

Coffee Drinks

4cl 158 6cl 190

Snowflake

Martell, hazelnut syrup, coffee, cream

Espresso Martini

Vodka, Kahlua, espresso

Kaffe Karlsson

Bailey's, Triple Sec, coffee, cream

Café de Cacao

Kahlúa, Crème de Cacao, coffee, cream

Hot Beverages

Kaffe / Coffee, <i>eko</i>	35
Cappuccino, <i>eko</i>	39
Single Espresso, <i>eko</i>	33
Double Espresso, <i>eko</i>	38
Caffe Latte, <i>eko</i>	47
Varm Choklad / Hot Chocolate	47
Tea - Black, Green, Rooibos, Chamomile	35
Iced coffee	40
Iced vanilla latte, <i>eko</i>	55

Björk's Cocktails

189 kr

Pick Me *tart*

Birch sap, apple liquer, ginger

Summer Lovin' *sweet, smooth*

Gin, elderflower & rhubarb liquer, vanilla, egg white

Undressed *refreshing, spicy*

Tequila, lychee liquer, chili

Ghost Writer *bold, smokey*

Havana Club 7 años, Laphroaig 10yr, hazelnut

Back Garden *tart, smooth*

Rum, elderflower liquer, triple sec, egg white

Happy Island *refreshing*

Vodka, peach & rhubarb liquer

King Kong Crash *bold*

Jameson, Frangelico, Likör 43, espresso syrup

Tropic Thunder *fruity, sour*

Havana Club 7 años, pineapple liquer, orange, falernum,

Crescent Love *smooth, fruity*

Bourbon, Galliano, passionfruit, cava, egg white

We are cash-free!
Only credit cards accepted!


Bar Menu

Caesarsallad - grillad majsckling  1.3 eller grillad halloumiost  2.1
parmesan, krutonger


Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
parmesan, croutons
½ 135 or 1/1 195 (1,3,4,7,10,12)

Caesarsallad - räkor  2.4, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons
½ 160 or 1/1 215 (1,2,3,4,7,10,12)


Björks Skagen  1.0 - 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)

Björks köttbullar  2.4 - gräddsås, pressgurka, råroräda lingon, potatispuré
Björk's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée
235 (1,3,7,9,12)

Högreghshamburgare  7.6 - ölbräserverat kalvlägg, picklad silverlök, svart

Himalayasalt, majonnäs, Gruyère ost, pommes frites
Björk's chuck roll burger - beer braised leg of veal, pickled onion, Himalayan
black crystal salt, mayonnaise, Gruyère cheese, french fries
235 (1,3,7,10,12)

Vegansk burgare  0.4 - växtbaserad burgare, padrones, lök, fermenterad
vitlöksmajonnäs,
pommes frites

Vegan burger - plant-based burger, Padrón peppers, onion, fermented garlic
mayonnaise, french fries
235 (1,10,12)

Nattmat
från
kl 23

Vodka

	1cl	4cl
Absolut Vodka	29	116
Absolut Citron	29	116
Absolut Extrakt	29	116
Absolut Kurant	29	116
Absolut Lime	29	116
Grey Goose, <i>France</i>	40	160

Whiskey

	1cl	4cl
Agitator, Single Malt, <i>Sverige</i>	34	136
Blantons	46	185
Bulleit Rye	35	140
Bulleit Bourbon	35	140
Famous Grouse	30	120
Glenlivet 12y	36	144
Jack Daniels	30	120
Jameson	29	116
Johnnie Walker Black	32	128
Lagavulin 16y	50	200
Laphroaig 10y	38	152
Macallan 12 y	40	160
Makers Mark	32	128
Mackmyra, Svensk Ek, <i>Sverige</i>	40	160
Mackmyra, Svenske Rök, <i>Sverige</i>	38	152
Nikka from the barrel, <i>Japan</i>	50	200

Gin

	1cl	4cl
Aviation	40	160
Beefeater London Dry	29	116
Bombay Sapphire London Gin	32	128
Hendrick's	35	140
Hellström	34	136
Hernö Gin, <i>eko</i>	32	128
Kreatör Jin	40	160
Kyrö Napue	38	152
Monkey 47	40	160
Roku Japanese Craft Gin	38	152
Stockholms Bränneri Dry Gin	32	128
Tanqueray London Dry	32	128
The Botanist	40	160

