



# 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

### **Garrotxa**

75 kr.

### **Greens with goat cheese cream**

50 kr.

## Starters

### **Soup**

Jerusalem artichoke, apples, hazelnuts and herbs

95 kr.

### **Endive**

Walnut, tarragon and blue cheese

125 kr.

### **Risotto**

Black autumn truffle, mushroom and parsley

195 kr.

### **Sardines**

White beans, parsley, chili and lemon

95 kr.

### **Brandade**

Codfish, potatoes, watercress, capers and lemon

125 kr.

### **Soft duck liver**

Apricot 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

#### **Fish**

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

#### **Bouillabaisse**

Fish soup, shrimps and mussels with grilled bread and rouille  
265 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**

Pata Negra, Txistorra and duck rillettes

#### **Endive salad**

walnut, tarragon and blue cheese

#### **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.**