

Today's Favourites

The best produce of the day,
for all at the table
Snacks and 3 servings 395 kr.

Starters

Brandade

Cod, potato, croutons, and greens
125 kr.

Sardines

White beans, parsley, chilli and lemon
90 kr.

Cured Salmon

Frissé, herbs and cream and white asparagus from Søren Wiuff
135 kr.

Chèvre chaud

Goat cheese, salad, chervil and walnut
125 kr.

Soft foie gras

Rhubarb compote, nuts and grilled bread
150 kr.

Tartare "Bar'Vin"

Pickled brown beech, piment d'Espelette, capers and watercress
145 kr.

Charcuterie

Selection of cold cuts and cured meat
125 kr.

Cecina de León & Mozzarella di Bufala

Smoked and cured beef topside
Min. 2 persons 165 kr. pr. person

Pata Negra, Iberico Bellota, Cinco Jotas

225 kr.

Mains

Vegetables

Cauliflower, celery, red currant, and hazelnuts
175 kr.

Risotto & Sweetbread

Veal, mushrooms, chives and parmesan
195 kr.

Moules

White wine, leek, fennel and herbs
195 kr.

Whole plaice

Capers, parsley, lemon, potato and brown butter
235 kr.

White Osso Buco

Soft polenta, celery, and gremolata
225 kr.

Côte de Boeuf

Vegetables, garlic and choron sauce
375 kr. pr. person

min. 2 persons, approx. 50 min. Cooking time

Payments with credit cards will be charged a fee according to the fee
card issuer currently charges the Bar'Vin