad majskyckling  **1.3** kg CO₂e eller grillad halloumiost  **2.1** kg CO₂e
parmesan, krutonger
Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
parmesan, croutons
As starter 135 As main 195 (1,3,4,7,10,12)
Recommended Wine : Chardonnay


Caesarsallad - räkor  **2.4** kg CO₂e, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
As starter 160 As Main 215 (1,2,3,4,7,10,12)
Recommended Wine : Sauvignon Blanc

Main

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

235 (1,3,7,9,12)


Recommended Wine : Pinot Noir

Björks högrevshamburgare  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

235 (1,3,7,10,12)


Recommended Wine : Tempranillo/ Lager

Vegansk burgare  0.4 - växtbaserad burgare, padrones, lök, fermenterad vitlöksmajonnäs, pommes frites

Vegan burger - plant-based burger, Padrón peppers, onion, fermented garlic mayonnaise, french fries


235 (1,10,12)

Recommended Wine : Pinot Noir

Grillad torsk  0.7 - purjolöksaska, ramslöksmajonnäs, njudabrynstmör, kokt potatis
Grilled cod - leek ash, wild garlic mayonnaise, Njuda-browned butter, boiled potatoes


359 (3,4,7, CONTAIN PORK)

Recommended Wine : Sauvignon Blanc

Bakad röding  0.5 - sparris, rökt forellrom, sandefjordsås, kokt potatis
Baked Arctic Char - asparagus, smoked trout roe, Sandefjord sauce, boiled potatoes

359 (4,7,12)


Recommended Wine : Chardonnay

Grillad confiterad kycklinglårfile  0.7 - grillad spetskål, smörad kycklingbuljong, ramslöksmajonnäs, tryffel, rostad potatis

Grilled chicken confit - grilled cabbage, buttered chicken broth, wild garlic mayonnaise, truffle, roasted potato


295 (3,7,10,12)

Recommended Wine : Malbec/ Viognier-Sauvignon Blanc

Grillad lammracks  4.3 - morotter, rödvinsky, chimichurri, sötpotatiscrème
Grilled lamb racks - carrots, red wine jus, Chimichurri, sweet potato crème


369 (6,7,9,12)

Recommended Wine : Pinot Noir

Entrecôte  5.8 - tomat, grillad hjärtsallad, dragonmajonnäs, rödvinsky, pommes frites
Rib-Eye - tomato, grilled gem salad, tarragon mayonnaise, red wine jus, french fries

359 (3,6,9,10,12)


Recommended Wine : Cabernet Sauvignon

Risotto  1.3 - bakad tomat, grillad kronärtskocka, rostad parmesanost, citronette
Risotto - baked tomato, grilled artichoke, roasted parmesan cheese, citronette


285 (7,9,12)


Recommended Wine : Pinot Grigio/ Lager

Sweet

Inkokta rabarber  – honung-yoghurt glass, savoiardi krutonger, karamelliserade pistagenötter

Poached rhubarb - honey yogurt ice-cream, Italian ladyfinger biscuit, caramelized pistachios
145 (1,7,8)

Kickis passionfruktsfromage  – karamell, mangosås, vallmofrö
Kicki's Passionfruit Fromage - caramel, mango sauce, poppy seeds
145 (3,7)

Crème brûlée 
135 (3,7)

Dagens hemgjorda glass / sorbet

Homemade ice cream/sorbet

48 (3,7)

Tryffel

Chocolate truffle

35 (7)

Allergener :

(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. Kräfdjur/Crustaceans, 3. Ägg/Egg, 4. Fisk/Fish,
5. Jörnötter/Peanuts (E220-224, 226-228)
6. Sojaböner/Soybeans(E322), 7. Mjök/Milk, 8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celer,
10. Senap/Mustard, 11. Sesamfrön/Sesame seeds,
12. Svaveloxid & Sulfit/ Sulphur dioxide & Sulfit
13. Lupin/Lupin, 14. Blötdjur/Mollusc