



## Menu

### Snacks

#### Grilled bread and bean hummus

50 kr.

#### Oyster "Poèsie"

Au Naturel/Salsa

3 stk. 110 kr.

#### Truffle salami

85 kr.

#### Coppa Antico

85 kr.

Cow's cheese

#### Comté Extra

85 kr.

#### Greens

Grilled Padron Pepper

65 kr.

#### Crispy Whiting

85 kr.

#### Pata Negra

125 kr.

Goat's cheese

#### Garrotxa

75 kr.

### "Smørrebrød"

#### Sardines

Potatoes, chili and green olives

95 kr.

#### Today's crispy fish

Salsa verde, hand-peeled shrimps and lemon

165 kr.

#### Pulpo

Tomato, chili and garlic

165 kr.

#### Potato "Mad"

Celery purée, hazelnuts, and confit lemon

95 kr.

#### Duck rillettes

Fennel, cornichons and mustard

125 kr.

#### Pariserbøf "BarVin"

Piment d'Espelette, pickled beech hats, beetroot and horseradish

195 kr.



## Menu

### Starters

#### **Lumpfish Roe**

Avocado, herbs and almond  
195 kr.

#### **Risotto**

Truffle "Tuber Borchii Vitt", mushrooms, parmesan  
185 kr.

#### **Salad**

Romaine, Pecorino, pine seed and grilled lemon vinaigrette  
125 kr.

#### **Soft Duck Liver**

Plum 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

### Mains

#### **Cabbage**

Pointed cabbage, Beluga lenses, eggplant, and crispy chickpeas  
175 kr.

#### **Chicken Breast**

Puree of parsley root and caramelized onions and grilled vegetables  
225 kr.

#### **Côte de Boeuf "Gourmandiet"**

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

### Cheese & Dessert

Ask for todays selection