



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

Goat's cheese cream

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.

Rillettes

Salmon, radish, dill and croutons

135 kr.

Risotto

Truffle, mushrooms, parmesan

185 kr.

Endives

Plum, peach, 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 caponata
245 kr.

Pork

Barbecue pork belly, onion, root vegetables, herbs and soft polenta
225 kr.

Côte de Boeuf

Sauce choron, crispy potatoes, little green salad and roasted garlic.
min. 2 persons, approx. 50 min. Cooking time
475 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
Plus black autumn truffle +50 kr.

Tartare Bar'Vin

Pork

Barbecue pork belly, onion, root vegetables, herbs and soft polenta

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.