

MEDITERRANEAN

Seafoodbar

Pop-Up at Bar'Vin

MENU

Everything should be shared.

The kitchen determines the pace and order of dishes - Fresh seafood and fish may be sold out.

A suiting quantity of herbs, lemon, marinade or herb mayo is served for all dishes.

BREAD EACH 50 KR.

Bread & olive oil	3 large slices
Pan con tomate	2 large slices
Grilled bread & aioli	2 large slices

SNACKS

Fjord shrimp, deep-fried	95 kr.
Whiting, deep-fried	75 kr.
Croquetas de Bacalao	75 kr.
Sardines	65 kr.
Pata Negra (meat)	125 kr.
Txistorra (meat)	85 kr.

COLD SEAFOOD

Oysters Gillardeau	3 or 6 pcs	115/210 kr.
Oysters Poésie	3 or 6 pcs	95/175 kr.
Crevettes		110 kr.
Shrimps		95 kr.
Sea snails		85 kr.
Crab claws		150 kr.
King crab		275 kr.
Norway lobster tails		165 kr.
Half lobster		195 kr.

HOT SEAFOOD

Ask for today's specialties	
Whole Norway lobster	195 kr.
Moules Marinière	125 kr.
Today's whole fish	145 kr.
Côte & lobster (2-4 pers.)	795 kr.

SIDES EACH 65 KR.

Salsa verde
Sauce choron
French fries & piment d'espelette
New potatoes, butter & peas
Tomato salad, olives and basil
Green salad vinaigrette
Grilled vegetables & Parmesan

FINAL EACH 85 KR.

Comté
Rhubarb trifle
Rokkedyse berries & double creme