We have nuts in our kitchen. All dishes can therefore contain small traces of nuts.
DEAR GUEST

Welcome to Bjerck Restaurant & Bar. My team and I hope you will have a great experience dining here, enjoying the good food and the special atmosphere. We are proud to manage these premises located at one of the best corners in Bergen where people have been dining since the first tea lounge was opened here in 1965.

A lot has happened since then, but this corner is still a lovely place to watch the locals and the tourists buzzing below, on rainy days as well as sunny days.

The location and the view is priceless, and at Bjerck we are focused on being a place for everyone. Simply lean back and enjoy yourself.

All the best from Adam Bjerck.
DINNER
Dinner from 17:00

SNACKS
Chips 45,-
Truffle nuts 45,-
Olives 45,-

STARTERS
Pan seared scallops 215,-
With apple, turnip, avruga, leek compote and hollandaise
SK | SU | E | M

Shellfish Bisque 195,-
With crab, fennel, orange, radish and chervil
SK | M | SU

Ox Tartar 185,-
With leek mayonais, lightly pickled cucumber, crispy wonton
SU | E | SE | H

Forest Mushroom soup VEGETARIAN 175,-
Fried mushrooms, croutons and truffle pecorino
SU | M | H | CAN BE MADE VEGAN

MAINS
Bjercks Prinsefisk 395,-
Cod with white asparagus, parsnip, shrimps, cream sauce and small potatoes
H | F | M | SI | SE | SO | SU | Traces of nuts

Halibut 475,-
With pumpkin cream, baked apple, kale, potatoes and butter sauce with parsley
M | F

Chicken breast 395,-
With risoni pasta, herbs, semi dried tomatoes and pickled onion, kale, broccoli, celeriac and creamy mushroom sauce
SU | H | SO
Vegetarian burger from Beyond Meat™
Plant-based burger with cheddar, pickled onion and cucumber relish, lettuce and Bjerck dressing
H | M | E | SE | SU | CAN BE MADE VEGAN
285,-

ADD SOMETHING EXTRA?
Change to sweet potato fries +20,- | change to truffle fries with truffle mayo and parmesan +65,- F | E | H | M | SE | SU
Bacon +25,- | Double burger +75,-
Bjerck dressing / Chili mayo/ Parmesan aioli +20,-

THE CHEF’S 3-COURSE DINNER MENU
With the chef’s 3-course menu, you get the opportunity to try exciting dishes that are not part of our regular menu. At Bjerck, we focus on good dining experiences made with exciting, high-quality ingredients that our head chef is happy to share with our guests.

With our ever-changing 3-course menu, you will never get bored.
FOOD & WINE 1140,-
ONLY FOOD 695,-
**DESSERT**

**Soft Serve ice cream** 135,-
Choose between vanilla ice-cream, raspberry sorbet or a mix of both. Served with berries, crumble and homemade chocolate sauce

**Chocolate cream** 165,-
Served with salted peanut brittle, vanilla ice-cream, salted caramel and dark chocolate sauce

**Forrest berry tart** 155,-
Served with vanilla cream, raspberry, vanilla ice-cream and dried raspberries

**Crème brûlée** 155,-
Berries

**COFFEE & NON-ALCOHOLIC**

**NON-ALCOHOLIC**

**Soda** 0,33 56,-
Coca Cola, Coca Cola Zero, Fanta, Sprite

**Erdinger Non-Alcoholic** 0,33 79,-

**Peroni Non-Alcoholic** 0,33 79,-

**Purezza sparkling water** 45,-

**Edel Eplemost** 62,-
Aroma apple or black currant

**COFFEE & TEA**

**Coffee** 49,-

**Tea** 49,-

**Espresso** 59,-

**Latte** 59,-

**Cappuccino** 59,-

**Cortado** 59,-