



VINBAR - KØKKEN - BUTIK

Starters

- Bouillabaisse 135 kr.
Fishsoup, shrimps and mussel
with grilled bread and rouille
- Sardines 85 kr.
Parsley, Lemon and Chili
- Pulpo & Potato 125 kr.
Green olives, chili and lemon
- Endive salad 115 kr.
Pear, blue cheese, tarragon and walnuts
- Selection of Charcuteri 125 kr.
Cold cuts with olives, Macona almonds and cornichon
- Soft Foie Gras 135 kr.
Quince, hazelnuts and grilled bread
- Tatar Bar'Vin 135 kr.
- Cecina de Leon 145 kr.
Fennel, parmesan and Macona almonds

Mains

- Mushroom risotto 175 kr.
Chives and Parmesan
- Moules 175 kr.
Leeks, roots and white wine
- Bouillabaisse 225 kr.
Fishsoup, shrimps and mussel
with grilled bread and rouille
- Côte de Boeuf 350 kr. pr. person
Heaped greens, roasted garlic and Sauce Choron
Minimum 2 persons, approx. 45 min. cooking time
- Pork neck 195 kr.
Onions, herbs, celery and pork crisp
- Breast of mallard 225 kr.
Black cabbage, apple, chestnut and herbs
(wild game can contain buckshots)

Ask for the Dessert list

**Payments with credit cards will be charged a fee according to the fee
card issuer currently charges the restaurant**