

Coffee and Hot Drinks

4cl 138 6cl 190

IRISH COFFEE

Jameson Whiskey, coffee, cream, brown sugar

KAFFE KARLSSON

Baileys, Cointreau, coffee, cream

THE DARK CACAO

Xanté dark chocolate, Frangelico, Grand Marnier, coffee, cream

THE OLD DANISH

Gammel Dansk, Frangelico, Cointreau, coffee, cream

Coffee and Tea

Kaffe / Coffee	30
Cappuccino	35
Single Espresso	30
Double Espresso	35
Caffe Latte	45
Varm Choklad / Hot Chocolate	45
Tea - Black, Green, Rooibos Chai, Camomille	35

Björk's Cocktails

148

Lendahl No.93

Strawberry Gin, elderflower liquer, Peachtree, cava, lime juice, lingonberry syrup

New Year's Dream

Peachtree, Lychee, cava, lemon juice, raspberry syrup

The Delight

Bacardi Limon, mango liquer, lime juice, 7-up

Swedish Caprinorska

Absolut lime, lingonberry syrup

Forest Twilight

Makers Mark, Campari, Grand Marnier, Cointreau

Björk's Fizz

Gin, peach liquer, lemon juice, raspberry syrup, elderflower soda

The Pink Clam

Gin, watermelon liquer, cava, lemon juice, syrup, egg white

We are cash-free!
Only credit cards accepted!

Björk's Mocktail

68

No. 95

Lime, lingonberry syrup, non-alcoholic sparkling wine

Dalias

Guanabana juice, strawberry syrup, lemon juice

The Virgin 75

Lemon juice, syrup, non-alcoholic sparkling wine

Lemonade

Your choice of strawberry, raspberry or passionfruit
Simple syrup, lemon juice, 7-Up

Vodka

	1cl	4cl
Absolut Vodka	27	108
Absolut Citron	27	108
Absolut Extrakt	27	108
Absolut Kurant	27	108
Absolut Lime	27	108
Absolut Elyx	37	148
Grey Goose, <i>France</i>	37	148
Virtuous organic vodkas*	32	128

Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Bulleit Bourbon	32	128
Buffalo Trace	32	128
Canadian Club	27	108
Chivas Regal 12y	29	116
Famous Grouse	27	108
Glenlivet 12y	32	128
Isle of Jura Superstition	32	128
Jack Daniels	30	120
Jack Daniels Honey	28	112
Jameson	27	108
Jonnie Walker Black	32	128
Lagavulin 16y	40	160
Laphroaig 10y	34	136
Macallan 12 y	36	144
Macallan 18y	64	256
Makers Mark	30	120
Mackmyra, Svensk Ek, Sverige	40	160
Mackmyra, Svenske Rök, Sverige	35	152
Woodford Reserve	32	128

Grappa

Grappa Masi	1cl	4cl
Grappa di Brunello	28	112
	34	136

Gin

Beefeater London Dry Gin	1cl	4cl
Bombay Sapphire London Gin	27	108
Hendrick's Gin	30	120
Hernä Gin	34	136
Kyrö Napue Gin	30	120
Tanqueray London Dry	35	140
	30	120

Tequila

Arette Blanco	1cl	4cl
Olmecca Reposado	30	120
	28	112

Rum

Angostura 1919	1cl	4cl
Diplomatico Reserve 12 años	33	132
Havana Club 7 años	36	144
Kraken Spice Rum	28	112
Pyrat XO Reserve Rum	32	128
Zacapa Centenario 23y	32	128
	40	160

Snaps/ Aquavit

Skåne Akvavit	1cl	4cl
OP Andersson	28	112
Jubileums Akvavit, <i>Denmark</i>	28	112
Hallands Fläder	28	112
Herrgårds Aquavit	28	112
Bäska Droppar	28	112

Aperitif/*bitter*

Amaretto Di Saronno	1cl	4cl
Averna	28	112
Baileys Irish Cream	28	112
Benedictine D.O.M	27	108
Campari	27	108
Cointreau	26	104
Drambuie	28	112
Fernet Branca	27	108
Fernet Menta	28	112
Fireball	28	112
Frangelico	28	112
Galliano	27	108
Gammeldansk	27	108
Gotlands Bittar	28	112
Chartreuse Vert	28	112
Jägermeister	30	120
Lillet Blanc	28	112
Limoncello	25	100
Martini Bianco	27	108
Martini Rosso	25	100
Noilly Prat	25	100
Sambuca	25	100
Xanté	27	108
	27	108

