



Menu

Snacks

Grilled bread and bean hummus

50 kr.

Marcona almonds

65 kr.

Truffle salami

65 kr.

Coppa Antico

60 kr.

Cows cheese

Comté Extra

75 kr.

Truffle chips

50 kr.

Calvi olives

50 kr.

Pata Negra

125 kr.

Goats cheese

Garrotxa

75 kr.

Greens with goat cheese cream

50 kr.

Starters

Soup

Jerusalem artichoke, apples, hazelnuts and herbs

95 kr.

Endive

Walnut, tarragon and blue cheese

125 kr.

Truffle Risotto

Mushroom, parmesan and parsley
Black autumn truffle or white truffle

225 kr./325 kr.

Sardines

White beans, parsley, chili and lemon

95 kr.

Brandade

Codfish, potatoes, watercress, capers and lemon

125 kr.

Soft duck liver

Apricot 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

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



Menu

Mains

Fish

Today's catch, pickled green tomatoes, onion and fumet
235 kr.

Bouillabaisse

Fish soup, shrimps and mussels with grilled bread and rouille
265 kr.

White Osso Buco

Shank, root vegetables, fennel, gremolata and soft polenta
210 kr.

Côte de Boeuf

Sauce Choron, crispy potatoes, roasted garlic and green salad
min. 2 persons, approx. 50 min. Cooking time
395 kr. pr. person

Bar'Vin Menu & Wine Menu

Eat like a 'Vigneron'

Sharing menu for the whole table.

3 x Snacks

Pata Negra, truffle salami and duck rillettes

Brandade

Codfish, potatoes, watercress, capers and lemon

Risotto

Black autumn truffle, mushrooms and parsley

White Osso Buco

Shank, root vegetables, fennel, gremolata and soft polenta

Tartare Bar'Vin

Veal Cheek

Celeriac, baked onions, herbs and soft polenta

Price per guest 495 kr.

Change the main course to Côte de Boeuf – Extra 100 DKK

Drink like a 'Vigneron'

Wine pairing

Price per guest 495 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 875 kr.

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