

VINBAR - KØKKEN - BUTIK

Menu

Bread and Snacks

Grilled bread with olive oil 45 kr.

Grilled garlic bread 50 kr.

Baba Ganoush and grilled bread 75 kr.

King oyster mushroom

Miso BBQ and chives

85 kr.

Oysters

3 stk. 145 kr.

Beetroot, ramsons and mustard

50 kr..

Hazelnut salami

85 kr.

Cow's cheese

Comté Extra

85 kr.

5g. Rossini Caviar

Pommes Anna and lardo

Per piece 125 kr.

Chipirones and aioli

85 kr.

Croqueta

Per piece 45 kr.

Pata negra

145 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Salad

Castel franco, asparagus, pecorino, pine nuts

145 kr.

Vitello tonnato

Veal, tuna, herbs and crispy capers

165 kr.

Sardines

White beans, chili, lemon and parsley

95 kr.

Brandade

Cod, potato, radish, watercress and lemon

145 kr.

Risotto Milanese

Saffron, marrow and parmesan

195 kr.

Sweetbreads

Fricassé with asparagus, carrots and peas

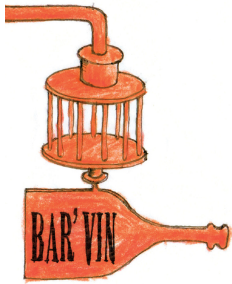
185 kr.

Tartare "Bar'Vin"

Pickled brown beech, piment d'Espelette, capers and watercress

165 kr.

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



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Menu

Mains

Asparagus

White and green, sauce mousseline and herbs
235 kr.

Today's catch

New onions, carrots and sauce nage
285 kr.

Lamb

Braised, tomato, olives, spring onions and soft polenta
245 kr.

Côte de Boeuf

Sauce choron, crispy potatoes, small green salad, and roasted garlic
min. 2 persons, approx. 50 min. cooking time
495 kr. pr. person

Cheese & Dessert

Ask for the selection of today

Menu & Vine Menu

Eat like a 'Vigneron'

Sharing menu for the whole table.

3 x Snacks

Vegetables, fish, and meat

Brandade

Cod, potato, radish, watercress and lemon

Risotto Milanese

Saffron, marrow and parmesan

Tartare "Bar'Vin"

Pickled brown beech, piment d'Espelette, capers and watercress

Lamb

Braised, tomato, olives, spring onions and soft polenta

Price per guest 675 kr.

Exchange main to côte de boeuf plus 135,-

Drink like a 'Vigneron'

Wine pairing

Price per guest 675 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 975 kr.

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