

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
Iced coffee/ Iced tea	40
Iced vanilla latte	45

Björk's Cocktails

148

Björk's Martini *bold, elegant, dry*

Birch tree sap, Lillet, orange bitter

A Taste of Birch *sour, crisp*

Birch tree sap, Noilly Prat, raspberry

Home Sweet Home *sweet, fruity*

Martell, Xante, vanilla, passionfruit, egg white

Swedish Caprinorska *sour, crisp*

Absolut lime, lingonberry

Hello Darlin' *bold, sweet, sour*

Pink Gin, Campari, coconut

We are cash-free!
Only credit cards accepted!

Björk's Mocktail

68

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

Vodka

	1cl	4cl
Absolut Vodka	27	108
Absolut Citron	27	108
Absolut Extrakt	27	108
Absolut Kurant	27	108
Absolut Lime	27	108

Whiskey

	1cl	4cl
Blantons	44	176
Bulleit Rye	32	128
Bulleit Bourbon	32	128
Buffalo Trace	32	128
Famous Grouse	28	112
Glenlivet 12y	32	128
Jack Daniels	30	120
Jameson	28	112
Johnnie Walker Black	32	128
Lagavulin 16y	40	160
Laphroaig 10y	34	136
Macallan 12 y	38	152
Makers Mark	30	120
Mackmyra, Svensk Ek, Sverige	40	160
Mackmyra, Svenske Rök, Sverige	38	152
Woodford Reserve	32	128

Grappa

Grappa Sarpa di Poli

1cl	4cl
30	120

Gin

Beefeater London Dry Gin
Bombay Sapphire London Gin
Tanqueray London Dry
Hendrick's Gin
Stockholms Bränneri Dry Gin
Hernö Gin
Hayman's Sloe Gin
Kreatör Jin
Kyrö Napue Gin
Monkey 47

1cl	4cl
27	108
30	120
30	120
34	136
30	120
30	120
30	120
40	160
38	152
38	152

Tequila

Olmecca Blanco
Olmecca Gold Reposado

1cl	4cl
25	100
28	112

Rum

Angostura 1919
Havana Club 7 años
Kraken Spice Rum
Pyrat XO Reserve Rum
Diplomatico Reserve 12 años
Zacapa Centenario 23y

1cl	4cl
33	132
28	112
32	128
32	128
36	144
40	160

Snaps/ Aquavit

Skåne Akvavit
OP Andersson
Jubileums Akvavit, *Denmark*
Hallands Fläder
Herrgårds Aquavit
Bäska Droppar
Carlshamns Flaggpunsch

1cl	4cl
28	112
28	112
28	112
28	112
28	112
28	112
28	112

Aperitif/*bitter*

Amaretto Di Saronno
Averna
Baileys Irish Cream
Benedictine D.O.M
Campari
Drambuie
Fernet Branca
Fernet Menta
Fireball
Frangelico
Galliano
Gammeldansk
Grand Marnier
Chartreuse Vert
Jägermeister
Lillet Blanc
Limoncello
Martini Bianco
Martini Rosso
Noilly Prat
Sambuca
Xanté

1cl	4cl
28	112
28	112
27	108
27	108
26	104
27	108
28	112
28	112
28	112
27	108
27	108
28	112
30	120
30	120
28	112
25	100
27	108
25	100
25	100
25	100
27	108
27	108

