



Menu

Snacks

Grilled bread and bean hummus

50 kr.

Oyster "Poèsie"

3 stk. 110 kr.

"fjord" shrimps and mayo

110 kr.

White asparagus and Parmesan

65 kr.

Padrons and salsa

65 kr.

Tuffle salami

85 kr.

Pata Negra

125 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

75 kr.

Starters

Sardines

White beans, parsley, chili and lemon

95 kr.

Pickled mussels

Fennel, carrots, and grilled bread

125 kr.

Lumpfish Roe

Avocado, herbs and almond

195 kr.

Langoustine

Herbs, butter and lemon

165 kr.

Salad

Romaine, Pecorino, pine seed and grilled lemon vinaigrette

125 kr.

Soft Duck Liver

Rhubarb compote, nuts and grilled bread

145 kr.

Tartare "Bar'Vin"

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

145 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

Cabbage

Pointed cabbage, Beluga lentil, eggplant, and crispy chickpeas
175 kr.

Brill on the bone

Cime di rapa, capers and mussel sauce
245 kr.

Pork chop rosa

Leeks, radish, pickled gooseberries and pommes Anna
245 kr.

Côte de Boeuf “Gourmandiet”

Sauce choron, crispy potatoes, little green salad and roasted garlic.
min. 2 persons, approx. 50 min. Cooking time
550 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

Pointed cabbage

Beluga lentil, eggplant, and crispy chickpeas

Lumpfish Roe

Avocado, herbs and almond

Tartare Bar'Vin

Côte de Boeuf “Gourmandiet”

Sauce choron, crispy potatoes, little 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.