



# Menu

## Week 11

### Snacks

#### **Grilled bread & Bean hummus**

50 DKK

#### **Marcona almonds**

65 DKK

#### **Calvi olives**

50 DKK

#### **San Daniele ham**

85 DKK

Cow cheese

#### **Comté Extra**

75 DKK

#### **Truffle chips**

50 DKK

#### **Crispy shrimps**

65 DKK

#### **Pata Negra ham**

125 DKK

Goat cheese

#### **Garrotxa**

65 DKK

#### **Truffle salami**

65 DKK

### Starters

#### **Salt-baked celeriac**

Brown butter, capers and hazelnuts

95 DKK

#### **Chèvre chaud**

Salad, goat cheese and walnuts

125 DKK.

#### **Mushroom risotto**

Parmesan and chives

145 DKK

#### **Lumpfish roe with avocado**

Crouton, almonds, onion and herbs

135 DKK.

#### **Sardines**

White beans, parsley, chilli and lemon

95 DKK

#### **Soft duck liver**

Apricot compote, nuts and grilled bread

150 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



# Menu

Uge 11

## Mains

### **Beetroots**

Goat cheese, pickled mustard seed and tarragon  
175 DKK

### **Fish**

Pollack, parsley roots, fennel and fumet  
225 DKK

### **Sweetbread**

Grilled onions and pickled green tomatoes  
175 DKK

### **Veal cheeks**

Beetroots, pickled fennel and soft polenta  
225 DKK

### **Côte de Boeuf**

Roasted potatoes, green salad, garlic and choron sauce  
395 DKK. pr. person  
*min. 2 persons, approx. 50 min. Cooking time*

## Bar'Vin Menu & Wine Menu

### *Eat like a 'Vigneron'*

The menu will be served to all at the table.

Lumpfish roe with avocado, almonds, onion and herbs

Brandade Cod, potato, croutons and greens

Salt-baked celeriac, browned butter and hazelnuts

San Daniele ham and Mozzarella di Bufala

Txistorra sausage, mustard mayo and pickled red onions

Tartare Bar'Vin

Veal cheeks

Beetroots, pickled fennel and soft polenta

### **Price per guest 495 kr.**

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

### *Drink like a 'Vigneron'*

Wine pairing

**Price per guest 495 DKK**

### *Drink like a "Sommelier"*

Wine pairing

**Price per guest 875 DKK**

Ved betalinger med kreditkort pålægges et gebyr  
svarende til det enhver tid gældende gebyr som kortudsteder opkræver Bar'Vin