



Menu

June 2019
Tuesday to Saturday

Aperitif

Bubbles
90 DKK

Champagne Charpentier
145 DKK

½ flaske Champagne, Bollinger
425 DKK

Sherry, Amontillado, Xixarito
90 DKK

Snacks

Olives
45 DKK

Truffle chips
50 DKK

Marcona almonds
65 DKK

Grilled Txistorra sausage
65 DKK

Bar'Vin Menu

Eat like a 'Vigneron'

The menu will be served to all at the table.

Pulpo with potato, green olives and chili

Green asparagus with crevettes and chive flowers

White asparagus with parmesan vinaigrette and herbs

San Daniele ham

Grilled Txistorra sausage

Tartare Bar'Vin

Cockeral

Grilled salad, carrots and rhubarb

Price per guest 495 DKK

Change the main course to Côte de Boeuf – Extra 100 DKK

Wine pairing

Drink like a 'Vigneron'

Price per guest 495 DKK

Drink like a "Sommelier"

Price per guest 875 DKK

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



Menu

June 2019

Starters

Pulpo

Potato, green olives and chili
135 DKK

Sardines

White beans, parsley, chilli and lemon
90 DKK

Crevettes

Grilled bread and herb mayo
135 DKK

Chèvre Chaud

Salad, goat cheese and walnut
125 DKK

Caprese

Danish tomatoes with mozzarella and pickled olives
125 DKK

Soft Foie Gras

Rhubarb compote, hazelnuts and grilled bread
150 DKK

Charcuterie

Selection of cold cuts and cured meat
125 DKK

Pata Negra

Iberico Bellota, Joselito
225 DKK

Tartare "Bar'Vin"

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

Cecina de León & Mozzarella di Bufala

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

Mains

Asparagus

Green and white with parmesan vinaigrette and chervil
195 DKK

Green Risotto

Peas, herbs and parmesan
175 DKK.

Moules

White wine, leek, fennel and herbs
195 DKK

Grey Mullet

New potatoes, peas, spinach and fumé
225 DKK

Cockerel

Grilled salad, carrots and rhubarb
225 DKK

Côte de Boeuf

Asparagus, potatoes, garlic and choron sauce
375 DKK. pr. person

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