

# Björk's Cocktails

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## **Björk's Martini**

Birch tree sap, Lillet, orange bitter

## **A Taste of Birch**

Birch tree sap, Noilly Prat, raspberry

## **Home Sweet Home**

Martell, Xante, vanilla, passionfruit, egg white

## **Swedish Caprinorska**

Absolut lime, lingonberry

## **Hello Darlin'**

Pink Gin, Campari, coconut

# Non – Alcoholic Drinks

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## **Lagoon**

Apple juice, almond, blue curacao

## **Rosy Ananas**

Rosemary, pineapple, lemon juice

## **Ruby Red**

Raspberry, cranberry juice, lemon juice

## **Lemonade**

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

# Starters

**Toast Skagen** - räkor, löjrom, citron, dill, smörstekt levain  
Toast Skagen - shrimps, bleak roe, dill, butter-fried levain bread  
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 or 1/1 175 (1,3,4,7,10,12)

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

# Classics

**Björks köttbullar** - gräddsås, pressgurka, rårörda lingon, potatispuré  
Björks meatballs - cream sauce, pickled cucumber, lingonberries, potato purée  
185 (1,3,7,9,12)

**Björks högrevshamburgare** - sidfläsk, cheddar, inlagd lök,  
rostad vitlöksmajonnäs, saltgurka, pommes frites  
Björks chuck roll burger - bacon, cheddar, pickled onions, roasted garlic mayo, gherkin, fries  
199 (1,3,7,10,12)

**Steak minute** - rödvinssås, vitlökssmör, tomatsallad och pommes frites  
Minute Steak - red wine sauce, garlic butter, tomato salad, fries  
215 (7,9,12)

**Vegansk burgare** - grillad svamp, inlagd lök, citron & gräslöksdressing, pommes frites  
Vegan burger - grilled mushroom, pickled onion, lemon & chives dressing, fries  
199 (1,6,10,12)

**Lättrimmad torsk** - brynt smör, räkor, pepparrot, citron, potatis  
Lightly-cured Cod - browned butter, shrimps, horseradish, lemon, potatoes  
215 (2,4,7)

# Something Sweet

**Vispad hallonpannacotta** – lakritsglass, mintmaräng, rostade pecannötter  
Whipped raspberry pannacotta – liquorice ice-cream, mint meringue, roasted pecan nuts  
100 (3,7,8)

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

**Tryffel**  
Chocolate truffle  
30 (7)

# 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. Sojabönor/Soybeans(E322), 7. Mjölk/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

## Sparkling / *mousserende*

	FL/BTL	GL
Castellblanc Extra Brut, Cava, Penedès, <i>Spain</i>	425	95
Piccini, Prosecco, <i>Italy</i>	445	
Ramiro II, Rosé, Carinena, <i>Spain</i>	390	

## Champagne

	FL/BTL
Nicolas Feuillatte Brut Reserve, <i>France</i>	725

## Vitt / *white*

	FL/BTL	GL
Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388	89
Blason de Bourgogne, 2017, Bourgogne, <i>France</i> <i>Chardonnay</i>	560	140
Gunderloch Fritz's, 2018, Rheinhessen, <i>Germany</i> <i>Riesling</i>	500	125
The Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520	130
J. Lohr Riverstone Chardonnay, 2016, Arroyo Seco, California, <i>USA</i> <i>Chardonnay</i>	590	
Ramón Bilbao, 2018, D.O. Rueda, <i>Spain</i> <i>Verdejo</i>	480	
Misty Cove, 2018, Marlborough, New Zealand <i>Sauvignon Blanc*</i>	590	
Novapalma, 2017, Friuli D.O.C. Venezia, <i>Italy</i> <i>Pinot Grigio*</i>	515	
Domaine de Sérème Reserve, 2018, Languedoc, <i>France</i> <i>Viognier*</i>	480	
Domaine Gueneau Sancerre Blanc La Guiberte, 2018, Loire, France <i>Sauvignon Blanc</i>	600	
Calvet Chablis Grande Reserve, 2017, Chablis, France <i>Chardonnay</i>	620	

