

## Björk's Cocktail

148

**Björk's Martini** *bold, elegant, dry*  
Birch tree sap, Lillet, orange bitter

**Allow Me** *fresh, tangy*  
Vodka, grapefruit liqueur

**Mariposa** *floral, fizzy*  
Elderflower liqueur, cava, elderflower tonic

**Berry Sour** *sweet, tart*  
Vodka Citron, elderflower liqueur, raspberry, egg white

**Miss Havana** *fruity, sweet*  
Malibu, Amaretto, gin, passionfruit

**Peach Please** *crisp, tart*  
Bourbon, peach liqueur, peach bitter, egg white

**Summer Cool** *classic*  
Hendrick's Gin, elderflower tonic

## Björk's Mocktail

68

**Tropical Dream**  
Pineapple juice, coconut syrup, grenadine

**Ocean**  
Elderflower, blue curacao, Mediterranean tonic

**Dalias**  
Ceylon tea, lime, lemon, syrup, soda vatten

**Lemonade**  
Your choice of strawberry, raspberry or passionfruit

## This week's special/ Veckans

**Sumak kryddad Sej** - aioli, citronbrynt smör, persiljebakad palsternacka, spenatslungad potatis  
Sumac spiced Saithe - aioli, citrus browned butter, parsley baked parsnip, spinach tossed potatoes  
185 (3,4,7)

Dryck: Bourgogne Chardonnay/ Cava

**Kalv tritip** - bbqsås, rostad broccoli, äppelslaw, klyftpotatis

Veal tri-tip - bbq sauce, roasted broccoli, apple slaw, potatoes wedges  
185 (3,6,7,9,10,12)

Dryck: Carbernet Sauvignon/ Pinot Noir

**Sumak kryddad halloumi** - rostad broccoli, bakad palsternacka, äppelslaw, klyftpotatis,  
Sumac spiced Halloumi - roasted broccoli, baked parsnip and apple slaw, potato wedges  
185 (3,7,10,12)

Dryck : Shiraz

## Small Bites

**Kallrökt lax** - krispig jordärtskocka, dillvinägrett  
Salmon - Jerusalem artichoke, dill vinaigrette  
95 (4,12)

**Krustader** - grillad paprika, parmesan, honung  
Croustades - grilled bell pepper, parmesan, honey  
75 (1,3,10,12)

**Chips** - löjrom, gräddfil, dill, gräslök  
Crisps - roe, sour cream, dill, chives  
95 (4,7)

**Friterad potatis** - tryffelmajonnäs, lök  
Fried potatoes - truffle mayo, onions  
75: (3,10,12)

**Björks charkuterier** - oliver  
Björk's charcuterie - olives  
95

## Classics

Lördag  
kl 17 - kl 21  
Grillbuffé  
275 kr

Saturday  
5 pm - 9 pm  
BBQ buffet  
275 kr

**Caesarsallad** - grillad majs kyckling 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 Skagen** - sikrom, syrad lök, torkade dill, brynt smör, salt & vinägerpotatis

Björk's skagen - white fish roe, pickled onion, dried dill, browned butter, salt & vinegar potatoes  
185 (2,3,7,12)

**Björks köttbullar** - gräddsås, pressgurka, rårörda lingon, potatispuré

Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée  
185 (1,3,7,9,12)

**Björks högre vshamburgare** - picklad silverlök, biff tomat, cheddar ost, jalapeño & rödlöksmajonnäs,  
pommes frites med Björksketchup

Björk's chuck roll burger - pickled pearl onions, beef tomato, cheddar cheese, Jalapeño & red onion  
mayonnaise, fries with Björk's ketchup  
199 (1,3,10,12)

**Vegansk burgare** - växtbaserad burgare, inlagd lök, citron & gräslöksdressing,  
pommes frites

Vegan burger - plant-based burger, pickled onion, lemon & chives dressing, fries  
199 (1,6,10,12)

## Sweets

**Rabarber** - inkokta rabarber, färskostmousse, rabarborsorbet, mandel, grillad sockerkaka

Rhubarb - poached rhubarb, cheese mousse, rhubarb sorbet, almonds, grilled sponge cake  
125 (1,3,7,8)

### **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. 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

## Sparkling/ *mousserende*

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

## Champagne

	FL/BTL	GL
Pannier Extra Brut, <i>France</i>	650	138
Nicolas Feuillatte Brut Reserve, <i>France</i>	750	
Perrier-Jouët Grand Brut, <i>France</i>	995	

