

Välkommen till Björk Bar & Grill!

Hos oss på Björk omfamnar vi den svenska matkulturen och vår meny skiftar över året, precis som de svenska årstiderna.

Vår kökschef Sebastian har tagit fasta på det enkla och rejäla. Handplockade råvaror från utvalda leverantörer får tala för sig själva i sällskap av spännande tillbehör.

Vi vill varmt rekommendera vårt koncept The Grill Market där du själv plockar ihop dina favoriter till en upplevelse utöver det vanliga.

At Björk Bar & Grill we embrace the Swedish cuisine and always let the seasonal variation of ingredients be our top source of inspiration.

Our Head Chef Sebastian has created a straightforward and uncomplicated menu with a lot of flexibility. Ingredients from selected local suppliers will speak for themselves in the company of exciting additions and side orders.

We warmly recommend our concept The Grill Market where you pick your own favorites to create an extraordinary experience.

We are cash-free!

Only credit cards accepted!

Starters

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

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

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

Marinerade kammusslor - betor, sojabönor, grönärtscrème
Marinated scallops - beets, soy beans, cream of green peas
130 (6,7,14)

Jordärtsskockssoppa - äpple, spenat
Soup of Jerusalem artichoke- apple, spinach
115 (7,9,12)

Sotad kalv - sojamajonnäs, senapsfrö, picklat plommon, svartkål
Blackened veal- soy mayonnaise, mustard seeds, pickled plum, kale
130 (3,6,10,12)

Classics

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

Björks högrevhamburgare - 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
Björk's vegetarian soy burger - halloumi, pickled onions,
roasted garlic mayo, gherkin, fries
199 (1,3,6,7,10,12)

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 & vitlökscrème, tomater, rödlök, rostad broccoli,
pommes frites
Steak minute- 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)

Råraka - vita bönkroetter, rotsellericrème, betor, gräslök
Potato pancake- white bean croquettes, crème of celeriac, beets,
chives
185 (1,3,7,9)

Flatbreads

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)

Something Sweet

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)

Chokladcrème - hallonsorbet, saltrostade nötter, brownie
Chocolate crème - raspberry sorbet, salt roasted nuts, brownie
105 (1,3,7,8)

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

Tryffel
Chocolate truffle
30 (7)

Björk´s Grill Market

Här sätter du själv ihop dina favoriter till en upplevelse utöver det vanliga. Utgå från någon av våra handplockade köttbitar, fiskar eller vegetariska alternativ och lägg till något av våra tillbehörspaket.

Våra tillbehörspaket är noggrant sammansatta och vi erbjuder dem i sin helhet, men du kan självklart lägga till extra tillbehör till de redan färdiga paketen.

Time to select your favorites and create an extraordinary experience from our Grill Market.

Start with one of our hand-picked pieces of meat, fish or vegetarian options and add one of our side order packages.

Our existent side order packages have been carefully put together by our Head Chef, but you can of course choose to add extra sides.

Björk´s grillbricka/ Butcher´s Tray

Svensk entrecôte, kryddgrillad anka, nattbakad högre, 2 korvar från Taylors and Jones

Rib-Eye Steak, spiced-grilled duck, overnight roast Prime Rib, 2 sausages from Taylors and Jones

Ditt val av 2 tillbehörspaket
Your choice of two side order packages

Serveras för minst 2 personer/ Served for minimum 2 persons

695 (7,9,10,12)

Grill Market

Majskycklingbröst/ Corn-fed chicken breast	135 (9,12)
Kryddgrillad anka/ Spiced-grilled duck	170 (9,12)
Steak minute/ Minute Steak	185 (9,12)
Svensk entrecôte/ Rib-Eye Steak	220 (9,12)
Grillad nattbakad högre/ Grilled Overnight Roast Prime Rib	165 (9,10,12)
Skreitorsk/ Cod	195 (9,12)
Röding/ Arctic Char	200 (4,7)
Grillade grönsaker med halloumi/ Grilled vegetables with halloumi	125 (7)

Side Packages

Pommes frites – rostad broccoli, tomat, rödlök, persilje & vitlökscreme Fries – roasted broccoli, tomatoes, red onion, parsley & garlic cream	65 (7)
Svartrotsrisotto – rostad paprika, glacerad persiljerot Risotto with salsify – roasted bell pepper, glazed parsley root	75 (7,9,12)
Potatis & fänkålsgratäng - grillad fänkål, bakad purjolök, citronconfit Potato & fennel au gratin- grilled fennel, baked leek, lemon confit	70 (7,12)
Potatispuré – champinjoner, rökt sidfläsk, lökar Potato puree – mushrooms, smoked bacon, onions	70 (7,9,12)
Hasselbackspumpa – krämig grönkål, rostade pumpafrö Hasselback pumpkin – creamy kale, roasted pumpkin seeds	70 (1,7)

*Only available with an order from Grill Market/ Classics/ Starters.

