



# Menu

## Snacks

**Grilled bread and bean hummus**

50 kr.

**Oyster "Poèsie"**

Au Naturel/Salsa

3 stk. 110 kr.

**Truffle salami**

65 kr.

**Charcuterie from Joselito**

95 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

195 kr.

**Brandade**

Codfish, potatoes, watercress, capers and lemon

135 kr.

**Risotto**

Truffle, mushrooms, parmesan

165 kr.

**Salad**

Plum, peach, walnut, blue cheese and herbs

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

#### **Celery**

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

#### **Fish**

Sea bass on the bone with caponata  
225 kr.

#### **Chicken**

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

#### **Côte de Boeuf**

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

## Bar'Vin Menu

### **Eat like a 'Vigneron'**

Sharing menu for the whole table.

#### **3 x Snacks**

Vegetables, fish and meat

#### **Brandade**

Codfish, potatoes, watercress, capers and lemon

#### **Pulpo**

Tomato, chili and potatoes

#### **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.**