

BJERCK®

RESTAURANT & BAR

SUNDAY MENY

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 Sulphites
HN Hazelnuts	PN Peanuts	SE Mustard	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	75,-
Sourdough bread with whipped butter and hummus	75,-

STARTERS

Scallops	225,-
Scallops with asparagus foam, apple and avruga caviar	
SK M SU	

Asparagus	185,-
Green and white asparagus with asparagus velouté, herb oil and roe	
M SU F Can be made vegetarian	

MAINS

Classic Brunch Tray	285,-
Omelette with cheddar, avocado toast, chicken toast, smoothie, green salad and croissant with marinated berries	
H E M SE SU SES TRACES OF NUTS	
VEGETARIAN OPTION AVAILABLE	

Brunch Tray "Bergenseren"	295,-
Omelette with cheddar, Skagen toast, toast with smoked trout, green salad, smoothie and croissant with marinated berries	
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"	525,-
Cod with white asparagus, parsnips and shrimps, served with cream sauce, kale, small potatoes and puff pastry	
M F H SU SK	

Entrecôte 525,-
Entrecôte with potato cream, caramelized onions,
baked root vegetables and pepper sauce

M | H | SU

Fish and chips 425,-
Deep-fried cod served with pea purée 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 sourdough bread

F | M | SK | SU | SL | BL

Caesar salad 285,-
Romano salad with grilled chicken, bacon, parmesan,
tomatoes, croutons and Caesar dressing with anchovies

H | M | E | SE | SU | F

Caramelized artichoke 365,-
Caramelized artichoke glazed with balsamic served
with cauliflower cream, pickled onions, crispy sweet
potato chips

SO | 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

Bjerck's venison burger with fries 345,-
Venison burger with bacon, caramelized mushrooms and
onions, pickled onions and lingonberry dressing

H | M | E | SE | SU | SES

BURGER ADD-ONS

Change to sweet potato fries +25,- | Change to truffle fries – with truffle
mayonnaise and parmesan +70,- E | M | SU | Bacon +30,- | Double patty +125,-
Bjerck dressing / Chili mayonnaise / Parmesan aioli +25,-

DESSERT

Soft-serve ice cream 155,-
Choose between vanilla, raspberry sorbet, or a mix of both. Served with marinated berries, crumble and homemade chocolate sauce on the side

H | M | E

Crème Brûlée 165,-
With a hint of vanilla, served with fresh berries

M | E

Chocolate cake 185,-
Chocolate cake with vanilla ice cream, forrest berry purée and pistachio crocant

M | H | PSN

SOFT DRINKS

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

Apple Juice - Aroma Glass 90,-

Apple Juice - Black Currant Glass 90,-

Ice Tea Peach Glass 69,-

Humlesus Cider Glass 95,-

Fever-Tree Gingerbeer 0,20l 69,-

Nøgne Ø Stripped Craft 0.33l 85,-

Erdinger Non-Alcoholic Beer 0.33l 105,-

Heineken 0,0 % 0.33l 85,-

Crodino Non-Alcoholic Spritz 105,-

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,-

WHITE

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

ROSÉ

House Rosé Weingut Winter Pinot Noir Rosé, Germany	165,-
Triennes Rosé France, Provence	175,-
Muga Rosé Spania	175,-

RED

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

NON-ALCOHOLIC WINE & CIDER

Fabelhaft Riesling White Wine, Germany	95,-
Sangre de Toro Red Wine, Spain	95,-
Humlesus Cider, Hardanger	95,-

All wine may contain sulphites

BEER & CIDER

BEER & CIDER ON TAP

Hansa Pils 0.4l/0.6l 4.7%	125/180,-
Nøgne Ø 4885 Blanc 0.3l/0.5l 4.7 %	120/165,-
Hansa Mango IPA 0.4l 4.7%	145,-
Grevens Pear Cider 0.5l 4.7%	165,-
7 Fjell Fløyen IPA 0.33l 4.7%	145,-
7 Fjell Ulriken DIPA 0.33l 8.3%	160,-
7 Fjell Småtøs American Blonde 0.33l 4.7% GLUTEN FREE	145,-
7 Fjell Cold IPA 0.33l 6%	145,-

