

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	75,-
Sourdough bread with whipped butter and hummus	75,-

STARTERS

Aquavit Cured reindeer	225,-
Reindeer cured with norwegian aquavit with Lingonberry jam, walnuts, leek mayonnaise and rucola	
SU VN E H SE	

Cep Mushroom soup	195,-
Creamy forest mushroom soup and crispy fried enoki mushroom	
M SU H	

MAINS

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

EXTRA HUNGRY?

Bigger smoothie +30,- | Fries +55,- | Sweet potato fries +65,- | Croissant +10,-

Caesar Salad	285,-
Romano salad with grilled chicken, bacon, parmesan, tomatoes, croutons and Caesar dressing with anchovies	
M E H SE F	

Bjerck's "Prinsefisk"

Cod with asparagus, parsnips and shrimps, served with cream sauce, kale, small potatoes and puff pastry

525,-

F | SK | M | H | SU

Fish & chips

Deep-fried cod served with pea purée, tartar sauce, fries, lemon and dill

425,-

F | E | H | SU | M

Creamy Fish Soup

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

345,-

F | M | SK

Tenderloin

Tenderloin of ox with potato cream, balsamic marinated mushrooms, baked tomatoes and a red wine sauce

545,-

M | SU

Misoglazed cabbage

With butternut squash, pickled onions, goat cheese dressing and pumpkin seed

395,-

M | SU | H | SO

Bjerck's cheeseburger with fries

Norwegian beef with cheddar, romaine lettuce, tomatoes, red onion, pickled cucumber and Bjerck dressing

325,-

H | M | E | SU | SE | CAN BE MADE VEGAN AND VEGETARIAN

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, almond crumble and homemade chocolate sauce on the side

H | M | MN

Butterscotch pannacotta 165,-
With marinated plums and oat crumble

M | SU | H

Chocolate crèmeux 185,-
With vanilla ice cream, almonds croquant and olive oil

E | M | MN | H

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,-

Erdinger Non-Alcoholic Beer 0.33l 105,-

Nøgne Ø Stripped Craft 0.33l 85,-

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,-
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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,-

BEER & CIDER

BEER & CIDER ON TAP

Hansa Pils 0.4l/0.6l 4.7%	135/185,-
Nøgne Ø 4885 Blanc 0.3l/0.5l 4.7 %	135/175,-
Hansa Mango IPA 0.4l 4.7%	145,-
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 No Quarter Extra special bitter 0.33l 5,9%	155,-

BOTTLED BEER & CIDER

Sol 0.33l 4.5%	130,-
Heiniken Light lager 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 Light lager 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	165,-
Aperol, Prosecco and orange	
Campari Spritz	165,-
Campari, Prosecco and orange	
Sarti Spritz	165,-
Sarti Rosa, Prosecco and lime	
Limoncello Spritz	165,-
Limoncello Villa Massa, Prosecco and lemon	

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, Catron Verde, chili, raspberry, lemon and cranberries		
Espresso Martini		175,-
Stolichnaya Vodka, Kahlúa and espresso		
Bærtur		175,-
Elsker Pink Gin, raspberry and lemon		
Adams Eple		175,-
Finsbury gin, Catron Verde, lime, cinnamon and egg white		
Cherry Bourboun		175,-
Bulleit Bourboun, cherry, lemon and egg white		
Smokey Pear		175,-
Bulleit Rye, pear, maple, lemon and smoked cinnamon		
Who why?		175,-
Elsker Pink Gin, Cartron Crème de Cassis, lemon and prosecco		
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,-
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	175,-
Tanqueray No. 10 Grapefruit	175,-
Gin Mare Cherry tomato and olives	175,-
Malfy Gin Rosa Grapefruit	175,-
Lyng Blueberry	175,-
Elsker Pink Gin Red berries	175,-
Tanqueray Rangpur Lime	175,-
Harahorn Blueberry	175,-

WHISKY & BOURBON

Glenfiddich 12	120,-
Glenfiddich 15	170,-
Glenfiddich 18	230,-
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,-

LIQUORS ETC.

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