






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
As starter 175 As main 215 (2,3,7,12)
Recommended Wine : Riesling/ Mousserande

Sparrissoppa  - smörstekt sparris, grillad sticklök, hasselnötter
Asparagus soup - butter fried asparagus, grilled spring onion, hazelnuts
206 (7,8,9,12)
Recommended Wine : Riesling

Vit sparris  - ramslök, sikrom, brynt smör, rågröd
White asparagus - wild garlic, fish roe, browned butter, rye bread
209 (1,3,4,7,10)
Recommended Wine : Riesling


Inkott gös  - hummermajonnäs, syrad gurka, krispig potatis
Poached pike-perch - lobster mayonnaise, pickled cucumber, crispy potato
209 (2,3,4)
Recommended Wine : Riesling


Burrata  - grillat levain, pistagepesto, tomatsallad
Burrata - grilled levain, pistachio pesto, tomato salad
206 (1,7,8)
Recommended Wine : Mousserande

Chark & Ost  -
Charcuterie & Cheese board
203 (1,7,8)
Recommended Wine : Shiraz


Salad

Caesarsallad majskyckling  - bacon, parmesan, krutonger
Caesar salad with corn-fed chicken - bacon, parmesan, croutons
As starter 135 As main 205 (1,3,4,7,10,12)
Recommended Wine : Pinot Grigio Eko

Caesarsallad halloumi  - parmesan, krutonger
Caesar salad with halloumi - parmesan, croutons
As starter 135 As main 205 (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 225 (1,2,3,4,7,10,12)
Recommended Wine : Sauvignon Blanc/ Riesling

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, biffotomat,
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

Stekt röding  - grillad grönsparis, kronärtskockssås, cruditéer
Fried Char - grilled asparagus, artichoke sauce, crudité


359 (4,7,9)

Recommended Wine : Riesling

Torsk  - svart lime, ramslök, smörsås, smörslungad fänkålspotatis
Cod - lime, wild garlic, butter sauce, butter tossed fennel potato


359 (4,7)

Recommended Wine : Riesling

Lammrostbiff  - tomat, rostade mandlar, parmesansky, potatiskaka
Lamb roast - tomato, roasted almonds, parmesan sauce, potato cake


369 (6,7,8)

Recommended Wine : Pinot Noir

Ryggbiff  - mjukbakad lök, pumpa, dragonsky, tryfflemulsion
Sirloin steak - baked onion, pumpkin, tarragon jus, truffle emulsion

369 (3,6,7)


Recommended Wine : Cabernet Sauvignon


Kronärtskocka Barigoule  - frasig fetaost, primörer, rimmad gurka, ramslöksmajonnäs
Artichoke à la Barigoule - crispy feta-cheese, spring vegetables, cured cucumber, wild garlic
mayonnaise


289 (3,7,9,10)

Recommended Wine : Riesling

Sweet

Inkokta rabarber  – gräddfilsparfait och mandlar
Poached rhubarb – sour cream parfait and almonds
155 (3,7,8)

Chokladcrème  – olivoljegglass, hallon och karameliserad vit choklad
Chocolate cream – olive oil ice-cream, raspberry and caramelized white chocolate
145 (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. Mjölkk/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