



# Menu

## Snacks

### Grilled bread and bean hummus

50 kr.

### Oyster "Poèsie"

Au Naturel/Salsa

3 stk. 110 kr.

### Truffle salami

65 kr.

### Beef lomo

125 kr.

Cow's cheese

### Comté Extra

85 kr.

### Greens

Grilled Padron Pepper

65 kr.

### Crispy Whiting

85 kr.

### Pata Negra

125 kr.

Goat's cheese

### Garrotxa

75 kr.

## Starters

### Sardines

White beans, parsley, chili and lemon

95 kr.

### Pulpo

Tomato, chili and potatoes

165 kr.

### Mushrooms

Pan-fried and pickled, "Bakskuld" and herbs

135 kr.

### Risotto

Black winter truffle, mushrooms, parmesan

185 kr.

### Endives

Pear, walnut, blue cheese and tarragon

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

#### **Celeriac**

Salt-baked and purée, hazelnuts, herbs and brown butter  
175 kr.

#### **Fish**

Sea bass on the bone with cabbish and romesco  
245 kr.

#### **Beef**

Brisket with beetroot, horseradish and soft potatoes  
225 kr.

#### **Côte de Boeuf "Gourmandiet"**

Sauce choron, crispy potatoes, little green salad and roasted garlic.  
*min. 2 persons, approx. 50 min. Cooking time*  
495 kr. pr. person

## Bar'Vin Menu

### *Eat like a 'Vigneron'*

Sharing menu for the whole table.

#### **3 x Snacks**

Vegetables, fish and meat

#### **Pulpo**

Tomato, chili and potatoes

#### **Risotto**

Mushrooms and parmesan  
(Add black winter truffle +50 kr.)

#### **Tartare Bar'Vin**

#### **Beef**

Brisket with beetroot, horseradish and soft potatoes

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

Change the main course to Côte de Boeuf +150 DKK

### *Drink like a 'Vigneron'*

Wine pairing

**Price per guest 495 kr.**

### *Drink like a "Sommelier"*

Wine pairing

**Price per guest 875 kr.**