

BJERCK®

RESTAURANT & BAR

SØNDAGS MENY

BL Molluscs
BY Barley
E Egg
F Fish
HN Hazelnuts

H Wheat
MN Almonds
M Milk
L Lupin
PN Peanuts

PIN Pine nuts
PSN Pistachio
R Rye
SL Celery
SE Mustard

SES Sesame
SK Shellfish
SO Soy
SU Sulphites
VN Walnuts

We use nuts in our kitchen. All dishes may therefore contain traces of nuts.



DEAR GUEST,

Welcome to Bjerck Restaurant & Bar.

My team and I hope you will have a great experience dining here, enjoying our good food and unique atmosphere.

We are proud to manage these premises located at one of the best corners in Bergen, where people have been dining ever since a tearoom first opened its doors here in 1965.

Although a lot has happened since then, this corner remains a lovely spot to watch locals and visitors bustling by below, on both rainy and sunny days.

The location and view are priceless. At Bjerck, our focus is being a wonderful place for everyone. Simply relax and enjoy your visit!

All the best from Adam Bjerck

ALL PRICES IN NOK

MENU

SNACKS FROM THE BAR

Potato chips	55,-
Truffle nuts	55,-
Olives	55,-
Sourdough bread with whipped butter	75,-
Hummus	75,-
Chili hummus	75,-

STARTERS

Scallops and Asparagus	225,-
Airy asparagus sauce, fennel, apple, and bacon	
M SU SK	
Green Gazpacho and Chili Cheese Toast	195,-
Green gazpacho served with watermelon, cucumber, jalapeño oil and chili cheese toast	
SU M H SE E	

MAINS

Classic Brunch Tray	285,-
Omelette 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”	295,-
Omelette with cheddar, prawn toast, toast with smoked trout, salad, smoothie and croissant	
F SK H E M SO SE SU TRACES OF NUTS	

EXTRA HUNGRY?

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

Bjerck’s “Prinsefisk”	475,-
Cod with white asparagus, parsnip, prawns, crispy green kale, velouté, small potatoes and butter puffs	
M F H SU	
Norwegian Salmon	475,-
Green asparagus, lightly pickled cucumber, crushed potatoes with tarragon and beurre blanc sauce with dill and roe	
F M SU	

Creamy Fish Soup	295,-
With fish, prawns, carrot, leek, herbs and herb oil	
F SK M SU SL BL	

Fish & Chips	285,-
With creamed peas, curry remoulade and fries	
M E F SE SU H	

Lamb carré	545,-
Spiced lamb sausage, pea purée, rainbow carrots, rosemary potatoes, lamb and mint jus	
M SU SE	

Truffle Pasta	395,-
Creamy truffle sauce, asparagus and Pecorino	
H E M SU BL WITH CHICKEN BREAST 75,-	

Bjerck Cheeseburger with fries	295,-
Norwegian beef with cheddar, romaine lettuce, tomatoes, red onion, pickled cucumber and Bjerck dressing	
H M E SE SU SES	

Beyond Burger with fries	295,-
Plant-based burger with cheddar, romaine lettuce, tomatoes, red onion, pickled cucumber and Bjerck dressing	
H M E SE SU SES VEGETARIAN. VEGAN OPTION AVAILABLE.	

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 patty +75,-
Bjerck dressing / Chili mayonnaise / Parmesan aioli +20,- / Blue Cheese +45,-

SUMMER SPECIALS

Frutti di Mare / Shellfish Platter	1.995,-
Mussels, oysters, crab claws, prawns, langoustine, lemon, dill, shallot vinaigrette, garlic mayo, chili mayo and bread	
AVAILABLE FRIDAY TO SUNDAY. FOR 2 TO 4 PEOPLE.	
BL SE SK SU E G SO	

Cider-Steamed Mussels	365,-
Mussels steamed with cider from Hardanger, served with fries and garlic mayo	
SK BL SU E M H SE	

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

Panna cotta 170,-
Passion fruit, mint
M

Cheese Platter 285,-
A selection of cheeses served with fresh grapes, fruit compote, Norwegian honey and crackers
M | G | SU

SOFT DRINKS

Soda 0.33l 65,-
Coca Cola, Coca Cola Zero, Sprite, Fanta or Fanta Zero

Erdinger Non-Alcoholic Beer 0.33l 85,-

Nøgne Ø Stripped Craft 0.33l 85,-

Heineken 0,0% 0.33l 85,-

Apple Juice - Aroma Glass 90,-

Apple Juice - Black Currant Glass 90,-

COFFEE & TEA

Coffee 49,-

Espresso 59,-

Latte 59,-

Cappuccino 59,-

Cortado 59,-

Tea 49,-
Black, green, peppermint, fruit and chai

WINE BY THE GLASS

Ask your server for our wine list

SPARKLING

Gusbourne Blanc de Blancs 225,-
England

Toso Prosecco Extra Dry 150,-
Italy

Jaume Serra Brut Cava 145,-
Spain

ROSÉ

House Roseé 160,-
Weingut Winter Pinot Noir Rosé, Germany

Ch. Mascaronne 185,-
France

Etna Rosé 175,-
Italy

WHITE

House White 160,-
Weingut Winter Riesling Trocken, Germany

Castel Firmian Riserve e Superiori 175,-
Italia

Villa Maria Sauvignon Blanc 175,-
New Zealand

RED

House Red 160,-
Bod. Julián Chivite Gran Feudo Crianza
Spain

Pagliarese Chianti Classico 175,-
Italia

Stemmari Pinot Nero Sicilia 175,-
Italy

NON-ALCOHOLIC WINE

Fabelhaft Riesling 95,-
White Wine, Germany

Sangre de Toro 85,-
Red Wine, Spain

All wine may contain sulphites

BEER & CIDER

BEER & CIDER ON TAP

Hansa Pils 0.4l/0.6l 4,7%	120,-/155,-
Nøgne Ø 4885 Blanc 0.3l/0.5l 4,7 %	130,-/155,-
Hansa Mango IPA 0.4l 4,7%	145,-
Grevens Pear Cider 0.5l 4,7%	140,-
7 Fjell Rhubarb & Lime Sour 4,7%	140,-
7 Fjell Ulriken DIPA 0.33l 8,3%	150,-
7 Fjell Småtøs American Blonde 0.33l 4,7% GLUTEN FREE	140,-
7 Fjell Cold IPA 0.33l 6%	145,-