Tequila

Blanco	29	116
Gold Reposado	31	124

Rum

Angostura 1919	36	144
Diplomatico Reserve 12 ånos	40	160
Havana Club 7 ånos	30	120
Kraken Spice Rum	32	128
Zacapa Centenario 23y	50	200

Cognac

Grönstedts Extra	40	160
Martell VS SD	30	120
De Luze VSOP	35	140

Calvados

Busnel VSOP	27	108
Boulard Grand Solage	32	128

Small Bites

Skagenkrustad/ Shrimp croustades

2pcs för 95 (1,2,3)

Patatas bravas – Spanish fried potatoes

75 (3)


Padrones med aioli/ Padrón peppers with aioli

75 (3)

Björks charkuterier & ost/ Björk's charcuterie & cheese

125 (1,7,12)

Desserts

Inkokta rabarber  – honung-yoghurt glass, savoiardi krutonger, karamelliserade pistagenötter

Poached rhubarb – honey yogurt ice-cream, Italian ladyfinger biscuit, caramelized pistachios
145 (1,7,8)

Kickis passionfruktsfromage  – karamell, mangosås

Kicki's Passionfruit Fromage – caramel, mango sauce
145 (3,7)

Crème brûlée 

135 (3,7)

Tryffel

Chocolate truffle

35 (7)

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

Fråga din bartender gällande allergener./*Ask your bartender for food allergens*

Caesarsallad - räkor, parmesan, krutonger

Caesar salad - shrimps, parmesan, croutons

1/1 215 (1,2,3,4,7,10,12)

Paj/ Savoury pie

139

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. Mjöl/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

Aperitif/*bitter*

	1cl	4cl
Amaretto Di Saronno	29	116
Averna	29	116
Baileys Irish Cream	29	116
Benedictine D.O.M	29	116
Campari	29	116
Chartreuse Vert	35	140
Drambuie	29	116
Fernet Branca	30	120
Fernet Menta	30	120
Fireball	29	116
Frangelico	29	116
Galliano	29	116
Gammeldansk	29	116
Grand Marnier	30	120
Italicus	30	120
Jägermeister	29	116
Lillet Blanc	29	116
Limoncello	29	116
Martini Bianco	27	108
Martini Rosso	27	108
Minttu	27	108
Noilly Prat	29	116
Sambuca	29	116
Xanté	29	116

Grappa

Grappa Sarpa di Poli	35	140
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Snaps/ Aquavit

Bäska Droppar	29	116
Carlshamns Flaggpunsch	29	116
Hallands Fläder	29	116
Herrgårds Aquavit	29	116
Jubileums Akvavit, <i>Denmark</i>	29	116
OP Andersson	29	116
Skåne Akvavit	29	116

Fatöl/*draft beer*

T. T. Premium Lager, 5,2%, 40cl, <i>Sweden</i>	75
Budvar Premium Lager, 5,0%, 40cl, <i>Czech Republic</i>	89
Lagunitas IPA, 6,2%, 40cl, <i>USA</i>	98

Flasköl/*bottle beer*

T.T. Mellanöl EKO, 4,5%, 33cl, <i>Sweden</i>	65
Arboga, 5,6%, 50cl, <i>Sweden</i>	82
Mikkeller Heated Seat, New England Pale Ale 4,9%, 33cl, <i>Denmark</i>	85
Omnipollo Zodiak American IPA, 6,2%, 33cl, <i>Sweden</i>	90
St. Eriks Lager Unfiltered, 5,1%, 33cl, <i>Sweden</i>	82
Nils Oscar India Ale GLUTENFRIA, 5,3%, 33cl, <i>Sweden</i>	95
Sigtuna Hazy Daze IPA, 6,2%, 33cl, <i>Sweden</i>	85
Bitburger Premium Pils, 4,8%, 33cl, <i>Germany</i>	65
Weihenstephaner Hefeweissbier, 5,4%, 50cl, <i>Germany</i>	99
Duvel Blonde Ale, 8,5%, 33cl, <i>Belgium</i>	98
Maredsous Blonde, 6,5%, 33cl, <i>Belgium</i>	89
Westmalle Trappist Dubbel, 7%, 33cl, <i>Belgium</i>	95
Stoodley Stout, 4,8%, 33cl Organic, <i>UK</i>	89

