

Björk's Cocktail

148

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

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

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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

Veckans/ weekly's

Lax  **1.8**
kg CO₂e

- gräslökssandefjordsås, rostad broccoli, dillolja, mandlar, kokt potatis
Salmon - chives sandefjord sauce, roasted broccoli, dill oil, almonds, boiled potatoes
185 (4,7,8)

Rekommenderad dryck : Riesling/ Sancerre

Lammrostbiff  **3.7**
kg CO₂e

- svamprisotto, ruccola, parmesan, tomatsås
Lamb Roast - mushroom risotto, ruccola, parmesan, tomato sauce
185 (7)

Rekommenderad dryck : Pinot Noir/ Duvel

Svamprisotto  **1.7**
kg CO₂e

-grillad halloumi, ruccola, parmesan, tomatsås
Mushroom risotto - grilled halloumi, ruccola, parmesan, tomato sauce
185 (7)

Rekommenderad dryck : Maredsous Blonde

Small Bites **0.1** kg CO₂e

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

Caesarsallad - grillad majskyckling  **1.3** eller grillad halloumiost  **2.1**
kg CO₂e 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  **2.4**
kg CO₂e, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons

½ 135 or 1/1 195 (1,2,3,4,7,10,12)

Björks Skagen  **1.0**
kg CO₂e

- 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  **2.4**
kg CO₂e

- gräddsås, pressgurka, rårörda lingon, potatispuré
Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

185 (1,3,7,9,12)

Björks högrevshamburgare  **7.6**
kg CO₂e

- picklad silverlök, biffomat, 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  **0.4**
kg CO₂e



- 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

Äpple  0.5 – calvados, frön, brynt smör, kola, vaniljglass
Apple – calvados, roasted seeds, browned butter, caramel,
vanilla ice-cream
125 (1,3,7,8)

Dagens hemgjorda glass  0.2 / **sorbet**  0.1
Homemade ice cream/sorbet
40 (3,7)

Tryffel  0.2
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. 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/*mousserande*

| | FL/BTL | GL |
|---|--------|----|
| Cerro Cava, *EKO <i>Spain</i> | 425 | 95 |
| Ramiro Rosé Cava, Cariñena <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, 2020, Rheinhessen, <i>Germany</i> <i>Riesling</i> | 490 | 128 |
| Blason de Bourgogne, 2019, 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, 2020, 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, 2019, Veneto, <i>Italy</i> <i>Pinot Grigio</i> | 550 | |
| Domaine Gueneau Sancerre Blanc La Guiberte, 2019, Loire, <i>France</i> <i>Sauvignon Blanc</i> | 600 | |
| Calvet Chablis Grande Reserve, 2019, 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, 2018, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i> | 540 | 135 |
| La Celia Reserva, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i> | 540 | 135 |
| Famille Perrin, 2018 Côtes du Rhône, <i>France</i> <i>Grenache, Syrah, Mourvèdre</i> | 520 | |
| Three Finger Jack, 2018, Lodi, California, <i>USA</i> <i>Zinfandel</i> | 550 | |
| 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 |
|---|--------|----|
| House Rosé, France | 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 Papatier, <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*

| | |
|--|---------------|
| | <i>FL/BTL</i> |
| 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> | 89 |

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 |
| Stout | 79 |

Cider

| | |
|---|---------------|
| | <i>FL/BTL</i> |
| 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 |