

RESTAURANT & BAR

### DINNER MENU

**BL** Molluscs **BY** Barley E Egg F Fish

H Wheat **MN** Almonds M Milk L Lupin HN Hazelnuts PN Peanuts

PIN Pine nuts **PSN** Pistachio R Rye SL Celery SE Mustard

**SES** Sesame SK Shellfish
SO Soy
SU Sulfites
VN Walnuts



#### **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 16:00

#### SNACKS FROM THE BAR

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

#### **STARTERS**

Pan seared scallops	225,-
With celeriac and apple pureé, leek mayonnaise	
with fennel and apple	
SKIF	

### Salmon and halibut ceviche With lightly pickled cucumber, chili mayonnaise and gazpacho

185,-

## Green asparagus soup VEGETARIAN With croutons and asparagus SU | CAN BE MADE VEGAN

Beef tartar
With pickled mustard seeds, capers, herbs and leek mayonnaise. Served with crispy wonton
SU[H]E

#### **MAINS**

F | SU | E

## Bjercks "Prinsefisk" Cod with white asparagus, parsnip, shrimps, crispy green kale, velouté, small potatoes and butterpuffs H|F|M|SE|SK|SU

Baked halibut	465,-
With turnip, cabbage, rainbow carrots.	
Served with a herb velouté	
F SU M	

# Chicken fillet With grilled heart salad, apple and celeriac cream, chorizo and parmesan sauce MISU 385,-

Pasta with chicken fillet With parmesan and pesto sauce, tomatoes and herbs SU M H	325,-
Beef tenderloin With corn cream, tomatoes, heart salad with pesto, fries and truffle sauce SU M	495,-
Baked cauliflower VEGETARIAN With corn cream, asparges, tomatoes and leek mayonnaise M SU E CAN BE MADE VEGAN	325,-
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	285,-

#### ADD SOMETHING EXTRA?

H | M | E | SE | SU | VEGETARIAN, CAN BE MADE VEGAN

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 / Parmesanaioli +20,-

#### THE CHEF'S 3-COURSE 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 chefs are happy to share with our guests.

With our ever-changing 3-course menu, you will never get bored

ONLY FOOD 795,-FOOD & WINE 1250,-

#### DESSERT

Soft serve ice cream Choose between vanilla, raspberry sorbet – or a mix of both. Served with berries, crumble and homemade chocolate sauce on the side H   M   May contain traces of nuts	145,-
Butter cake Served with pastry cream, black current, raspberry a vanilla ice cream M E H	175,- nd
Crème brûlée Served with fresh berries E   M	165,-
Chocolate espuma Served with raspberry cream and pistachio crumble M E H PSN	175,-
NON-ALCOHOLIC	
Soda 0,33 Coca Cola, Coca Cola zero, Sprite, Fanta or Fanta zero	56,-
Erdinger Non-Alcoholic 0,33	79,-
Peroni Non-Alcoholic 0,33	79,-
Eplemost Aroma 0,33 Eplemost Black currant 0,33	130 ,- 135 ,-
COFFEE & TEA	
Coffee	49,-
Espresso	59,-
Latte	59,-
Cappuccino	59,-
Cortado	59,-
<b>Tea</b> Black, green, peppermint, fruit or chai tea	49,-