Björk destillat /*Birch distillate*

Jonas Broncks spirit, 37%, <i>Havsjö, Sweden</i>	29	116
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Calvados

Busnel VSOP	1cl	4cl
Boulard Grand Solage	27	108
	28	112

Cognac

Grönstedts Extra	1cl	4cl
Hennessy Fine de Cognac	36	144
Martell VSOP	32	128
	32	128

Fatöl/*draft beer*

Three Towns Premium Lager, 40cl, *Sweden*

Lagunitas IPA 40cl, *USA*

Säsongens Fat, 40cl, *Sweden, fråga din servitör! Ask your waiter!*

Flasköl/*bottle beer*

Three Towns Organic Lager, 33cl, *Sweden*

Arboga Lager, 50cl, *Sweden*

Samuel Adams Boston Lager, 35,5cl, *USA*

Bernard Premium Lager, 50cl, *Czech Republic*

Bitburger Premium Pils, 33cl, *Germany*

St. Eriks IPA, 33cl, *Sweden*

Captain Lawrence Effortless Grapefruit IPA, 35,5cl, *USA*

Lagunitas Daytime IPA, 35,5cl, *USA*

Duvel Blonde Ale, 33cl, *Belgium*

Maredsous Blonde, 33cl, *Belgium*

Maredsous Bruin, 33cl, *Belgium*

Weihenstephaner Hefeweissbier, 50cl, *Germany*

St. Peter's Cream Stout, 50cl, *UK*

Cider

Briska, Ask for flavours, 33cl, *Sweden*

Thatchers Haze 50cl, *UK*

Angry Orchard Crisp Apple, 35,5cl, *USA*

Ginger Beer, 33cl

Alkoholfritt/*alcohol-free*

Sparkling Water

Pepsi, Zingo, 7up, 33cl

Lättöl, Grängesberg 2,1%, 33cl, *Sweden, Eko*

Sommersby Pear, 33 cl, *Denmark*

Äpple/Apelsin juice, 20cl

Kullamust, 25cl, 100% Apple, *Sweden*

Elderflower soda, 25cl *Denmark, Eko*

Sigtuna Non-Alcoholic Pale Ale, 33cl, *Sweden*

Mariestads, 33cl, *Sweden*

Paulaner Weissbier, 50cl, *Germany*

Clausthaler Classic Lager, 33cl, *Germany*

Non-Alcoholic Ginger Beer

FL/BTL

69

89

89

59

78

70

84

65

79

82

72

82

82

82

84

89

FL/B

72

89

78

72

35

35

35

45

37

43

45

63

39

45

39

45

Champagne/*sparkling*

Ramiro II, Cava, Carinena, *Spain **

Piccini Prosecco, *Italy*

Nicolas Feuillatte Brut Reserve, *France*

Perrier Jouët Blason Rosé, *France*

Perrier Jouët Grand Brut Magnum, *France*

Mumm Cordon Rouge, *France, 37,5cl*

Louis Roederer, Brut Premier, *France*

Vitt/*white*

Little James Blanc Basket Press, 2016, Rhône Valley, *France*
Viognier, Sauvignon Blanc