Calvados

Busnel VSOP
Boulard Grand Solage

1cl	4cl
27	108
28	112

Cognac

Grönstedts Extra
Martell VS SD
Brastad VSOP

1cl	4cl
40	160
30	120
30	120

Fatöl/*draft beer*

T. T. Premium Lager, 5,2%, 40cl, *Sweden*

Lagunitas, IPA, 6,2%, 40cl, *USA*

Seasonal Draft 40cl, *Sweden*

Flasköl/*bottle beer*

T.T. Organic Lager, 4,5%, 33cl, *Sweden*

Arboga Lager, 5,6%, 50cl, *Sweden*

Samuel Adams Boston Lager, 4,7%, 35,5cl, *USA*

Little Sumpin' Hazy by Lagunitas, 7,2%, 35,5cl, *USA*

Bernard Premium Lager, 4,9%, 50cl, *Czech Republic*

Bitburger Premium Pils, 4,8%, 33cl, *Germany*

St. Eriks Lager, 5,1%, 33cl, *Sweden*

St. Eriks IPA, 5,3%, 33cl, *Sweden*

Duvel Blonde Ale, 8,5%, 33cl, *Belgium*

Maredsous Bruin, 6%, 33cl, *Belgium*

Maredsous Blonde, 8%, 33cl, *Belgium*

Weihenstephaner Hefeweissbier, 5,4%, 50cl, *Germany*

St. Peter's Cream Stout, 6,5%, 50cl, *UK*

Cider

Cider, 33cl, *Sweden*

Ginger Beer, 4,5%, 33cl

Hard Seltzer 100 kcal, 1g sugar, Gluten-free

Truly Grapefruit, 5%, 35,5cl, *USA*

Truly Pomegranate, 5%, 35,5cl, *USA*

Truly Wild Berries, 5%, 35,5cl, *USA*

FL/BTL

69

89

89

59

78

75

89

89

65

68

79

85

82

85

89

89

72

72

65

Alkoholfritt/*alcohol-free*

Sparkling Water

Pepsi, Pepsi Max, Zingo, 7up, 33cl

Lättöl, 2,1%, 33cl, *Sweden, Eko*

Juice, 25cl

Applemust, 100% Apple, *Sweden*

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

Clasuthaler Classic Lager, 33cl, *Germany*

Fever-Tree Ginger Beer

Non - alcoholic Cider

Non - alcoholic Wine

Richard Juhlin Blanc de Blanc, 20cl, *France*

Nosecco, non-alcoholic sparkling wine, 75cl, *France*

35

35

35

37

43

63

45

45

45

60

80

250

NEW

Sparkling / *mousserende*

Castellblanc, Cava, Penedès, <i>Spain</i>	FL/BTL	GL	425	95
Rosé Castellblanc, Cava, Penedès, <i>Spain*</i>			425	
Piccini, Prosecco, <i>Italy</i>			445	

Champagne

Nicolas Feuillatte Brut Reserve, <i>France</i>	FL/BTL	GL	725	145
Moët & Chandon Brut Imperial, <i>France</i>			995	
Perrier-Jouët Grand Brut, <i>France</i>			995	

Vitt / *white*

Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	FL/BTL	GL	388	89
Gunderloch Fritz's, 2018, Rheinhessen, <i>Germany</i> <i>Riesling</i>			490	125
The Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>			520	130
Blason de Bourgogne, 2018, Bourgogne, <i>France</i> <i>Chardonnay</i>			540	135
Pulpo, 2019, D.O. Rueda, <i>Spain</i> <i>Albarinö</i>			450	
Novapalma, 2017, Friuli D.O.C. Venezia, <i>Italy</i> <i>Pinot Grigio*</i>			515	
Domaine Gueneau Sancerre, 2018, Loire, <i>France</i> <i>Sauvignon Blanc</i>			600	
Calvet Chablis Grande Reserve, 2017, Chablis, <i>France</i> <i>Chardonnay</i>			620	
Riverstone Chardonnay, 2018, Arroyo Seco, California, <i>USA</i> <i>Chardonnay</i>			590	

Rosé

Les Havre de Paix Rosé, 2018, <i>France</i> <i>Carignan, Caladoc, Grenache</i>	FL/BTL	GL	388	89
M de Minuty, 2019, Côtes du Provence, <i>France</i> <i>Cinsault, Grenache, Tibouren</i>			450	

Rött / *red*

Piccini Rosso, 2018, Tuscany, <i>Italy</i> <i>Sangiovese</i>	FL/BTL	GL	388	89
Noble Vines 337, 2017, Lodi, California, <i>USA</i> <i>Cabernet Sauvignon</i>			490	125
La Vignée, 2018, Bourgogne, <i>France</i> <i>Pinot Noir</i>			520	130
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>			540	135
Poggio del Sasso Chianti DOCG, 2017, Tuscany, <i>Italy</i> <i>Sangiovese</i>			420	
Franschoek Cellar, 2018, Coastal Region, <i>South Africa</i> <i>Shiraz</i>			460	
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	
Rocca Sveva Amarone della Valpolicella, DOCG, 2013, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>			895	

* *Organic grapes*

Food Menu

Caesarsallad - grillad majs skyckling 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)

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)

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)

Desserts

Jordgubbar - grädde, maräng, vaniljglass

Strawberries - whipped cream, meringue, vanilla ice-cream
100 (3,7)

Dagens hemgjorda glass/ sorbet

Homemade ice cream/sorbet
40 (3,7)

Tryffel

Chocolate truffle
30 (7)

Nattamat/*Nightmenu (from 23:00 until closing)*

Fråga din bartender gällande allergener

Ask your bartender for food allergens

Val av kött / vegetariskt

Choice of meat or vegetarian

120

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. Mjök/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