



Starters

Sardines 85 kr.
Parsley, Lemon and Chili

Brandade 125 kr.
Codfish and potato. Radishes, crouton and lemon

Chevre Chaud 125 kr.
Goat cheese, salad, chervil and walnut

Selection of Charcuterie 125 kr.
Cold cuts with olives, marcona almonds, olive and cornichon

Soft Foie Gras 135 kr.
Apricot compote, hazelnuts and grilled bread

Tatare Bar'Vin 135 kr.

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

Mains

Risotto 175 kr.
Green asparagus, mushrooms, parsley and parmesan

Moules 175 kr.
White wine, leek, fennel and herbs

Cod 225 kr.
New onions, herbs, carrots and sauce nage

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.
White asparagus, new potatoes and carrots

Sweetbreads 225 kr.
Peas, oxheart cabbage and thyme

Ask for the Dessert list

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