Side Orders

Pommes Frites/ Fries	35
Potatispuré/ Potato purée	35 (7)
Svartrotsrisotto/ Risotto with salsify	35 (7,12)
Kokt potatis/ Boiled potatoes	25
Persilje & vitlökskrème/ Parsley & garlic cream	25 (7)
Rostad broccoli & tomat/ Roasted broccoli & tomatoes	35
Liten sallad/ Side salad	35 (12)

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. Sojaböner/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

Rött /red

	FL/BTL	GL
La Cour Des Papes, 2015, Châteauneuf-de-pape, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	590	148
Famille Perrin, 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
Chianti Classico Solatio Del Tani DOCG, 2015, Tuscany, <i>Italy</i> <i>Sangiovese, Canaiolo</i>	550	
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	

Fortified wine

	GL
Muscat Beaumes de Venice, 2013, Dom du Papatier, <i>France</i>	105
Alcôve Granache Noir, Languedoc/Roussillon, <i>France*</i>	105
Recioto Della Valpolicella Classico, 2012 Veneto, <i>Italy</i>	99
Moscatel de Setúbal, <i>Portugal</i>	97
Nederburg Noble Late Harvest, <i>South Africa</i>	105
Smith Woodhouse 10 Years Old Tawny, <i>Portugal</i>	144

*Organic grapes

Vitt /white

	FL/BTL	GL
Little James Blanc Basket Press, 2016, Rhône Valley, <i>France</i> <i>Viognier, Sauvignon Blanc</i>	475	119
Bourgogne Chardonnay Grand Réserve, 2014, Bourgogne, <i>France</i> <i>Chardonnay</i>	595	149
Vouvray Cuvée Silex, 2016, Loire, <i>France</i> <i>Chenin Blanc</i>	550	139
Le Mont Sancerre, 2017, Loire, <i>France</i> <i>Blanc</i>	580	145 Sauvignon
Piccini Bianco, 2016, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388	89
De Barbi, 2015, Tuscany, <i>Italy</i> <i>Vermentino</i>	480	122
Castel Firmian Pinot Grigio Riserva, 2016, Trentino, <i>Italy</i> <i>Pinot Grigio</i>	440	110
Marqués de Cáceres, 2016, Rueda, <i>Spain</i> <i>Verdejo</i>	415	106
Johannishof, 2017, Rheingau, <i>Germany</i> <i>Riesling</i>	550	140
Rodney Strong, 2014, Estate, Sonoma County, California, <i>USA</i> <i>Chardonnay</i>	590	148
Noble Vines 446, 2017, Monterey, California, <i>USA</i> <i>Chardonnay</i>	495	125
Misty Cove, 2018, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc*</i>	540	135

Rosé

	FL/BTL	GL
Rosato San Leo, Veneto, <i>Italy</i>	388	89
Syroza, 2016, Maremma, Tuscany, <i>Italy</i> <i>Syrah</i>	450	115

*Organic grapes

Fatöl/*draft beer*

	FL/BTL
Three Towns Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA 40cl, <i>USA</i>	89
Säsöngens Fat, 40cl, <i>Sweden, fråga din servitör! Ask your waiter!</i>	89

Flasköl/*bottle beer*

Three Towns Organic Lager, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	70
Bernard Premium Lager, 50cl, <i>Czech Republic</i>	84
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
St. Eriks IPA, 33cl, <i>Sweden</i>	79
Captain Lawrence Effortless Grapefruit IPA, 35,5cl, <i>USA</i>	82
Lagunitas Daytime IPA, 35,5cl, <i>USA</i>	72
Duvel Blonde Ale, 33cl, <i>Belgium</i>	82
Maredsous Blonde, 33cl, <i>Belgium</i>	82
Maredsous Bruin, 33cl, <i>Belgium</i>	82
Weihenstephaner Hefeweissbier, 50cl, <i>Germany</i>	84
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

Cider

	FL/B
Briska, Ask for flavours, 33cl, <i>Sweden</i>	72
Angry Orchard Crisp Apple, 35,5cl, <i>USA</i>	78
Thatchers Haze, 50cl, <i>UK</i>	89
Ginger Beer, 33cl	72

Alkoholfritt/*alcohol-free*

Sparkling Water, By Björk	35
Pepsi, Zingo, 7up, 33cl	35
Lättöl, Grängesberg 2,1%, 33cl, <i>Sweden, Eko</i>	35
Sommersby Pear, 33 cl, <i>Denmark</i>	45
Äpple/Apelsin juice, 20cl	37
Kullamust, 25cl, 100% Apple, <i>Sweden</i>	43
Elderflower soda, 25cl <i>Denmark, Eko</i>	45
Sigtuna Non-Alcoholic Pale Ale, 33cl, <i>Sweden</i>	63
Mariestads, 33cl, <i>Sweden</i>	39
Paulaner Weissbier, 50cl, <i>Germany</i>	45
Clausthaler Classic Lager, 33cl, <i>Germany</i>	39
Non-Alcoholic Ginger Beer	45

Champagne/*sparkling*

	FL/BTL	GL
Ramiro II, Cava, Carinena, <i>Spain *</i>	425	95
Piccini, Prosecco, <i>Italy</i>	445	115
Nicolas Feuillatte Brut Reserve, <i>France</i>	725	145
Perrier Jouët Blason Rosé, <i>France</i>	995	
Perrier Jouët Grand Brut Magnum, <i>France</i>	1495	
Mumm Cordon Rouge, <i>France, 37,5cl</i>	395	
Louis Roederer, Brut Premier, <i>France</i>	1195	

Björk's Cocktails @ 148 sek

Lendahl No.93

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

New Year's Dream

Peachtree, Lychee, cava, lemon juice, raspberry syrup

The Delight

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

Swedish Caprinorska

Absolut lime, lingonberry syrup

Forest Twilight

Makers Mark, Campari, Grand Marnier, Cointreau

Björk's Fizz

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

The Pink Clam

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

Please visit our Bar menu for more drinks and liquer.

