



Lunch

Wednesday to Saturday

11:30 - 16:00

Menu

Eat like a 'vigneron'

5 small servings ... Fish, meat and vegetables.

The menu will be served to all at the table.

Price per guest 325 kr.

Bar'Vin Classics

Sardines

White beans, parsley, chili and lemon

90 kr.

Brandade

Cod, potato, crouton and greens

125 kr.

Chèvre Chaud

Goat cheese, salad, chervil and walnut

125 kr.

Soft foie gras

Rhubarb compote, nuts & grilled bread

150 kr.

Tartare "Bar'Vin"

Pickled brown beech, piment d'Espelette, capers and watercress

145 kr.

Cecina de León & Mozzarella di Bufala

Smoked and cured topside of beef

Min. 2 persons 165 kr. pr. person

| <u>Charcuterie</u> | | | <u>Cheeses</u> | | | |
|---|----|---------|-----------------------------|------------|----|--------|
| Salame Cinghialotto | IT | 70 kr. | | | | |
| Salami di Tartufo Nero | IT | 85 kr. | Comté 18 mdr. | Cow/Hard | FR | 70 kr. |
| Salame di Finocchiona | IT | 65 kr. | Reblochon | Cow/Soft | FR | 60 kr. |
| Coppa | IT | 85 kr. | Coulommiers | Cow/Soft | FR | 55 kr. |
| Prosciutto di San Daniele | IT | 110 kr. | Fourme d'Ambert | Cow/Blue | FR | 55 kr. |
| Prosciutto di Parma | IT | 110 kr. | Garrotxa | Goat/Hard | ES | 60 kr. |
| Jamón Mangalica | ES | 135 kr. | Selles-sur-Cher | Goat/Soft | FR | 70 kr. |
| Cecina de León | ES | 110 kr. | Pecorino del Fieno | Sheep/Hard | IT | 65 kr. |
| Pata Negra | ES | 225 kr. | | | | |
| <u>Selection</u> | | | | | | |
| Selection of charcuterie | | | Selection of Cheeses | | | |
| 125 kr. | | | 175 kr. | | | |
| Selection of charcuterie and cheeses | | | | | | |
| 275 kr. | | | | | | |

Payments with credit cards will be charged a fee according to the fee card issuer currently charges the Bar'Vin