

BJERCK'S CHRISTMAS MENU

November and December is Christmas season at Bjerck restaurant & bar, and we serve both classic Christmas food and other tasty options. Groups of 12+ people have to order from the group menu - please contact us on booking@bjerck.no for more information.

BJERCK'S CHRISTMAS FOOD

“Pinnekjøtt” of lamb
Rutabaga purée, sausage,
potatoes
S U I M I H
625,-

Pork belly
Sauerkraut, “medisterkake”,
sausage, potatoes
S U I M I H I E
565,-

“Lutefisk”
Bacon, peas, potatoes
2. serveringer
F I M
625,-

STARTERS

Pan seared Scallops
With cauliflower puree, chorizo and apricot
S K I M
215,-

Cured Reindeer
With cranberries, croutons and
leek mayonnaise
H I E I M I S U
205,-

Forest Mushroom soup **VEGETARIAN**
With fried mushrooms, croutons and
truffle pecorino
S U I M I H I C A N B E M A D E V E G A N
195,-

MAIN

Prinsefisk

Cod with white asparagus, parsnip, shrimps, velouté
and small potatoes
S U I M I F I H
465,-

Venison Sirloin

With parsnip purée, baked root vegetables and potatoes,
jus with cranberries
M I S U I S L
545,-

Entrecoté

With potato purée, baked root vegetables,
brussels sprouts and red wine sauce
M I S U I S L
565,-

Baked Cauliflower **VEGETARIAN**

With pumpkin pure, pickled vegetables, crispy seeds and
herbs
M I S U I H I C A N B E M A D E V E G A N
365,-

Bjerck cheeseburger with fries

Norwegian beef with cheddar, onion relish with cucumber
relish, lettuce and Bjerck dressing
H I M I E I S E I S U
285,-

Vegetarian burger from Beyond Meat™

Plant-based burger with cheddar, onion relish with cucumber
relish, lettuce and Bjerck dressing
Vegetarian, can be made vegan
H I M I E I S E I S U
285,-

Change to sweet potato fries +20,- | change to truffle fries with
truffle mayo and parmesan +65,- F I E I H I M I S E I S U
Bacon +25,- | Double burger +75,-
Bjerck dressing / Chilimayo/ Parmesan aioli +20,-

DESSERT

Soft Serve ice cream

Choose between vanilla, raspberry sorbet– or a
mix of both. Served with berries, crumble
and homemade chocolate sauce
H I M I T R A C E S O F N U T S
155,-

Rice cream

Almond crumble and cherry sauce
M I T R A C E S O F N U T S
145,-

Crème brûlée

Berries
E I M
165,-

CHEF'S 3-COURSE

Baked cod

With pea cream and hollandaise

F | M | E | SU

Duck breast from Holte Gård

With pumpkin, Brussels sprouts and duck with apple

SU

Chocolate cream

With vanilla ice cream and
peanut brittle

M | PN

Price

Just food: 825,-

3 - course & wine : 1280,-

BL Molluscs

BY Barley

E Egg

F Fish

HN Hazelnut

H Wheat

MN Almond

M Milk

L Lupin

PN Peanuts

PIN Pinenuts

PSN Pistachio

R Rye

SL Celery

SE Mustard

SES Sesame

SK Shellfish

SO Soy

SU Sulfites

VN Walnut

Vi har nøtter på vårt kjøkken. Alle retter kan derfor inneholde små spor av nøtter.