



Menu

Snacks

Baba Ganoush and grilled bread

75 kr.

Grilled asparagus

Parmesan vinaigrette
110 kr.

Oysters

3 stk. 145 kr.

Pimientos del Padrón

65 kr.

Truffle salami

85 kr.

Cow's cheese

Comté Extra

85 kr.

Veal tenderloin and anchovies

plus 10g. Rossini Baerii Caviar
85 kr./185 kr.

Cod cheek and capers

95 kr.

Grilled lamb heart

85 kr.

Pata negra

145 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Salad

Puntarelle, anchovies, pecorino and pine nuts
145 kr.

Potatoes

Pickled mussels, smoked fresh cheese and lovage
110 kr.

Sardines

White beans, chili, lemon and parsley
95 kr.

Green Risotto

Peas, spring onions and parmesan
185 kr.

Brandade

Cod, potato, lemon, herbs and croutons
145 kr.

Veal sweetbread

New onions, pickled asparagus and ramson cream
195 kr.

Tartare "Bar'Vin"

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

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



Menu

Mains

Vegetables

Eggplant, artichoke cream and crispy chickpeas
175 kr.

Today's catch

Carrots, peas and sauce nage
275 kr.

Lamb

Garlic, ramsons and soft polenta
235 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

Bar'Vin Menu & Vine Menu

Eat like a 'Vigneron'

Sharing menu for the whole table.

3 x Snacks

Vegetables, fish, and meat

Brandade

Cod, potato, lemon, herbs and croutons

Green Risotto

Peas, spring onions and parmesan

Tartare "Bar'Vin"

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

Côte de Boeuf

Sauce choron, crispy potatoes, small green salad, and roasted garlic.

Price per guest 695 kr.

Drink like a 'Vigneron'

Wine pairing

Price per guest 695 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 975 kr.

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