

BJÖRK


BAR & GRILL

Starters

Chark & Ost 1.4


Charcuterie & Cheese board

198 (1,7)

Burrata  1.2 – grillat levainbröd, confiterade körsbärstomater, basilikaolja
Buratta – grilled levain bread, confit cherry tomatoes, basil oil

198 (1,7,12)

Recommended Wine : Pinot Grigio


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

Main

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


359 (3,4,7, CONTAIN PORK)

Recommended Wine : Sauvignon Blanc

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

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

Recommended Wine : Cabernet Sauvignon

Risotto  1.3 – grillad kronärtskocka, rostad parmesanost, citronette
Risotto – grilled artichoke, roasted parmesan cheese, citronette

285 (7,9,12)

Recommended Wine : Pinot Grigio

Sweet

Kickis passionfruktsfromage  0.3 – karamell, mangosås, vallmofrö
Kicki's Passionfruit Fromage – caramel, mango sauce, poppy seeds

145 (3,7)

Crème brûlée  0.4

135 (3,7)

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. Kräftdjur/Crustaceans, 3. Ägg/Egg, 4. Fisk/Fish,
5. Kornötter/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