



Menu

Snacks

Baba Ganoush and grilled bread

75 kr.

Oysters

3 stk. 145 kr.

Scallop and chicken skin

85 kr.

Padrons

65 kr.

Salsify and parmesan

95 kr.

Grilled lamb kidney

85 kr.

Veal tongue and anchovies

85 kr.

Truffle salami

85 kr.

Pata negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garroxta

85 kr.

Starters

Bitter salad

Green olives, almonds and Pecorino

145 kr.

Sardines

White bean, chili, lemon and parsley

95 kr.

Risotto

Mushroom and parmesan

185 kr.

Common Whitefish Roe

Avocado, almonds, and herbs

165 kr.

Sweetbread

Veal, heart salad, crispy bread and watercress

165 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

Grilled aubergine, chickpeas and smoked piment
165 kr.

Today's Fish

Cime di rapa, broccolini and sauce on sand crab
275 kr.

Chicken

Confit of drumstick with onions, salted lemon, chives and potato
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

Roe from whitefish

Avocado, almonds, and 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.

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