

BJERCK®

RESTAURANT & BAR

MENU

BL Molluscs	H Wheat	PIN Pine nuts	SES Sesame
BY Barley	MN Almonds	PSN Pistachio	SK Shellfish
E Egg	M Milk	R Rye	SO Soy
F Fish	L Lupin	SL Celery	SU Sulfites
HN Hazelnuts	PN Peanuts	SE Mustard	VN Walnuts

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.

MENU

SNACKS FROM THE BAR

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

STARTERS

Pan Seared Scallops	215,-
With cauliflower puree, chorizo and apricot SK M	
Forest Mushroom Soup VEGETARIAN	185,-
With mushrooms, croutons and truffle pecorino SU M H CAN BE MADE VEGAN	

MAINS

Classic Brunch Tray	245,-
Omelette with cheddar, avocado toast, chicken toast, smoothie, salad and crossiant H E M SE SU SES Traces of nuts Can be made vegetarian	
Brunch Tray Bergensereren	265,-
Omelette with cheddar, shrimp toast, toast with smoked trout, salad, smoothie and croissant F SK H E M SO SE SU Traces of nut	
Winter Salad	235,-
With beet, salad, chévre, walnuts and honey and citrus vinaigrette M SE VN Traces of nuts	
Fish & Chips	265,-
With pea cream, curry remoulade and fries H M E F SE SU	

Creamy Fish Soup With carrot, leek, cod, shrimps, herbs and herb oil F SK M SU SL	295,-
Bjerck´s Prinsefisk Cod with white asparagus, parsnip, shrimps, crispy green kale, velouté and small potatoes H F M SI SE SO SU Traces of nuts	435,-
Entrecôte With potatoe purée, baked root vegetables, brussel sprouts and red wine sauce M SU	495,-
Veninson With parsnip purée, baked root vegetables, potatoes and jus with cranberries M SU	515,-
Duck Breast from Holte Farm With pumpkin, brussel sprouts and duck jus with apple SU	495,-
Baked Cauliflower VEGETARIAN With pumpkin purée, pickled vegetables, crispy seeds, hollandaise sauce and herbs M SU H SE E VEGETARIAN, CAN BE MADE VEGAN	345,-
Bjerck Cheeseburger with fries Norwegian beef with cheddar, onion relish with cucumber, lettuce and Bjerck dressing H M E SE SU	285,-
Vegetarian Burger from Beyond Meat™ Plant-based burger with cheddar, onion relish with cucumber, lettuce and Bjerck dressing. Served with fries H M E SE SU VEGETARIAN, CAN BE MADE VEGAN	285,-

ADD SOMETHING EXTRA?

Change to sweet potato fries +20,- | Change to truffle fries –
served with truffle mayonnaise and
parmesan +65,- E | H | M | SE | SU
Bacon +25,- | Double burger +75,-
Bjerck dressing / Chili mayonnaise / Parmesan aioli +20,-

DESSERT

Soft Serve Ice Cream 145,-

Choose between vanilla, raspberry sorbet – or a mix of both. Served with berries, crumble and homemade chocolate sauce on the side

H | M | Traces of nuts

Crème Brûlée 165,-

Served with fresh berries

E | M

Chocolate Tart 155,-

Served with vanilla ice cream, crumble and chocolate sauce

E | M | H | Traces of nuts

NON-ALCOHOLIC

Soda 0,33 56,-

Coca Cola, Coca Cola Zero, Sprite, Fanta or Fanta Zero

Erdinger Non-Alcoholic 0,33 79,-

Peroni Non-Alcoholic 0,33 79,-

Eplemost Aroma 0,33 130 ,-

Eplemost Black currant and apple 0,33 135 ,-

COFFEE & TEA

Coffee 49,-

Espresso 59,-

Latte 59,-

Cappuccino 59,-

Cortado 59,-

Tea 49,-

Black, green, peppermint, fruit or chai tea