





Starter

Björks Skagen  - sikrom, syrad lök, torkad 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)
Recommended Wine : Riesling/ Mousserande

Kallrökt röding  - brynt smör, citronemulsion, stekt kavring
Smoked Artic char - browned butter, lemon emulsion, fried rye bread
209 (1,3,4,7,10,12)
Recommended Wine : Riesling/ Mousserande



Hummersoppa  - kammussla, fänkål, krutonger
Lobster soup - scallop, fennel, croutons
214 (1,2,4,7,9,12,14)
Recommended Wine : Riesling/ Mousserande


Gravad ren  - cognac, citronrostad svartrot, svensk pesto, hasselnöt, rostat tunnbröd
Cured reindeer - cognac, lemon roasted salsify, Swedish pesto, hazelnut, roasted flatbread
206 (1,8,12)
Recommended Wine : Pinot Noir

Burrata  - grillat levain, karamelliserad paprika, pinjenötter, friterad ruccola, picklad lök
Burrata - grilled levain, caramelized bell pepper, pine nuts, fried ruccola, pickled onion
204 (1,7,8,12)
Recommended Wine : Mousserande


Chark & Ost 
Charcuterie & Cheese board
198 (1,7,8)
Recommended Wine : Shiraz

Salad

Caesarsallad - grillad majskyckling  eller grillad halloumiost 
parmesan, krutonger
Caesar salad - grilled corn-fed chicken or grilled halloumi cheese,
parmesan, croutons
As starter 135 As main 195 (1,3,4,7,10,12)
Recommended Wine : Pinot Grigio Eko


Caesarsallad - räkor , parmesan, krutonger
Caesar salad - shrimps, parmesan, croutons
As starter 160 As Main 215 (1,2,3,4,7,10,12)
Recommended Wine : Sauvignon Blanc

Main

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

235 (1,3,7,9,12)


Recommended Wine : Pinot Noir

Björks 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)


Recommended Wine : Tempranillo/ Lager

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

Vegan burger - plant-based burger, onion, fermented garlic mayonnaise, french fries

235 (1,10,12)


Recommended Wine : Pinot Noir

Smörstekt torsk  - crudité, dillaioli, svart risotto

Pan-fried cod - crudité, dill aioli, black risotto

359 (3,4,7,9,10,12,14)

Recommended Wine : Bourgogne Chardonnay

Grillad regnbågslax  - karamelliserad lök, havtorn, gulbetssallad, skaldjurssås, selleripuré
Grilled rainbow trout - caramelized onion, sea buckthorn, beet salad, shellfish sauce, celeriac purée

359 (2,4,6,7,9,10,12)


Recommended Wine : Verdejo EKO

Långbakad fläksida  - äpple & fänkålssallad, rödvinsky, rotselleripuré

Baked pork belly - apple & fennel salad, red wine jus, celeriac purée


339 (6,7,9,12)

Recommended Wine : Tempranillo

Entrecôte  - bakad silverlök, friterad jordärtskocka, rödvinsky, Västerbottenostcrème
Rib-Eye - baked onion, fried Jerusalem artichoke, red wine jus, cream of Västerbotten cheese

369 (3,6,7,9,12)


Recommended Wine : Cabernet Sauvignon


Gnocchi  - höstsvamp, pumpakärnor, friterad salvia, västerbottenost, pumpacrème
Gnocchi - fall mushrooms, pumpkin seeds, fried sage, Västerbotten cheese, pumpkin cream


285 (1,7,12)

Recommended Wine : Verdejo EKO

Sweet

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)

Dagens hemgjorda glass / sorbet 
Homemade ice cream/sorbet
48 (3,7)

Tryffel 
Chocolate truffle
35 (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. Jorntötter/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 & Sulfit
13. Lupin/Lupin, 14. Blötdjur/Mollusc