Bourgogne Chardonnay Grand Réserve, 2014, Bourgogne, *France*
Chardonnay

Vouvray Cuvée Silex, 2016, Loire, *France*
Chenin Blanc

Le Mont Sancerre, 2017, Loire, *France*
Sauvignon Blanc

Piccini Bianco, 2016, Tuscany, *Italy*
Chardonnay, Vermentino, Grillo

De Barbi, 2015, Toscana, *Italy*
Vermentino

Castel Firmian Pinot Grigio Riserva, 2016, Trentino, *Italy*
Pinot Grigio

Marqués de Cáceres, 2016, Rueda, *Spain*
Verdejo

Johannishof, 2017, Rheingau, *Germany*
Riesling

Rodney Strong, 2014, Estate, Sonoma County, California, *USA*
Chardonnay

Noble Vines 446, 2017, Monterey, California, *USA*
Chardonnay

Misty Cove, 2018, Marlborough, *New Zealand*
*Sauvignon Blanc**

FL/BTL

425

445

725

995

1495

395

1195

FL/BTL

475

595

550

580

388

480

440

415

550

590

495

540

GL

95

115

145

GL

119

149

139

145

89

122

110

104

140

148

125

135

Rött/red

GL

FL/BTL

Food Menu

La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	590	148
Famille Perrin Réserve Rouge 2016, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	480	120
Domaine Lalande, 2016, Languedoc-Roussillon, <i>France</i> <i>Merlot</i>	420	105
Piccini Chianti Riserva Collezione Oro DOCG 2015, Tuscany, <i>Italy</i> <i>Sangiovese, Cabernet Sauvignon</i>	460	115
Piccini Rosso, 2016, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89
La Casa de las Esencias, 2016, Ribera del Duero, <i>Spain</i> <i>Tempranillo</i>	540	135
Becker Family Pinot Noir, 2014, Pfalz, <i>Germany</i> <i>Pinot Noir</i>	560	140
Quara, 2015, Single Vineyard, Cafayate, <i>Argentina</i> <i>Malbec</i>	530	133
De Martino Legado Reserva, 2016, Choapa Valley, <i>Chile</i> <i>Syrah</i>	540	135
Noble Vines 337, 2014 Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>	475	120
Brazin Old Vine, 2014, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	139
Musella Valpolicella Superiore Ripasso, 2015, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Barbera*</i>	620	
Amarone della Valpolicella, 2013, DOCG, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	865	

Toast Skagen - räkor, löjrom, citron, dill,
 Toast Skagen - shrimps, bleak roe, dill,
 185 (1,2,3,4,7,10,12)

Caesarsallad - grillad majskyckling eller grillad halloumiost
 parmesan, krutonger
 Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
 parmesan, croutons
 ½ 115 1/1 175 (1,3,4,7,10,12)

Caesarsallad - räkor, parmesan, krutonger
 Caesar salad - shrimps, parmesan, croutons
 ½ 135 1/1 195 (1,2,3,4,7,10,12)

Björks köttbullar - gräddsås, pressgurka, rårörda lingon, potatispuré
 Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato
 purée
 185 (1,3,7,9)

Björks högreavshamburgare - sidfläsk, cheddar, picklade lökar,
 rostad vitlöksmajonnäs, saltgurka, pommes frites
 Björk's chuck roll burger - bacon, cheddar, pickled onions, roasted garlic
 mayo, gherkin, fries
 199 (1,3,7,10,12)

Björks vegetariska sojaburgare - halloumi, picklade lökar,
 rostad vitlöksmajonnäs, saltgurka, pommes frites
 Björks vegetarian soy burger - halloumi, pickled onions,
 roasted garlic mayo, gherkin, fries
 199 (1,3,6,7,10,12)

*Organic grapes

Grillad röding - citronvelouté, persiljerot, purjolök, gurka, dillpotatis
Grilled arctic char- lemon velouté, parsley root, leek, cucumber, dill
potato
265 (4,7,9,12)

Steak minute - persilje & vitlökskrème, tomater, rödlök, rostad
broccoli, pommes frites
Minute Steak - parsley & garlic cream, tomatoes, red onion, roasted
broccoli, fries
235 (7,9,12)

Björk's renskav - rårörda lingon, svamp, potatispuré
Björk's Reindeer - thinly sliced reindeer, sweetened lingonberries,
mushrooms, potato purée
210 (7)

Flatbreads *(Served between 17.00-22.00)*

Räkor - ägg, dill, pepparotsmajonnäs
Shrimps - egg, dill, horseradish mayonnaise
139 (1,2,3,7,10,12)

Club Sandwich - kyckling, sidfläsk, semitorkad tomat, cidersenapsmajonnäs
Club Sandwich - chicken, bacon, semi-dried tomato, cider mustard
mayonnaise
139 (1,3,7,9,10,12)

Ädelost- päron och jalapenochutney, rostade valnötter, hjärtsallad, selleri
Blue cheese- pear and jalapeno chutney, roasted walnuts,
gem lettuce, celery
139 (1,7,8,9,12)

Desserts

Crème Brûlée - hjortron
Crème Brûlée - cloudberry
95 (3,7)

Kaffesandwich- körsbärssorbet, rostad vitchoklad, kaffekaramell
Coffee sandwich- cherry sorbet, roasted white chocolate,
coffee caramel
105 (1,3,7)

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

Tryffel
Chocolate truffle
30 (7)

Nattamat / *Night menu (from 23:00 until closing)*

Fråga din bartender gällande allergener / *Ask your bartender for food allergens*

Panini - kyckling (1,3,7,10) eller tofu (1,6)
Panini - chicken (1,3,7,10) or tofu (1,6)
170

Caesarsallad - räkor, parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
195 (1,2,3,4,7,10,12)

Dagenssoppa (kan innehålla laktos)
Soup of the day (may contain lactose)
110

Allergens

(Food safety is a top priority at Björk, each allergen is marked with a number on 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/Celer, 10. Senap/Mustard,
11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfid/ Sulphur dioxide & S Sulphite,
13. Lupin/Lupin, 14. Blötdjur/Mollusc