**\*Organic grapes**

## Rött/red

	FL/BTL	GL
Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	388	89
La Vignée, 2018, Bourgogne, <i>France</i> <i>Pinot Noir</i>	560	140
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	550	139
Noble Vines 337, 2017, Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>	490	125
Franschoek Cellar, 2017, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	480	
Brazin Old Vine, 2015, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	
Condado de Oriza, 2014, Ribera del Duero, <i>Spain</i> <i>Tempranillo</i>	540	
Famille Perrin, 2017, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	520	
Poggio del Sasso Chianti DOCG, 2017, Tuscany, <i>Italy</i> <i>Sangiovese</i>	460	
Rocca Sveva Amarone della Valpolicella, DOCG, 2013, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	895	

## Rosé

	FL/BTL	GL
Ruida Domo Rosé, 2017, La Mancha, <i>Spain</i> <i>Tempranillo</i>	388	89
Fontanafredda Solerose, 2017, Piemonte, <i>Italy</i> <i>Barbera, Dolcetto, Nebbiolo</i>	545	

## Fortified wine

	GL
Nederburg Noble Late Harvest, <i>South Africa</i>	95
Peter Lehmann Botrytis Semillon, <i>Australia</i>	95
Muscat Beaumes de Venice, 2013, Dom du Papatrotier, <i>France</i>	95
Alcôve Granache Noir, Languedoc/Roussillon, <i>France*</i>	95
Moscatel de Setúbal, <i>Portugal</i>	95
Sandeman's Invalid Port, <i>Portugal</i>	95
Kopke Tawny 10 yrs, <i>Portugal</i>	120

**\*Organic grapes**

## Fatöl/*draft beer*

FL/BTL

T. T. Premium Lager, 40cl, <i>Sweden</i>	69
Lagunitas IPA 40cl, <i>USA</i>	89
Seasonal Draft, 40cl, <i>Sweden</i>	89

## Flasköl/*bottle beer*

T.T. Organic Lager, 33cl, <i>Sweden</i>	59
Arboga Lager, 50cl, <i>Sweden</i>	78
Samuel Adams Boston Lager, 35,5cl, <i>USA</i>	75
Bernard Premium Lager, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	65
St. Eriks IPA, 33cl, <i>Sweden</i>	79
Duvel Blonde Ale, 33cl, <i>Belgium</i>	82
Maredsous Bruin, 33cl, <i>Belgium</i>	82
Maredsous Blonde, 33cl <i>Belgium</i>	82
Weihenstephaner Hefeweissbier, 50cl, <i>Germany</i>	89
St. Peter's Cream Stout, 50cl, <i>UK</i>	89

## Cider

FL/BTL

Hannas Cider, 33cl, <i>Sweden</i>	72
Angry Orchard Crisp Apple, 35,5cl, <i>USA</i>	78
Ginger Beer, 33cl	72

## Alkoholfritt/*alcohol-free*

Sparkling Water	35
Pepsi, Zingo, 7up, 33cl	35
Lättöl, 2,1%, 33cl, <i>Sweden</i> , <i>Eko</i>	35
Äpple/Apelsin juice, 20cl	37
Äpplemust, 100% Apple, 27,5cl, <i>Sweden</i>	43
Sigtuna Non-Alcoholic Pale Ale, 33cl, <i>Sweden</i>	63
Clausthaler Classic Lager, 33cl, <i>Germany</i>	45
Non - alcoholic Ginger Beer	45
Non - alcoholic Cider	45
Non - alcoholic Wine	60
Richard Juhlin Blanc de Blanc, 20cl, <i>France</i>	80
Nosecco, non- alcoholic sparkling wine 75cl, <i>France</i>	250