



Menu

Snacks

Baba Ganoush and grilled bread
75 kr.

Oysters
3 stk. 145 kr.

Padrons
65 kr.

Salad, crumble, and ramson
65 kr.

Salsify and parmesan
95 kr.

Duck hearts
85 kr.

Veal tongue and anchovies
85 kr.

Truffle salami
85 kr.

Pata negra
135 kr.

Cow's cheese
Comté Extra
85 kr.

Goats's cheese
Garrotxa
85 kr.

Starters

Bitter salad

Blood orange, tarragon, pecorino
145 kr.

Sardines

White bean, chili, lemon and parsley
95 kr.

Risotto

Mushroom and parmesan
185 kr.

Common Whitefish Roe

Whitefish, avocado, almonds & herbs
150 kr.

Soft Duck Liver

Plum compote, Hazelnuts and grilled bread
175 kr.

Tartare "Bar'Vin"

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

Cecina de León & Mozzarella di Bufala

Smoked and cured beef topside
Min. 2 persons 165 kr. pr. Person

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



Menu

Mains

Vegetables

Beets, pickled green strawberries, tarragon and goat's cheese
195 kr.

Today's Fish

Turnip greens, onion and fumet
275 kr.

Pork

Cheeks, root vegetables, black cabbage 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

Common Whitefish Roe

Whitefish, avocado, almonds & herbs

Mushroom risotto

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 675 kr.

Drink like a 'Vigneron'

Wine pairing

Price per guest 675 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 975 kr.