

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.

Asparagus

Parmesan Vinaigrette

95 kr.

Oysters

3 stk. 145 kr.

Zucchini, feta cream and chili

65 kr.

Hazelnut salami

85 kr.

Cow's cheese

Comté Extra

85 kr.

5g. Rossini Caviar

Confit chicken wing

Per piece 125 kr.

Prawn and harissa

75 kr.

Today's skewer

Per piece 50 kr.

Pata negra

145 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Salad

Raddichio, bell peppers, anchovies and pecorino

145 kr.

Mackerel

Smoked, salad of summer greens, herbs and crunch

145 kr.

Green risotto

Asparagus, peas and parmesan

195 kr.

Sardines

White beans, chili, lemon and parsley

95 kr.

Heart

Lamb, heart lettuce, peas, yogurt and mint

165 kr.

Norway lobsters

Garlic, parsley and lemon

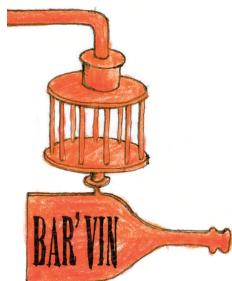
225 kr.

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

White asparagus, spinach and fish fumet
285 kr.

BBQ Pork

Breast, green asparagus, 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

Mackerel

Smoked, salad of summer greens, herbs and crunch

Green risotto

Asparagus, peas and parmesan

Tartare "Bar'Vin"

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

BBQ Pork

Breast, green asparagus, 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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