

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

Kryddbakad lax - grillad sparris, parmesan, rucola & grönsaksolja, sparrisrisotto
Spiced-baked Salmon - grilled asparagus, parmesan, arugula & vegetable oil, asparagus risotto
185 (4,7,8,12)
Dryck: Riesling

Honung & ingefärglaserat ankbröst - picklad & rå rättika, rostad vitlöksemulsion, sherryvinägersky, lökrostad potatis
Honey & ginger glazed duck breast - pickled & raw radish, roasted garlic emulsion, sherry vinegar gravy, onion roasted potatoes
185 (3,11,12)
Dryck: Shiraz

Sparris risotto - grillad sparris, bakad rotselleri, parmesan, rucola, mandlar
Asparagus Risotto - grilled asparagus, baked celeriac, parmesan, arugula, almonds
185 (7,8,9,11,12)
Dryck: Riesling

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 - 21
Grillbuffé
275 kr

Saturday
5 pm - 9pm
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/*mousserande*

	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 & 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/ <i>red</i>	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