



Menu

Week 11

Lunch Menu

Eat like a 'Vigneron'

The menu will be served to all at the table.

Lumpfish roe with avocado

Crouton, almonds, onion and herbs

San Daniele & Mozzarella di Bufala

Salt-baked celeriac

Brown butter, capers and hazelnuts

Veal cheeks

Beetroots, pickled fennel and soft polenta

All four dishes 325 DKK. per guest
Choose one dish 165 DKK per guest

Wine Pairing

Drink like a 'Vigneron'

Choose; two, three or four glasses that suits
325 DKK

Extra Extra

Tartare "Bar'Vin"

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

Comté Extra & Jura wine

Cheese and wine from same terroir
165 DKK

Trifli

Apple, white chocolate, macaroons, port and cream
85 DKK

Ved betalinger med kreditkort pålægges et gebyr
svarende til det enhver tid gældende gebyr som kortudsteder opkræver Bar'Vin