

## Coffee Drinks

4cl 158    6cl 190

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### **Café Soprano**

Licor 43, Malibu, 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

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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

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### **Phantom**

Havana Añejo 7 años, Kahlua, espresso, hazelnut

### **Elderflower Blossom**

Hallands Fläder, St. Germain, lemon, egg white

### **Missing Page**

Pimm's, Campari, Vermouth, vanilla

### **Roundabout**

Bacardi Limon, Luxardo, lychee, triple sec, lime

### **Happy Island**

Vodka, peach & rhubarb liqueur

### **Go Sloe**

Sloe gin, lemon, raspberry, bitter, cava

### **Young Hunter**

Amaretto, rhubarb liqueur, lemon, syrup, ginger beer

### **Crescent Love**

Bourbon, Galliano, passionfruit, cava, egg white

## Björk's Mocktail 85 kr

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### **Floating Island**



Passionfruit, vanilla, lemon, elderflower tonic


### **Lemonade**


Your choice of strawberry, raspberry or passionfruit


# Bar Menu

Nattmat  
från  
kl 23


**Caesarsallad** - grillad majsckling  eller grillad halloumiost   
parmesan, krutonger  
Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,  
parmesan, croutons  
Half 135 or Full 195 (1,3,4,7,10,12)

**Caesarsallad** - räkor , parmesan, krutonger  
Caesar salad - shrimps, parmesan, croutons  
Half 160 or Full 215 (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  
Half 175 or Full 209 (2,3,7,12)

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

**Högrevhamburgare**  - portvinskaramelliserad lök, baconsmulor,  
krispsallat, biffomat, harissa & chimichurrimajonnäs, provoloneost,  
Pommes frites  
Björk's chuck roll burger - caramelized onion with port wine, bacon bits, frillice  
lettuce, beef tomato, harissa & chimichurri mayonnaise, Provolone cheese,  
french fries  
235 (1,3,7,10,12)

**Vegansk burgare**  - växtbaserad burgare, lök, fermenterad  
vitlöksmajonnäs, pommes frites  
Vegan burger - plant-based burger, onion, fermented garlic mayonnaise, french  
fries  
235 (1,10,12)

## 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
Malfy Rosa	35	140
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


**2st Krustader** med skagen  
2pcs Croustades with shrimps  
95 (1,2,3)

**Friterad potatis med västerbottenostcrème**  
Fried potatoes with Västerbotten cheese cream  
75 (1,7,10,12)

**Björks charkuterier & ost/** Björk's charcuterie & cheese  
125 (1,7,12)

## Desserts

**Malvapudding**  – fikon, havtorn, mandel, vaniljsås, citronzest, ricottaglass  
Malva pudding – figs, sea buckthorn, almond, vanilla sauce, lemon zest, Ricotta ice-cream  
145 (1,3,7,8)

**Mille-feuille**  – halloncoulis, vispad pannacotta, lemoncurd  
Mille-feuille – raspberry coulis, whipped pannacotta, lemon curd  
155 (1,3,7)

**Tryffel**   
Chocolate truffle  
35 (7)

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

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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. Mjölkl/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*

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	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

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Grappa Sarpa di Poli	35	140
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## Snaps/ Aquavit

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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*

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

## Flasköl/*bottle beer*

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T.T. Mellanöl EKO, 4,5%, 33cl, <i>Sweden</i>	65
Arboga, 5,6%, 50cl, <i>Sweden</i>	82
Mikkeller Kaerlighed Fall/ Winter NEPA, 4,9%, 33cl, <i>Denmark</i>	85
Omnipollo Zodiak American IPA, 6,2%, 33cl, <i>Sweden</i>	90
Nils Oscar India Ale GLUTENFRIA, 5,3%, 33cl, <i>Sweden</i>	95
Budvar Premium Lager, 5,0%, 50cl, <i>Czech Republic</i>	89
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

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

## Alkoholfritt/*alcohol-free*

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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
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 sparkling wine, 75cl	295

## Dessert & Fortified wine

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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
Ramiro Cava Rosé, Cariñena, <i>Spain</i>	515	
Prosecco, <i>Italy EKO</i>	505	
Guldkula Brut, <i>France</i>	975	155
Perrier Jouet Grand Brut, <i>France</i>	1445	

## Vitt / white

	FL/BTL	GL
House Wine	450	100
Novapalma 2022, Friuli, <i>Italy</i> <i>Pinot Grigio EKO</i>	520	130
Isasa, 2022, Rueda, <i>Spain</i> <i>Verdejo, EKO</i>	480	120
Donatushof Saar Trocken, 2021, Mosel, <i>Germany</i> <i>Riesling</i>	560	140
Blason de Bourgogne, 2022, Bourgogne, <i>France</i> <i>Chardonnay</i>	575	143
Little James Blanket, 2022, Languedoc-Roussillon, <i>France</i> <i>Viognier &amp; 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	
Dom Bernard Defaix Chablis, 2022, Bourgogne, <i>France</i> <i>Chardonnay</i>	795	
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, <i>France</i>	450	100
M Minuty 2022, Provence, <i>France</i> <i>Grenache</i>	550	

## Rött / red

	FL/BTL	GL
House Wine	450	100
Le Versant, 2022, Bourgogne, <i>France</i> <i>Pinot Noir EKO</i>	660	159
Domaine Bosquet, 2021, Mendoza, <i>Argentina</i> <i>Malbec EKO</i>	580	145
Ontañón Reserva, 2015, Rioja, <i>Spain</i> <i>Tempranillo</i>	610	150
Chasing Lions, 2021, Napa Valley, California, <i>USA</i> <i>Cabernet Sauvignon</i>	610	150
Tareni del Duca, 2021, Terre Siciliane, <i>Italy</i> <i>Nero d'Avola</i>	520	130
Laborie, 2021, Coastal Region, <i>South Africa</i> <i>Shiraz</i>	470	118
Three Finger Jack, 2019, Lodi, California, <i>USA</i> <i>Zinfandel</i>	610	
Salcheto Chianti, 2021, <i>Italy</i> <i>Sangiovese 90%, Canaiolo 5%, Merlot 5% EKO, VEGAN</i>	640	
Bolla Amarone della Valpolicella, DOCG, 2015, <i>Italy</i> <i>Corvina, Rondinella</i>	947	