



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.  
Apricot compote, hazelnuts and grilled bread

Tatar Bar'Vin 135 kr.

Cecina de Leon – Mozzarella di Bufala 145 kr. pr. pers.

***Minimum 2 persons***

## 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***

Nebbiolo braised Pork Cheeks 195 kr.  
Polenta, pearl onions, carrot and parsley

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**