



Menu

Snacks

Grilled bread and bean hummus

50 kr.

Oyster "Poèsie"

and Herb mayo

95 kr.

Almonds

50 kr.

Truffle salami

65 kr.

Coppa Antico

60 kr.

Cow's cheese

Comté Extra

75 kr.

Greens

with goat's cheese cream

65 kr.

Truffle chips

50 kr.

Calvi olives

50 kr.

Pata Negra

125 kr.

Goat's cheese

Garrotxa

75 kr.

Starters

Sardines

White beans, parsley, chili and lemon

95 kr.

Ceviche

White fish, chili, lemon and herbs

125 kr.

Norway Lobster

Parsley, garlic and herbs

185 kr.

Risotto

Seafood, peas, herbs and parmesan

145 kr.

Insalata Caprese

Tomato, Mozzarella di Bufala and basil

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

Vegetable

Pointed cabbage, lemon, peas, and fresh hazelnuts
175 kr.

Fish

Whole plaice on the bone with summer salad, lemon, and herbs
235 kr.

Mussels

White wine, fennel and herbs
185 kr.

Chicken

Breast, corn, chanterelles, and soft potato
210 kr.

Côte de Boeuf

Sauce choron, corn, roasted garlic, and crispy potatoes
min. 2 persons, approx. 50 min. Cooking time
395 kr. pr. person

Bar'Vin Menu

Eat like a 'Vigneron'

Sharing menu for the whole table.

3 x Snacks

Scallop, "fjord" shrimps and Cod fish

Insalata Caprese

Tomato, Mozzarella di Bufala and basil

Ceviche

White fish, chili, lemon and herbs

Tartare Bar'Vin

Chicken

Breast, corn, chanterelles, and soft potato

Price per guest 495 kr.

Change the main course to Côte de Boeuf + 100 DKK

Drink like a 'Vigneron'

Wine pairing

Price per guest 495 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 875 kr.

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