



Menu

Snacks

Grilled bread and bean hummus

50 kr.

Marcona almonds

65 kr.

Truffle salami

65 kr.

Coppa Antico

60 kr.

Cows cheese

Comté Extra

75 kr.

Truffle chips

50 kr.

Calvi olives

50 kr.

Pata Negra

125 kr.

Goats cheese

Danish Tomme

75 kr.

Greens with goat cheese cream

50 kr.

Starters

Soup

Jerusalem artichoke, apples, hazelnuts and herbs

95 kr.

Bitter salad

Radicchio, frisée, walnut, blue cheese and figs

110 kr.

Chanterelles

Toast, butter and herbs

145 kr.

Sardines

White beans, parsley, chili and lemon

95 kr.

Brandade

Codfish, potatoes, watercress, capers and lemon

125 kr.

Soft duck liver

Rhubarb compote, nuts and grilled bread

145 kr.

Tartare "Bar'Vin"

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

145 kr.

Cecina de León & Mozzarella di Bufala

Smoked and cured beef topside

Min. 2 persons 165 kr. pr. person

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



Menu

Mains

Mushroom Risotto

parsley and parmesan
195 kr.

Fish

Today's catch, tomato, onion and fumet
235 kr.

Veal Cheek

Celeriac, baked onions, herbs and soft polenta
210 kr.

Côte de Boeuf

Sauce Choron, crispy potatoes, roasted garlic and green salad
395 kr. pr. person
min. 2 persons, approx. 50 min. Cooking time

Bar'Vin Menu & Wine Menu

Eat like a 'Vigneron'

Sharing menu for the whole table.

3 x Snacks:

Whiting, Txistorra and Pata Negra

Bitter salad; Radicchio, frisée, walnut, blue cheese and figs

Brandade; Codfish, potatoes, watercress, capers and lemon

Tartare Bar'Vin

Veal Cheek

Celeriac, baked onions, herbs 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 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 875 kr.