

BJERCK®

RESTAURANT & BAR

SUNDAY 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.

ALL PRICES IN NOK



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 on being a wonderful place for everyone. Simply relax and enjoy your visit!

All the best from Adam Bjerck

SNACKS FROM THE BAR

Potato chips	55,-
Nuts	55,-
Olives	55,-
Sourdough bread with whipped butter and hummus	75,-

STARTERS

Scallops	225,-
Pumpkin, apple, Avruga caviar, and herbs	
SK M SO SU BL SL	
Pumpkin Soup with Orange and Ginger	195,-
Pumpkin seeds, roasted pumpkin, apple, and herbs	
M SU	

MAINS

Classic Brunch Tray	285,-
Omelette with cheddar, avocado toast, chicken toast, smoothie, salad and a crossiant	
H E M SE SU SES TRACES OF NUTS	
VEGETARIAN OPTION AVAILABLE	
Brunch Tray "Bergenseren"	295,-
Omelette with cheddar, prawn toast, toast with smoked trout, salad, smoothie and a croissant	
F SK H E M SO SE SU TRACES OF NUTS	

EXTRA HUNGRY?

Bigger smoothie +30,- | Fries +39,- | Sweet potato fries +49,- | Croissant +10,-

Bjerck's "Prinsefisk"	495,-
Cod with white asparagus, parsnip, prawns, crispy green kale, velouté, small potatoes and butter puffs	
M F H SU SK	

Beer-Braised Cheeks 495,-

Braised ox cheeks, potato cream, crispy onions, mustard seeds, watercress, and baked root vegetables

H | SU | SE | SL | SO

Baked Cauliflower with miso 445,-

Potato cream, pickled vegetables, and green curry espuma

M | SU | SL | SO | SES

Fish and chips 425,-

With pea puree, tartar sauce, fries, lemon and dill

H | M | E | F | SE | SU

Creamy Fish Soup 345,-

With hand-peeled shrimp, fish, julienne vegetables and dill. Served with bread

F | M | SK | SU | SL | BL

Caesar salad 345,-

With grilled chicken breast, romaine lettuce, parmesan, tomatoes, and Caesar dressing

H | M | E | SE | SU

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 | CAN BE MADE VEGAN AND VEGETARIAN

BURGER ADD-ONS

Change to sweet potato fries +20,- | Change to truffle fries – with truffle
mayonnaise and parmesan +65,- E | M | SU | Bacon +25,- | Double patty +75,-
Bjerck dressing / Chili mayonnaise / Parmesan aioli +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,-

With a hint of cinnamon, served with fresh berries

E | M

Chocolate Cream 185,-

With salted peanut crisp, toffee sauce, and vanilla ice cream

M | H | H | PN

SOFT DRINKS

Soda 0.33l 65,-

Coca Cola, Coca Cola Zero, Sprite, Fanta or Fanta Zero

Erdinger Non-Alcoholic Beer 0.33l 105,-

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 55,-

Espresso 60,-

Latte 65,-

Cappuccino 65,-

Cortado 65,-

Tea 55,-

Black, green, peppermint, fruit and chai

WINE BY THE GLASS

Ask your server for our wine list

SPARKLING

Gusbourne Blanc de Blancs England	225,-
Toso Prosecco Extra Dry Italy	150,-
Jaume Serra Brut Cava Spain	145,-

ROSÉ

House Rosé Weingut Winter Pinot Noir Rosé, Germany	165,-
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WHITE

House White Weingut Winter Riesling Trocken, Germany	165,-
Chablis La Sereine France	185,-
Villa Maria Sauvignon Blanc New Zealand	175,-

RED

House Red Bod. Julián Chivite Gran Feudo Crianza Spain	165,-
Pagliarese Chianti Classico Italy	175,-
Mezzacorona Pinot Nero Italy	175,-

NON-ALCOHOLIC WINE

Fabelhaft Riesling White Wine, Germany	95,-
Sangre de Toro Red Wine, Spain	85,-

All wine may contain sulphites

BEER & CIDER

BEER & CIDER ON TAP

Hansa Pils 0.4l/0.6l 4.7%	120/169,-
Nøgne Ø 4885 Blanc 0.3l/0.5l 4.7 %	130/165,-
Hansa Mango IPA 0.4l 4.7%	145,-
Grevens Pear Cider 0.5l 4.7%	140,-
7 Fjell Fløyen IPA 0.33l 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 0.33l 4.5%	125,-
Birra Moretti Light lager 0.33l 4.6%	135,-
Singha Lager 0.33l 5%	140,-
Nøgne Ø Porter Porter 0.33l 7%	145,-
Nøgne Ø IPA IPA 0.33l 7.5 %	145,-
Nøgne Ø Brown Ale 0.33l 4.5%	145,-
Nøgne Ø Two Captains Double IPA 0.33l 8.5%	160,-
7 Fjell Ginger Ninja Nordic Berries Ginger Beer 0.33l 4%	140,-
7 Fjell Ginger Ninja 0.33l 4%	140,-

CIDER

Edel Sider Apple 0.33l 6.5%	190,-
Edel Sider Rosé Apple and raspberry 0.33l 4.5%	190,-

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		
Nordic Apple		175,-
Norwegian Aquavit, honey, cloudy apple juice, lemon		
Cherry Bourbon		175,-
Bulleit Bourbon, cherry, lemon and egg white		
Salt Caramell Sour		175,-
Bayou Spiced, caramell, lemon and egg white		
Amaretto Sour		165,-
Villa Massa Amaretto, lemon and egg white		
Whiskey 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 syrup, coffee and cream		
Coffee Baileys		150,-
Baileys and coffee		

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		

GIN & TONIC

Bareksten Orange zest	175,-
Hendrick's Cucumber and black pepper	175,-
Hendrick's 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,-

WHISKY & 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,-