

BJERCK®

RESTAURANT & BAR

SUNDAY 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.

MENU

SNACKS FROM THE BAR

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

STARTERS

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

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

MAINS

Classic Brunch Tray	275,-
Omelett with cheddar, avocado toast, chicken toast, smoothie, salad and crossiant	
H E M SE SU SES TRACES OF NUTS	
CAN BE MADE VEGETARIAN	

Brunch Tray "Bergenseren"	285,-
Omelett with cheddar, shrimp toast, toast with smoked trout, salad, smoothie and croissant	
F SK H E M SO SE SU TRACES OF NUTS	

Christmas Tray	285,-
Pork belly toast, toast with smoked trout, omelett, rice cream, pesto salad and smoothie	
F H E M SE SU TRACES OF NUTS	

EXTRA HUNGRY?

Bigger smoothie +25,- | Fries H +39,- |
Sweet potato fries +49,- | Croissant +10,-

Creamy Fish Soup With carrot, leek, cod, shrimps, herbs and herb oil F SK M SU SL	295,-
Bjerck´s Prinsefisk Cod with white asparagus, parsnip, shrimp, crispy green kale, velouté, small potatoes and butter puffs M F H SU	465,-
Beef Entrecôte With potato purée, baked root vegetables, brussels sprouts and red wine sauce M SU	565,-
“Pinnekjøtt” of Lamb With rutabaga purée, sausage and potatoes M H SU	625,-
Pork Belly Sauerkraut, “medisterkake”, sausage and potatoes M H E SU	565,-
“Lutefisk” With bacon, peas and potatoes. 2 servings. F M	625,-
Bjerck Cheeseburger with fries Norwegian beef with cheddar, pickled onion and cucumber relish, lettuce and Bjerck dressing H M E SE SU	285,-
Beyond Burger with fries Plant-based burger with cheddar, pickled onion and cucumber relish, 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 | M | SU

Bacon +25,- | Double burger +75,-

Bjerck dressing / Chili mayonnaise / Parmesanaioli +20,-

DESSERT

Soft Serve Ice Cream 155,-

Choose between vanilla, raspberry sorbet– or a mix of both. Served with berries, crumble and homemade chocolate sauce on the side

H | E | M

Crème Brûlée 165,-

Served with fresh berries

E | M

Rice Cream 145,-

Served with almond crumble and cherry sauce

M | MN

NON-ALCOHOLIC

Soda 0,33 56,-

Coca Cola, Coca Cola zero, Fanta, Sprite or Fanta zero

Erdinger Non-Alcoholic beer 0,33 79,-

Peroni Non-Alcoholic beer 0,33 79,-

Heineken 0,0% beer 0,33 79,-

Eplemost Aroma 0,33 84,-

Eplemost Black current 0,33 84,-

COFFEE & TEA

Coffee 49,-

Espresso 59,-

Latte 59,-

Cappuccino 59,-

Cortado 59,-

Tea 49,-

Black, green, peppermint, fruit or chai tea

WINE BY THE GLASS

Please ask to see our wine list

SPARKLING

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

ROSÉ

Chemin Provence Rosé France	160,-
Weingut Winter Pinot Noir Rosé Germany	155,-

WHITE

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

RED

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

NON-ALCOHOL WINE

Fabelhaft Riesling White wine , Germany	95,-
Sangre de Toro 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 Rabarbra & 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

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

GIN & TONIC

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

WHISKEY & BOURBON

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