

BRUNKEBERGS BAGERI OCH BISTRO

*Freshly mixed
smoothies!*

monday to friday 7am-10 am

BREAKFAST

saturday 8 am-11 am

WE BAKE A VARIETY OF
BREAD, CROISSANTS,
PAINS AU CHOCOLAT,
BUNS AND OTHER
SWEETS EVERYDAY

BRING HOME!
WE BAKE ARTISAN
BREADS IN HOUSE,
7 DAYS A WEEK

*Varieties of freshly prepared
sandwiches every day!*

BAKERY

Bread and Butter 115 kr
*Fresh baked bread, butter, toppings
and vegetables*

Scones with cream cheese and curd/jam 45 kr

Danish rye with one of the choices:

- Avocado, boiled egg and chili flakes 79 kr
- Avocado-smash, feta cheese and za'atar 79 kr
- Seared liver paté, bacon and maple syrup 79 kr

Grilled croissant with cheese and ham 59 kr

DAIRY AND PORRIDGE

Thick yoghurt with one of the choices:

- Chia seeds, banana, honey and
toasted hazelnuts 89 kr
- Acai, banana, raspberries, peanut butter
and toasted coconut flakes 89 kr
- Berries, honey and house made granola 75 kr

Porridge made with 'Warbro' naked oats
and pumpkin seeds with milk/oat milk and
with one of the choices:

- Berries 75 kr
- Banana, peanut butter and honey 85 kr
- Chia seeds, blueberries and salted,
toasted almonds 85 kr

EGGS

Brekkie burger 115 kr
*Bacon, egg, avocado, chili mayonnaise
and cheese in a brioche*

Scrambled eggs on butter fried bread with:

- Bacon *or* small sausages *or* avocado 140 kr
- Smoked salmon 150 kr

Scrambled eggs on butter fried bread 105 kr

Eggs Benedict; smoked ham on butter fried
brioche with house made hollandaise 149 kr

Eggs Royale; smoked salmon on butter fried
brioche with house made hollandaise 165 kr

Eggs Florentine; spinach on butter fried
brioche with house made hollandaise 149 kr

Add one extra egg +15kr

One boiled egg, with Kalles caviar 30 kr

One fried egg, your way,
on butter fried bread 40 kr

BREAKFAST PACKAGE 110 KR

Filter coffee

Sandwich

Juice or smoothie

SPECIAL COFFEE +10 KR

Boost your day: Ginger shot 25 kr



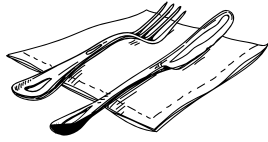
BRUNKEBERGSBAGERIOCHBISTRO

WE WORK EXCLUSIVELY WITH THE FINEST AND MOST CAREFULLY SELECTED INGREDIENTS.
WE USE ORGANIC AND LOCAL INGREDIENTS AS MUCH AS POSSIBLE.
WE BAKE AND COOK EVERYTHING ON THE SPOT, FROM SCRATCH AND BY HAND.

Birger Jarlsgatan 53, 111 45 Stockholm | info@brunkebergsbageriochbistro.se | 08-10 62 25
At the moment: monday-friday 7am-5pm, saturday 8am-5pm, sunday closed

ALLERGIES OR QUESTIONS ABOUT OUR INGREDIENTS? PLEASE ASK.

BRUNKEBERGS
BAGERI
OCH BISTRO



BOOK A TABLE;
PHONE 08-10 62 25

À la carte
Lunch

monday to friday 11am–2pm
saturday ~~and sunday~~ 11³⁰am–3³⁰pm

BRING HOME!
WE BAKE ARTISAN
BREADS IN HOUSE,
7 DAYS A WEEK.

If you can't stay – take me away!



Seven days a week we cook proper lunch for you.

We work exclusively with the finest and most carefully selected ingredients. Everything is baked and cooked here, from scratch and by hand.

Swedish classics, modern food, soups, salads, sandwiches and much more. Welcome!



BRUNKEBERGSBAGERIOCHBISTRO

Children's menu is available

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BRING HOME!

