



Menu

Snacks

Grilled bread and bean hummus

50 kr.

Oyster "Poèsie"

Au Naturel/Salsa

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.

Norway Lobster

Parsley, garlic and herbs

165 kr.

Risotto

Seafood, Fennel, herbs and parmesan

145 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

Cabbage

Pointed, lemon, peas, and hazelnuts
175 kr.

Fish

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

Chicken

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

Côte de Boeuf

Sauce choron, cabbage, 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

Vegetables, fish and meat

Salad

Plum, peach, walnut, blue cheese and herbs

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.