BOTTLED BEER & CIDER

Sol 4,5%	125,-
Heineken Light lager 4,7%	130,-
Birra Moretti Light lager 4,6%	135,-
Singha Lager 5%	140,-
Nøgne Ø Porter Porter 7%	145,-
Nøgne Ø IPA IPA 7,5 %	145,-
Nøgne Ø Brown Ale 4,5%	145,-
Nøgne Ø Two Captains Double IPA 8,5%	160,-
7 Fjell Ginger Ninja Nordic Berries Ginger Beer 4%	140,-
7 Fjell Ginger Ninja 4%	140,-

CIDER

Edel Sider Apple 0.33l 6,5%	190,-
Edel Sider Rosé Apple and raspberry 4,5%	190,-

SPRITZ

Aperol Spritz	145,-
Aperol, Toso Prosecco and orange	
Campari Spritz	145,-
Campari, Toso Prosecco and orange	
Sarti Spritz	145,-
Sarti Rosa, Toso Prosecco and lime	
Limoncello Spritz	145,-
Limoncello Villa Massa, Toso Prosecco, lime, mint	

All beers contain gluten (barley & wheat)
unless otherwise specified.

COCKTAILS

Sparkling Sangria	GLASS	165,-
Toso Prosecco, St. Germain, berries and fruit	PITCHER	525,-
Passion Margarita		165,-
Sierra Tequila Antiguo Añejo, passion fruit and lemon		
Chili Martini		165,-
Stolichnaya Vodka, chili, apple, raspberry, lemon and cranberries		
Espresso Martini		165,-
Stolichnaya Vodka, Kahlúa and espresso		
Bærtur		165,-
Elsker Pink Gin, raspberry and lemon		
Gin Basil Smash		165,-
Finsbury Gin, lemon and basil		
Blue Mai Thai		165,-
Bayo White Rum, Blue Curaçao, lemon, almond, coconut		
Sunkiss		165,-
Peachtree, cranberry and lemon		
Strawberry Mojito		165,-
Bayo Spiced Rum, strawberry, lime and mint		
Lemon Drop		165,-
Limoncello Villa Massa, stoli, Cointreau and lemon		
Amaretto Sour		165,-
Villa Massa Amaretto, lemon and egg white		
Whiskey Sour		165,-
Monkey Shoulder, lemon and egg white		
Smokey Sour		165,-
Monkey Shoulder, lemon and egg white		
Old Fashioned		165,-
Bourbon, Angostura and orange zest		
Negroni		165,-
Finsbury Gin, Vermouth Rosso, Campari and orange		
Irish Coffee		165,-
Tullamore Dew, maple, coffee and cream		
Coffee Baileys		150,-
Baileys and coffee		

GIN & TONIC

Bareksten Orange zest	175,-
Hendricks Cucumber and black pepper	175,-
Hendricks Grand Cabaret Cucumber	175,-
Skagerrak Green apple	175,-
Monkey 47 Ginger and chili	175,-
Bareksten Sloe Gin Lemon zest	175,-
Le Gin de Christian Drouin Green apple	175,-
Nikka Coffee Gin Lime	175,-
Brockmans Forest berries	160,-
Tanqueray No. 10 Grapefruit	160,-
Jinzu Green apple	160,-
Gin Mare Cherry tomato and olives	160,-
Malfy Gin Rosa Grapefruit	155,-
Lyng Blueberry	155,-
Elsker Pink Gin Red berries	150,-
Tanqueray Rangpur Lime	150,-

WHISKEY & BOURBON

Glenfiddich 12	120,-
Glenfiddich 15	160,-
Glenfiddich 18	205,-
Glenfiddich IPA	155,-
Balvenie 12	145,-
Balvenie 14 Caribbean Cask	190,-
Balvenie 14 Week of Peak	205,-
Lagavulin 16	160,-
Tullamore Dew	105,-
Monkey Shoulder	110,-
Bulleit Kentucky Straight Bourbon	100,-
Bulleit 95 Rye	105,-

RUM

Zacapa Centenario 23	135,-
Zacapa XO	215,-

COGNAC

De Luze VSOP	100,-
De Luze XO	125,-
Rémy Martin 1738 Accord Royal	170,-
Rémy Martin XO Excellence	305,-

AQUAVIT

Gammel Opland	115,-
Lysholm No 52	105,-
Bareksten Botanical Aquavit	135,-
Bergens Aquavit 1818	115,-
Nuet Aquavit	135,-

TEQUILA & MEZCAL

Sierra Tequila Antiguo Añejo	105,-
Sierra Tequila Antiguo Plata	105,-
Cenote Tequila Añejo	175,-
La Escondida Mezcal	145,-

LIQUORS ETC.

Cointreau	90,-
Villa Massa Limoncello	90,-
Villa Massa Amaretto	90,-
Baileys	80,-
Fireball	100,-
Jägermeister Served ice cold	105,-
Jägermeister Orange	110,-
Campari Bitter	95,-
Dartigalongue Bas Armagnac VSOP	120,-
Le Calvados de Christian Drouin	125,-
Bareksten Illsint Absinthe	210,-