WE BAKE A VARIETY OF
BREADS, CROISSANTS,
PAINS AU CHOCOLAT,
BUNS AND OTHER
SWEETS EVERYDAY

the kitchen is open 8⁰⁰am–3⁰⁰pm

WEEKEND

breakfast | brunch | lunch

SUGGESTIONS AND
CHILDREN'S MENU
IS ON THE BOARD
IN THE SHOP,
MOST DISHES
ARE AVAILABLE IN
CHILD PORTIONS

BREAKFAST is served 8am–11am

See separate menu

*A selection of our famous, hearty
sandwiches are always available!*

BRUNCH AND LUNCH

Scrambled eggs on butter fried bread with:

- Bacon *or* small sausages *or* avocado 155 kr
- Smoked salmon 165 kr

Scrambled eggs on butter fried bread 115 kr

Eggs Benedict; smoked ham on butter fried
brioche with house made hollandaise 165 kr

Eggs Royale; smoked salmon on butter fried
brioche with house made hollandaise 179 kr

Eggs Florentine; spinach on butter fried
brioche with house made hollandaise 165 kr

Add one extra egg +15kr

Danish rye with one of the choices:

- Avocado, boiled egg and chili flakes 79 kr
- Avocado-smash, feta cheese and za'atar 79 kr
- Seared liver paté, bacon and maple syrup 79 kr

Grilled sandwich with french fries 145 kr

CLASSICS

Brioche French Toast with:

Cinnamon sugar, whipped cream
and berries 145 kr

Brekkie burger with french fries 155 kr
Bacon, egg, avocado, chili mayonnaise
and cheese in a brioche

SIDEORDER

Side salad *or* French fries 40 kr

Half an avocado 40 kr

*Soup of the day, Daily mains, Daily veg
and more – see the board.*

JUICE AND SMOOTHIE

Freshly squeezed orange juice 38 kr

Smoothie (yoghurt or lactose free) 52 kr

Boost your day: Ginger shot 25 kr

BEVERAGE

House blend, filter coffee | Espresso and other varieties with milk | Organic tea | Hot chocolate
Juice, lemonade, fruit drink, soda and water | *For wine and beer, please see separate drink menu*

→ Hey, it's weekend! One glass of Cava 95 kr ←



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WINE AND BEER

SPARKLING WINE

Celebrandum Cava Brut CASTELL D'OR, SPANIEN

Fruity scent with hints of citrus, green apples, herbs and toast.

Dry, fresh and fruity taste with fine mousse, elements of citrus, pear, mineral and brioche.

Glass, 18 cl 95 kr

Half bottle 195 kr Bottle 375 kr

DRY WHITE WINE

Masi Modello Bianco MASI, VENETO, ITALIEN

Fresh and long taste of peaches, tropical fruits and grapefruit.

Glass 85 kr

Bottle 370 kr

Riesling Sauvage GEORG BREUER, RHEINGAU, TYSKLAND

Crisp, dry, with hints of grapefruit, pineapple, apple and minerals.

Glass 105 kr

Bottle 425 kr

Petit Chablis blanc Cailloux PASCAL BOUCHARD, CHABLIS, FRANKRIKE

Wide and tasty with expressive character and scent of lemon and a little sea breeze.

Glass 130 kr

Bottle 540 kr

RED WINE

Periquita Red JOSÉ MARIA DA FONSECA, SETÚBAL, PORTUGAL

House Red

Spicy, fruity and flavorful wine with hints of dark berries, cherries, licorice and herbs.

Glass 85 kr

Bottle 370 kr

Vidal-Fleury Côtes du Rhône Villages VIDAL-FLEURY, RHÔNE, FRANKRIKE

Flavor with hints of pepper, dark berries and gives a long lasting impression.

Glass 105 kr

Bottle 425 kr

Masi Brolo Campofiorin Oro MASI, VENETO, ITALIEN

Tight, powerful with fresh and distinct tannins.

Cask flavors of black cherry, cocoa, licorice and herbst.

Glass 130 kr

Bottle 540 kr

BEER

Brooklyn lager BROOKLYN BREWERY Lager, 5,2%, USA

Wide, malt flavor with hints of orange marmalade, crackers, herbs, apricot and rye bread.

Bottle 69 kr

Heineken HEINEKEN Blond lager, 5,0%, Netherlands

Tasty bread flavors with hints of honey, crispbread and citrus.

Bottle 69 kr

St Eriks IPA S:T ERIKS BRYGGERI India pale ale, 5,3%, Sweden

Wide, aromatic hop flavor with clear bitter, hints of dried fruit, herbs, crackers and orange.

Bottle 69 kr

Klackabacken KLACKABACKENS BRYGGERI Pilsner, 4,2%, Sweden

Malty taste with hints of light bread, honey, herbs and citrus.

Bottle 69 kr

Drink'in The Sun MØKKELLER Non-alcoholic beer, 0,3%, Denmark

Aromatic and bitter, with lots of hops, elements of apricot, mango, grapefruit, syrup and fresh herbs.

Bottle 39 kr



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NON-ALCOHOLIC OPTIONS AVAILABLE