## Vitt/ *white*

	FL/BTL	GL
Piccini Bianco, 2018, Tuscany, <i>Italy</i> <i>Chardonnay, Vermentino, Grillo</i>	388	89
Gunderloch Fritz's, 2019, Rheinhessen, <i>Germany</i> <i>Riesling</i>	490	128
Blason de Bourgogne, 2018, Bourgogne, <i>France</i> <i>Chardonnay</i>	540	135
Little James Blanket, 2020, Languedoc-Roussillon, <i>France</i> <i>Viognier &amp; Sauvignon Blanc</i>	470	120
The Cloud Factory, 2019, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	520	130
Castillo de Mureva, 2019, La Mancha, <i>Spain</i> <i>Verdejo *EKO</i>	420	109
Pulpo, 2019, D.O. Rueda, <i>Spain</i> <i>Albarinö</i>	460	
Villa Minelli, 2018, Veneto, <i>Italy</i> <i>Pinot Grigio</i>	550	
Domaine Gueneau Sancerre Blanc La Guiberte, 2018, Loire, <i>France</i> <i>Sauvignon Blanc</i>	600	
Calvet Chablis Grande Reserve, 2017, Chablis, <i>France</i> <i>Chardonnay</i>	620	

## 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>	520	132
Castillo de Mureva, 2018, Castilla - La Mancha, <i>Spain</i> <i>Tempranillo *EKO</i>	490	125
Franschoek Cellar, 2018, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	460	115
Chasing Lions, 2017, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i>	540	135
La Celia Reserva, 2018, Mendoza, <i>Argentina</i> <i>Malbec</i>	540	135
Three Finger Jack, 2017, Lodi, California, <i>USA</i> <i>Zinfandel</i>	550	
Famille Perrin, 2017, Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i>	520	
Chateau Robin des Moines Saint-Emilion, 2015, <i>Merlot, Cabernet franc, Cabernet Sauvignon</i>	755	
Rocca Sveva Amarone della Valpolicella, DOCG, 2013, Veneto, <i>Italy</i> <i>Corvina, Rondinella, Molinara</i>	895	

## Rosé

	FL/BTL	GL
Paul Mas Valmont, Languedoc, France <i>Grenache. Syrah</i>	388	89
Château La Gordonn, 2020, Côtes du Provence, <i>France</i> <i>Grenache Noir, Cinsault, Syrah</i>	520	

## Fortified wine

		5 CL
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
Moscatel de Setúbal, <i>Portugal</i>		95
Sandeman's Invalid Port, <i>Portugal</i>		95
Kopke Tawny 10 yrs, <i>Portugal</i>		120

## Fatöl/*draft beer*

FL/BTL

T. T. Premium Lager, 5,2%, 40cl, <i>Sweden</i>	69
Lagunitas IPA, 6,2%, 40cl, <i>USA</i>	89
Seasonal Draft, 40cl, <i>Sweden</i>	109

## Flasköl/*bottle beer*

T.T. Mellanöl EKO, 4,5%, 33cl, <i>Sweden</i>	59
Arboga Lager, 5,6%, 50cl, <i>Sweden</i>	78
St. Eriks Lager, 5,1%, 33cl, <i>Sweden</i>	68
St. Eriks IPA, 5,3%, 33cl, <i>Sweden</i>	79
St. Eriks Stadens Glutenfria IPA, 5,5%, 33cl, <i>Sweden</i>	79
St. Eriks VÅR IPA. 6,2%, 33cl, <i>Sweden</i>	79
Samuel Adams Boston Lager, 4,7%, 35,5cl, <i>USA</i>	75
Bernard Premium Lager, 4,9%, 50cl, <i>Czech Republic</i>	89
Bitburger Premium Pils, 4,8%, 33cl, <i>Germany</i>	65
Weihenstephaner Hefeweissbier, 5,4%, 50cl, <i>Germany</i>	89
Duvel Blonde Ale, 8,5%, 33cl, <i>Belgium</i>	84
Maredsous Bruin, 6%, 33cl, <i>Belgium</i>	84
Maredsous Blonde, 8%, 33cl, <i>Belgium</i>	84
St. Peter's Cream Stout, 6,5%, 50cl, <i>UK</i>	89

## Cider

FL/BTL

Päron Cider, 33cl, <i>Sweden</i>	72
Jordgubb Cider, Vegan 33cl, <i>Sweden</i>	
Angry Orchard Green Apple, 35,5cl, <i>USA</i>	78
Ginger Beer, 4,5%, 33cl	72

## Alkoholfritt/*alcohol-free*

Sparkling Water	35
Pepsi, Zingo, 7up, 33cl	35
Lättöl, 2,1%, 33cl, <i>Sweden, Eko</i>	35
Äpple/Apelsin juice, 20cl	37
Äpplemust, 100% Apple, 27,5cl, <i>Sweden</i>	45
Sigtuna Non-Alcoholic Pale Ale, 33cl, <i>Sweden</i>	64
Clausthaler Classic Lager, 33cl, <i>Germany</i>	45
Non - alcoholic Ginger Beer	45
Ginger Ale	45
Non - alcoholic Cider	45
Non - alcoholic Wine	60
Richard Juhlin Blanc de Blanc, 20cl, <i>France</i>	85
Nosecco, non- alcoholic sparkling wine 75cl, <i>France</i>	250