

# BJERCK®

RESTAURANT & BAR

## DINNER MENU

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

### STARTERS

**Pan Seared Scallops** 215,-  
With cauliflower purée, chorizo and dried apricot  
SK | M

**Cured Reindeer** 205,-  
With cranberries, croutons and leek mayonnaise  
H | E | M | SU

**Forest Mushroom Soup** VEGETARIAN 195,-  
With fried mushrooms, croutons and truffle pecorino  
SU | M | H | CAN BE MADE VEGAN

### CHRISTMAS FOOD

**“Pinnekjøtt” of lamb** 625,-  
With rutabaga purée, sausage and potatoes  
M | H | SU

**Pork belly** 565,-  
Sauerkraut, “medisterkake”, sausage and potatoes  
M | H | E | SU

**“Lutefisk”** 625,-  
With bacon, peas and potatoes. 2 servings.  
F | M

### MAINS

**Bjercks “Prinsefisk”** 465,-  
Cod with white asparagus, parsnip, shrimp, crispy green kale, velouté, small potatoes and butter puffs  
M | F | H | SU

**Sirloin of Venison** 545,-  
With parsnip purée, baked root vegetables, potatoes and jus with cranberries  
M | SU | SL

<b>Entrecôte</b>	565,-
With potato purée, baked root vegetables, brussels sprouts and red wine sauce	
<b>M   SU   SL</b>	
<b>Baked Cauliflower <b>VEGETARIAN</b></b>	365,-
With pumpkin purée, pickled vegetables, crispy seeds and herbs	
<b>M   SU   H   SE   E   CAN BE MADE VEGAN</b>	
<b>Bjerck Cheeseburger with Fries</b>	285,-
Norwegian beef with cheddar, pickled onion and cucumber relish, lettuce and Bjerck dressing	
<b>H   M   E   SE   SU</b>	
<b>Beyond Burger with fries</b>	285,-
Plant-based burger with cheddar, pickled onion and cucumber relish, lettuce and Bjerck dressing	
<b>H   M   E   SE   SU   VEGETARIAN, CAN BE MADE VEGAN</b>	

### SIDES FOR THE BURGERS

Change to sweet potato fries +20,- | Change to truffle fries – served with truffle mayonnaise and parmesan +65,- **E | M | 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 825,-**  
**FOOD & WINE 1280,-**

## DESSERT

<b>Soft Serve Ice Cream</b>	155,-
Choose between vanilla, raspberry sorbet – or a mix of both. Served with berries, crumble and homemade chocolate sauce on the side	
<b>H   E   M</b>	
<b>Crème Brûlée</b>	165,-
Served with fresh berries	
<b>E   M</b>	
<b>Rice Cream</b>	145,-
Served with almond crumble and cherry sauce	
<b>M   MN</b>	

## NON-ALCOHOLIC

<b>Soda 0,33</b>	56,-
Coca Cola, Coca Cola zero, Sprite, Fanta or Fanta zero	
<b>Erdinger Non-Alcoholic beer 0,33</b>	79,-
<b>Nøgne Ø Stripped Craft beer 0,33</b>	79,-
<b>Heineken 0,0% beer 0,33</b>	79,-
<b>Eplemost Aroma Glass</b>	84,-
<b>Eplemost Black Currant Glass</b>	84,-

## COFFEE & TEA

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

## WINE BY THE GLASS

Please ask to see our wine list

### SPARKLING

<b>Gusbourne Blanc de Blancs</b> England	225,-
<b>Toso Prosecco Extra Dry</b> Italy	145,-
<b>Jaume Serra Brut Cava</b> Spain	140,-

### ROSÉ

<b>Chemin Provence Rosé</b> France	160,-
<b>Weingut Winter Pinot Noir Rosé</b> Germany	155,-

### WHITE

<b>House White</b> Weingut Winter Riesling Trocken, Germany	155,-
<b>Mezzacorona Chardonnay Riserva</b> Italy	160,-
<b>Villa Maria Sauvignon Blanc</b> New Zealand	160,-

### RED

<b>House Red</b> Bod. Julián Chivite Gran Feudo Crianza, Spain	155,-
<b>Fèlsina Chianti Classico</b> Italy	165,-
<b>Stemmari Pinot Nero Sicilia</b> Italy	160,-

### NON-ALCOHOL WINE

<b>Fabelhaft Riesling</b> White wine, Germany	95,-
<b>Sangre de Toro</b> Red wine , Spain	85,-

All wine may contain sulfites

## BEER & CIDER

### BEER & CIDER ON TAP

Hansa Pils 0,4/0,6   4,7%	113/146,-
Nøgne Ø 4885 Blanc 0,3/0,5   4,7 %	124/144,-
Hansa Mango IPA 0,4   4,7%	139,-
Grevens Pear Cider 0,5   4,7%	133,-
7 Fjell Rhubarb & Lime Sour 4,7%	136,-
7 Fjell Ulriken DIPA 0,33   8,3%	139,-
7 Fjell Småtøs American Blonde 0,33   4,7% GLUTENFREE	132,-

### BEER & BOTTLED CIDER

Sol   4,5%	119,-
Heineken Light lager   4,7%	124,-
Birra Moretti Light lager   4,6%	126,-
Singha Lager   5%	134,-
Nøgne Ø Porter Porter   7%	136,-
Nøgne Ø Ipa IPA 7,5 %	136,-
Nøgne Ø Brown Ale   4,5%	136,-
Nøgne Ø Two Captains Double IPA   8,5%	149,-
7 Fjell Nordi Berries Ginger Ninja   4%	134,-
7 Fjell Ginger Ninja   4%	134,-

