



Menu

Snacks

Grilled bread & Baba Ganoush

50 kr.

Oyster Naturel

3 stk. 145 kr.

Sardine, chili and white bean

65 kr.

King trumpet, garlic & blue cheese

75 kr.

Sunchoke & Tartare sauce

75 kr.

Truffle salami

85 kr.

Pata Negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

75 kr.

Starters

Bouillabaisse

Fish, shellfish, grilled bread and rouille

195 kr.

Marinated fish

Fennel, olives and orange

125 kr.

Risotto

Truffle "Tuber Uncinatum Chatin", mushroom and parmesan

225 kr.

Salad

Endive, pear, blue cheese and walnuts

145 kr.

Soft Duck Liver

Plum compote, Hazelnuts and grilled bread

175 kr.

Tartare "Bar'Vin"

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

150 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

Beetroots, beans and pickled fennel
195 kr.

Fish

Today's fish, cauliflower, herbs, mustard seeds and fumé
245 kr.

Chicken

Jerusalem artichoke, mushroom and crushed potatoes
225 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

Marinated fish

Fennel, olives and orange

Risotto

Mushroom and parmesan

Tartare "Bar'Vin"

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.

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