



Menu

Snacks

Baba Ganoush and grilled bread

75 kr.

King oyster mushroom
white miso and browned butter
75 kr.

Pommes Anna and lardo
plus 10g. Rossini Baerii Caviar
75 kr./175 kr.

Oysters
3 stk. 145 kr.

Crispy chicken skin and scallop
85 kr.

Pimientos del Padrón
65 kr.

Croquettes
85 kr.

Truffle salami
85 kr.

Pata negra
135 kr.

Cow's cheese
Comté Extra
85 kr.

Goat's cheese
Garrotxa
85 kr.

Starters

Salad

Radicchio, pine nuts, blood orange and goat cheese
145 kr.

Beetroot

Smoked cheese, hazelnuts and bottarga
125 kr.

Sardines

White beans, chili, lemon and parsley
95 kr.

Risotto

Shellfish, mussels, fennel, herbs and parmesan
185 kr.

Avocado and "löjrom"

Almonds, Onions and Herbs
165 kr.

Veal sweetbread

Puntarelle, pickled asparagus and ramsons
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

Carrots, feta, chili and crispy chickpeas
175 kr.

Today's catch

Spinach, onion and fish fumet
275 kr.

Osso Buco

Carrots, gremolata 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

Avocado and löjrom

Almonds, Onions and Herbs

Risotto

Shellfish, mussels, fennel, herbs 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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