

BJERCK®

RESTAURANT & BAR

DINNER 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

DINNER

Dinner from 16:00

SNACKS FROM THE BAR

Chips	45,-
Nuts	45,-
Olives	45,-

STARTERS

Onion soup with a hint of truffle	185,-
With forrest mushroom and gryuer toast	
SU H M	

Grilled scallop	225,-
Caramelized cauliflower, gooseberries and bacon	
SU M	

Skagen «quiche»	205,-
With salad, citrus dressing and trout roe	
SK H M SU F	

Croquet with confit duck	195,-
With asian flavored bouillon, citrus, pak choy and enoki mushrooms	
H SES SU E	

MAINS

Bjercks "Prinsefisk"	435,-
Cod with white asparagus, parsnip, shrimps, crispy green kale, velouté, small potatoes and butterpuffs	
H F M SK SO SU	

Halibut	465,-
With sauce vierge, cabbage and potato cream	
F M SU	

Kyllingbryst	395,-
With mushroom risotto, terragon and parmesan	
M SU	

Pasta with chicken fillet With parmesan of pesto sauce, tomatoes and herbs H M SU	325,-
Deer fillet With asparagus, flower sprouts and baked potatoes with herb butter SU M	495,-
Mushroom risotto With aubergine, parmesan and chives M SU	285,-
Grilled Eggplant With caramelized cauliflower cream, Tofu dressing and salad of pomegranate, red onion and coriander SO SU SES	285,-
Bjerck Cheeseburger with fries Norwegian beef with cheddar, onion relish with cucumber, lettuce and Bjerck dressing H M E SE SU	285,-
Beyond Burger med fries Plant-based burger with cheddar, onion relish with cucumber, lettuce and Bjerck dressing 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 / 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

FOOD ONLY 795,-
FOOD & WINE 1250,-

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 E M MN	
Tripple chocolate	165,-
Served with vanilla ice cream and almond crumble	
H E M HN MN	
Crème brûlée	165,-
Served with fresh berries	
E M	
White chocolate espuma	165,-
Served with passion fruit, caramelized white chocolate and raspberry sorbet	
M E	

NON-ALCOHOLIC

Soda 0,33	56,-
Coca Cola, Coca Cola zero, Sprite, Fanta or Fanta zero	
Erdinger Non-Alcoholic 0,33	79,-
Nøgne Ø Stripped Craft 0,33	79,-
Heiniken 0,0% 0,33	79,-
Eplemost Aroma Glass	84,-
Eplemost Black Currant Glass	84,-

COFFEE & TEA

Coffee	49,-
Espresso	59,-
Latte	59,-
Cappuccino	59,-
Cortado	59,-
Tea	59,-
Black, green, peppermint, fruit or chai tea	
	49,-