Cider

Päron Cider, 33cl, <i>Sweden</i>	77
Naked Apple, 33cl, <i>Sweden</i>	77
Elderflower Cider, 33cl, <i>Sweden</i>	77
Ginger Beer, 4,5%, 33cl	82
Cidraie Original, 33cl, <i>France</i> , eko	88

Alkoholfritt/*alcohol-free*

FL/BTL

Sparkling Water	39
Pepsi, Pepsi Max, Zingo, 7up, 33cl	39
Lättöl, 2,1%, 33cl, <i>Sweden</i>	39
Juice, 25cl	37
Applemust, 100% Apple, <i>Sweden</i>	49
Sigtuna Non-alcoholic Pale Ale, 33cl, <i>Sweden</i>	75
Arboga Alkoholfri Lager, 33cl, <i>Sweden</i>	58
Fever-Tree Ginger Beer, 20cl	55
Fentimans Ginger Ale, 20cl	55
Thomas Henry Soda, Pink Grapefruit 20cl	55
Galipette, Non - alcoholic Apple Cider, 33cl	72
Non - alcoholic Wine	65
Richard Juhlin Blanc de Blanc, 20cl, <i>France</i>	105
Non - alcoholic parkling wine, 75cl	295

Dessert & Fortified wine

5cl

Nederburg Noble Late Harvest, <i>South Africa</i>	95
Peter Lehmann Botrytis Semillon, <i>Australia</i>	95
Muscat Beaumes de Venice, 2013, Dom du Paparotier, <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

Mousserende/*sparkling*

	FL/BTL	GL
Cerro Cava, EKO, Catalonia <i>Spain</i>	475	103
Prosecco Extra Dry, <i>Italy</i>	505	
Pannier Extra Brut, <i>France</i>	975	155
Perrier Jouet Grand Brut, <i>France</i>	1445	

Vitt/*white*

	FL/BTL	GL
House Wine	450	100
Da Vinci I Capolavorii, 2021, Emilia-Romagna, <i>Italy</i> <i>Pinot Grigio</i>	520	130
Isasa, 2021, Rueda, <i>Spain</i> <i>Verdejo, EKO</i>	480	120
Lergenmuller Johannes L, 2021, Pfalz, <i>Germany</i> <i>Riesling</i>	560	140
Blason de Bourgogne, 2020, Bourgogne, <i>France</i> <i>Chardonnay</i>	575	143
Little James Blanket, 2021, Languedoc-Roussillon, <i>France</i> <i>Viognier & Sauvignon Blanc</i>	520	130
Stoneleigh Rapaura, 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	660	159
Domaine Gueneau Sancerre, 2020, Loire, <i>France</i> <i>Sauvignon Blanc</i>	760	
Baudouin Millet Chablis, 2020, Bourgogne, <i>France</i> <i>Chardonnay</i>	740	
Shadow Point, 2020, Monterey, California, <i>USA</i> <i>Chardonnay</i>	530	
Kalkmergel Grauburgunder, 2020, Pfalz, <i>Germany</i> <i>Pinot Gris</i>	880	

Rosé

	FL/BTL	GL
House Rosé, France	450	100
Riviera Rosé Dom. de Cantarelle Provence, Côtes, <i>France</i> <i>Grenache, Syrah, Cabernet, Cinsault</i>	540	

Rött/*red*

	FL/BTL	GL
House Wine	450	100
Maison Goichot, 2021, Bourgogne, <i>France</i> <i>Pinot Noir</i>	660	159
Proemio, 2019, Mendoza, <i>Argentina</i> <i>Malbec</i>	580	145
Ontañón Reserva, 2010, Rioja, <i>Spain</i> <i>Tempranillo</i>	610	150
Chasing Lions, 2019, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i>	610	150
Tareni del Duca, 2020, Terre Siciliane, <i>Italy</i> <i>Nero d'Avola</i>	520	130
Bellingham, 2019, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	470	118
Bellingham Pinotage, 2018, Coastal Region, <i>South Africa</i> <i>Pinotage</i>	480	
Three Finger Jack, 2019, Lodi, California, <i>USA</i> <i>Zinfandel</i>	610	
Fattoria Valiano Chianti Classico, DOCG, 2016, <i>Italy</i> <i>Sangiovese</i>	640	
Bolla Amarone della Valpolicella, DOCG, 2015, <i>Italy</i> <i>Corvina, Rondinella</i>	947	
Saint Cosmes, 2020, Crozes-Hermitage, <i>France</i> <i>Syrah</i>	879	