

BJÖRK

BAR & GRILL

SOMMAR

Starters

Caesarsallad - grillad halloumiost, parmesan, krutonger
Caesar salad - grilled halloumi cheese, parmesan, croutons
135 (1, 3, 4, 7, 10, 12)

Recommended Wine : Chardonnay


Björks charkuterier - oliver
Björk's charcuterie - olives
125

Recommended Wine : Pinot Noir


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
205 (2,3,7,12)

Recommended Wine : Champagne/ Cava


Main

Regnbågslax från Klarälven  2.2 kg CO₂e - hyvlad fänkål, gräslökssås, färskpotatis
Rainbow trout from Klarälven - shaved fennel, chives sauce, new potatoes
325 (4,7)

Recommended Wine : Riesling

Entrecôte  5.5 kg CO₂e - coleslaw, dragonsmör, pumpa
Rib-Eye - coleslaw, tarragon butter, pumpkin
349 (7)


Recommended Wine : Malbec

Gnocchi  2.4 kg CO₂e - grillad halloumi, ruccola, parmesan, fänkål
Gnocchi - grilled halloumi, ruccola, parmesan, fennel
285 (1,7)

Recommended Wine : Pinot Noir

Sweet

Bakad chokladcrème - granskottsglass, lingon och brynt smör
Baked chocolate cream - spuce shoots ice cream, lingonberries and browned butter
139 (1,3,7)

Jordgubb  1.0 kg CO₂e - maräng, vispad grödde, vaniljglass
Strawberries - meringue, whipped cream. Vanilla ice-cream
129 (3,7)

Allergener :

(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. Jörnötter/Peanuts (E220-224, 226-228)
6. Sojaböner/Soybeans(E322), 7. Mjölkk/Milk, 8. Nötter & Mandel/Nuts & Almonds, 9. Selleri/Celer,
10. Senap/Mustard, 11. Sesamfrön/Sesame seeds, 12. Svaveloxid & Sulfit/ Sulphur dioxide & S,
13. Lupin/Lupin, 14. Blötdjur/Mollusc