### CIDER

Edel Sider Apple 0,33   6,5%	185,-
Edel Rosèsider Apple and raspberry   4,5%	185,-

### CHRISTMAS BEER FROM 7FJELL

7 Fjell Hans Gruber XMAS IPA   6%   On tap	143,-
7 Fjell Lys i luken Christmas saison   6,5%	143,-
7 Fjell 7 sorter Christmas Ale   6,5%	143,-

All beer contain gluten (barley & wheat)  
if not otherwise specified

## COCKTAILS

<b>Sparkling Sangria</b>	GLASS	156,-
Toso prosecco, St.Germain, berries and fruit	MUG	506,-
<b>Passion Margarita</b>		156,-
Sierra tequila antiguo anejo, passion fruit, coconut milk and lemon		
<b>Chili Martini</b>		156,-
Stolichnaya Vodka, chili, raspberry and lemon		
<b>Espresso Martini</b>		156,-
Stolichnaya Vodka, Kahlua and espresso		
<b>Crème Brûlée</b>		156,-
Baileys, white chocolate liqueur, cream and caramel		
<b>Gingerbread Tini</b>		156,-
Fireball, white chocolate liqueur, gingerbread cream and cinnamon.		
<b>Blackberry Bliss</b>		156,-
Sierra tequila antiguo anejo, blackberry, honey, lemon and rosemary		
<b>Bærtur</b>		156,-
Finsbury Gin, raspberry and lemon		
<b>Kirsebær Sour</b>		156,-
Stolichnaya Vodka, cherry, lemon and egg white		
<b>Whiskey Sour</b>		156,-
Monkey Shoulder, lemon and egg white		
<b>Amaretto Sour</b>		156,-
Amaretto villa massa, lemon and egg white		
<b>Old Fashion</b>		159,-
Bourbon, Angostura and orange		
<b>Negroni</b>		159,-
Finsbury Gin, Vermouth Rosso, Campari and orange		
<b>Americano</b>		159,-
Campari, Vermouth Rosso and soda water		
<b>Irish Coffee</b>		156,-
Tullamore Dew, maple, coffee and cream		
<b>Kaffe Baileys</b>		146,-
Baileys and coffee		
<b>SPRITZ</b>		
<b>Aperol Spritz</b>		135,-
Aperol, Toso prosecco and orange		
<b>Campari Spritz</b>		135,-
Campari, Toso prosecco and orange		
<b>Sarti Spritz</b>		135,-
Sarti rosa, Toso prosecco and lime		



## GIN & TONIC

<b>Bareksten</b> Orange zest	165,-
<b>Hendricks</b> Cucumber and black pepper	165,-
<b>Skagerrak</b> Green apple	165,-
<b>Monkey 47</b> Ginger and chili	165,-
<b>Bareksten Sloe Gin</b> Lemon zest	165,-
<b>Le Gin de Christian Drouin</b> Green apple	165,-
<b>Malfy Grapefruit</b> Grapefruit	155,-
<b>Lyng</b> Blueberry	155,-
<b>Brockmans</b> Forest berries	145,-
<b>Tanqueray No. 10</b> Grapefruit	145,-
<b>Jinzu</b> Green apple	145,-
<b>Gin Mare</b> Cherry tomato and olives	145,-
<b>Elsker Pink Gin</b> Red berries	135,-
<b>Tanqueray Rangpur</b> Lime	135,-

## WHISKEY & BOURBON

<b>Glenfiddich 12</b>	120,-
<b>Glenfiddich 15</b>	145,-
<b>Glenfiddich 18</b>	185,-
<b>Glenfiddich IPA</b>	155,-
<b>Balvenie 12</b>	145,-
<b>Balvenie 14 Caribbean Cask</b>	190,-
<b>Balvenie 14 Peat Week</b>	205,-
<b>Lagavulin 16</b>	145,-
<b>Tullamore Dew</b>	95,-
<b>Monkey Shoulder</b>	110,-
<b>Bulleit Kentucky Straight Bourbon</b>	95,-
<b>Bulleit 95 Rye</b>	100,-

## RUM

Zacapa Centenario 23	125,-
Zacapa XO	195,-

## COGNAC

De Luze VSOP	95,-
De Luze XO	115,-
Remy Martin 1738 Accord Royal	165,-
Remy Martin XO Excellence	349,-

## AQUAVIT

Gammel Opland	105,-
Lysholm No 52	95,-
Bareksten Botanical Aquavit	125,-
Bergens Aquavit 1818	105,-
Nuet Aquavit	125,-

## TEQUILA & MEZCAL

Sierra Tequila Antiguo Anejo	98,-
Sierra Tequila Antiguo Plata	98,-
Cenote Tequila Anejo	149,-
La Escondida Mezcal	125,-

## LIQUOR & OTHER

Cointreau	80,-
Villa Massa Limoncello	80,-
Villa Massa Amaretto	80,-
Baileys	70,-
Fireball	90,-
Jägermeister Served ice cold	95,-
Campari Bitter	85,-
Dartigalongue Bas Armagnac VSOP	110,-
Le Calvados de Christian Drouin	115,-
Bareksten Illsint Absint	200,-