



Menu

September

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

Crispy shrimps
65 DKK

Bar'Vin Menu

Eat like a 'Vigneron'

The menu will be served to all at the table.

Brandade, watercress, capers and toasted bread

Sardines, white beans, parsley, chilli and lemon

Aubergine, lemon and mozzarella

Coppa

Grilled apricots and duck hearts

Tartare Bar'Vin

Pork Chop

Apples, sage and soft polenta

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

September

Starters

Sardines

White beans, parsley, chilli and lemon
95 DKK

Brandade

Codfish and potato, watercress, capers and toasted bread
125 DKK

Pulpo

New onion, bell peppers, parsley and chili
135 DKK

Salad

Figs, walnuts, honey and blue cheese
125 DKK

Mushroom toast

Mushrooms, cream and parsley
145 DKK

Charcuterie

Selection of cold cuts and cured meats
125 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

Beetroots

Pickled blackberries, tarragon and white beans
165 DKK

Mackerel

Tomato, fumet, olives, and potatoes
225 DKK

Sweetbreads

Lettuce hearts, peas, pickled onions and ventrèche
195 DKK

Pork Chop

Apples, sage and soft polenta
225 DKK

Côte de Boeuf

Vegetables, garlic and choron sauce
395 DKK. pr. person
min. 2 persons, approx. 50 min. Cooking time

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