



# Menu

March 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.

Croquetas  
65 DKK.

## Bar'Vin Menu

Eat like a 'Vigneron'

The menu will be served to all at the table.

Pulpo with chili, potato and green olives

Lumpfish roe with avocado and crème fraîche

Salami di Tartufo Nero Piemonte

Crouton with duck heart and liver

Rucola with orange, walnut, pickled fennel

Tartare Bar'Vin

Pork Neck

Ramsons, leeks and celery

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

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## Starters

### **Lumpfish roe with avocado**

Crouton, almonds, onion and herbs  
135 DKK.

### **Pulpo**

Chili, potato and green olives  
135 DKK.

### **Sardines**

White beans, parsley, chilli and lemon  
90 DKK.

### **Endive**

Walnut, tarragon and blue cheese  
125 DKK.

### **Soft Foie Gras**

Apricot compote, nuts and grilled bread  
150 DKK.

### **Charcuterie**

Selection of cold cuts, rillettes 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

### **Sautéed savoy cabbage**

Mushrooms, garlic, lemon and hazelnut  
175 DKK.

### **Moules**

White wine, leek, fennel and herbs  
195 DKK.

### **Risotto**

Pike perch, seafood, parmesan and fennel  
195 DKK.

### **Bouillabaisse**

Fish soup, shrimps and mussel with grilled bread and rouille  
245 DKK.

### **Pork Neck**

Celery, leeks and ramsons  
195 DKK.

### **Côte de Boeuf**

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