BOTTLED BEER & CIDER

Sol 0.33l 4.5%	125,-
Heiniken Lager beer 0.33l 4.7%	125,-
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%	160,-
7 Fjell Ginger Ninja 0.33l 4%	160,-
Tøsse Møllepils Lager beer 0.33l 4,7%	130,-
Tøsse Paddien Vienna lager 0.33l 4,7%	130,-

CIDER

Edel Sider Apple 0.33l 6.5%	225,-
Edel Sider Rosé Apple and raspberry 0.33l 4.5%	225,-

SPRITZ

Aperol Spritz Aperol, Toso Prosecco and orange	165,-
Campari Spritz Campari, Toso Prosecco and orange	165,-
Sarti Spritz Sarti Rosa, Toso Prosecco and lime	165,-
Limoncello Spritz Limoncello Villa Massa, Toso Prosecco and lime, mint	165,-

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

COCKTAILS

Sparkling Sangria	GLASS	175,-
Toso Prosecco, St. Germain, berries and fruit	PITCHER	575,-
Mimosa	GLASS	160,-
Toso Prosecco, orange	PITCHER	475,-
Passion Margarita		175,-
Sierra Tequila Antiguo Añejo, passion fruit and lemon		
Chili Martini		175,-
Stolichnaya Vodka, chili, apple, raspberry, lemon and cranberries		
Espresso Martini		175,-
Stolichnaya Vodka, Kahlúa and espresso		
Bærtur		175,-
Elsker Pink Gin, raspberry and lemon		
Banana Daiquiri		175,-
Bayou Rum, Cartron Liqueur Banane and lime		
Solkyss		175,-
Peachtree, cranberry and lemon		
Gin Basil Smash		175,-
Finsbury gin, lemon and basil		
Jungel Cat		175,-
Finsbury gin, Catron Triple sec, pineapple, maple		
Amaretto Sour		175,-
Villa Massa Amaretto, lemon and egg white		
Whiskey Sour		175,-
Monkey Shoulder, lemon and egg white		
Old Fashioned		175,-
Bourbon, Angostura and orange zest		
Negroni		175,-
Finsbury Gin, Vermouth Rosso, Campari and orange		
Irish Coffee		175,-
Tullamore Dew, maple syrup, coffee and cream		
Coffee Baileys		150,-
Baileys and coffee		

GIN & TONIC

Bareksten Orange zest	175,-
Hendrick's Cucumber and black pepper	175,-
Hendrick's Another Gin 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,-
Brockmans Forest berries	160,-
Tanqueray No. 10 Grapefruit	160,-
Gin Mare Cherry tomato and olives	160,-
Malfy Gin Rosa Grapefruit	160,-
Lyng Blueberry	160,-
Elsker Pink Gin Red berries	160,-
Tanqueray Rangpur Lime	160,-

WHISKY & BOURBON

Glenfiddich 12	120,-
Glenfiddich 15	170,-
Glenfiddich 18	230,-
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	105,-
Bulleit 95 Rye	110,-

RUM

Zacapa Centenario 23	135,-
Zacapa XO	230,-

COGNAC

De Luze VSOP	100,-
De Luze XO	125,-
Rémy Martin 1738 Accord Royal	170,-
Rémy Martin XO Excellence	325,-

AQUAVIT

Bareksten Botanical Aquavit	145,-
Bergens Aquavit 1818	150,-
Gammel Opland	150,-
Lysholm No 52	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 Served ice cold	110,-
Campari Bitter	95,-
Dartigalongue Bas Armagnac VSOP	120,-
Le Calvados de Christian Drouin	125,-
Bareksten Illsint Absinthe	210,-