

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, hazelnut and smoked cheese**

85 kr..

#### **Hazelnut salami**

85 kr.

Cow's cheese

#### **Comté Extra**

85 kr.

#### **5g. Rossini Caviar**

Scallop, lardo and waffle  
Per piece 125 kr.

#### **Cod Collar, chives and lemon**

85 kr.

#### **Grilled Lamb liver**

Per piece 50 kr.

#### **Pata negra**

145 kr.

Goat's cheese

#### **Garrotxa**

85 kr.

### Starters

#### **Salad**

Puntarelle, cream of smoked cod roe, egg, dill, onion and croutons  
145 kr.

#### **Razor Clams**

Herbs, garlic and lemon  
165 kr.

#### **Sardines**

White beans, chili, lemon and parsley  
95 kr.

#### **Brandade WV**

Cod, potato, pickled vegetables and mustard  
145 kr.

#### **Risotto**

Mushroom, herbs and parmesan  
195 kr.

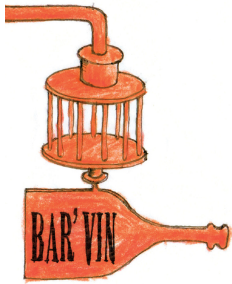
#### **Sweetbreads**

Salsify and morels  
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

### Vegetables

Pickled red pepper, eggplant, herbs, crispy bread and almond cream  
175 kr.

### Today's catch

Braised puntarella, capers, lemon and herbs  
285 kr.

### Pork

Breast, white beans, cabbage, onion and gremolata  
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, beetroot and herbs

### Risotto

Mushroom, herbs and parmesan

### Tartare "Bar'Vin"

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

### Pork

Breast, white beans, cabbage, onion and gremolata

**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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