



## Lunch

Wednesday to Saturday  
11:30 - 16:00

## Menu

### **Eat like a 'vigneron'**

5 small servings ... Fish, meat and vegetables.

The menu will be served to all at the table.

Price per guest 325 kr.

### Bar'Vin Classics

#### **Sardines**

White beans, parsley, chili and lemon  
90 kr.

#### **Brandade**

Cod, potato, crouton and greens  
125 kr.

#### **Chèvre Chaud**

Goat cheese, salad, chervil and walnut  
125 kr.

#### **Soft foie gras**

Rhubarb compote, nuts & grilled bread  
150 kr.

#### **Tartare "Bar'Vin"**

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

#### **Cecina de Léon & Mozzarella di Bufala**

Smoked and cured topside of beef  
Min. 2 persons 165 kr. pr. person

<u>Charcuterie</u>			<u>Cheeses</u>			
Salame Cinghialotto	IT	70 kr.				
Salami di Tartufo Nero	IT	85 kr.	Comté 18 mdr.	Cow/Hard	FR	70 kr.
Salame di Finocchiona	IT	65 kr.	Reblochon	Cow/Soft	FR	60 kr.
Coppa	IT	85 kr.	Coulommiers	Cow/Soft	FR	55 kr.
Prosciutto di San Daniele	IT	110 kr.	Fourme d'Ambert	Cow/Blue	FR	55 kr.
Prosciutto di Parma	IT	110 kr.	Garrotxa	Goat/Hard	ES	60 kr.
Jamón Mangalica	ES	135 kr.	Selles-sur-Cher	Goat/Soft	FR	70 kr.
Cecina de Léon	ES	110 kr.	Pecorino del Fieno	Sheep/Hard	IT	65 kr.
Pata Negra	ES	225 kr.				
<b><u>Selection</u></b>						
<b>Selection of charcuterie</b>			<b>Selection of Cheeses</b>			
125 kr.			175 kr.			
<b>Selection of charcuterie and cheeses</b>						
295 kr.						

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