

BJERCK®

RESTAURANT & BAR

EVENT MENU

Option 1

Chefs three course

At Bjerck, we prioritize excellent dining experiences created with exciting, high-quality ingredients. With our chef's three-course meal, the kitchen aims to challenge its creativity approximately every 6 weeks by crafting a new three-course meal. The ingredients are based on the season and feature exciting flavors. The menu will be attached in a separate file.

Pris 795,-

Option 2

2- or 3-course menu

With this option, you will be served a seafood starter.

Each guests can choose in advance whether they prefer meat, fish, or vegetarian for the main course.

This must be submitted to us at least 4 days before your visit.

Dessert will be chocolate-based.

All dishes will be chosen by our chef based on seasonal ingredients, so it will not be possible to know the menu in advance.

Three course 795,-

Two course 625,-

We can assist with selecting suitable wine during your visit.

Non-alcoholic options can also be accommodated. We can cater to allergies and vegetarian/vegan diets if notified in advance. We encourage pre-ordering as early as possible, preferably at least four days before your visit.