



Menu

Snacks

Grilled bread & Baba Ganoush

50 kr.

Oyster naturel

3 stk. 145 kr.

Sardines and "hummus"

65 kr.

New veggie, pickles and ramson

75 kr.

Salad and pecorino

65 kr.

Truffle salami

85 kr.

Pata negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Insalata Caprese

Tomato, Mozzarella di Bufala, olives and basil

135 kr.

"Norway" Lobster

Garlic, herbs and lemon

225 kr.

Risotto

Green peas, asparagus, and parmesan

165 kr.

Potato

New Danish, smoked cheese, radish and ramson

145 kr.

Soft Duck Liver

Rhubarb 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

Asparagus

White and green, crispy bread, parmesan and herbs
195 kr.

Fish

Mackerel, green asparagus, tomato, olives and seafood fumet
265 kr.

Chicken

Breast with white asparagus, peas and 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

Insalata Caprese

Tomato, Mozzarella di Bufala, olives and basil

Risotto

Green peas, asparagus, 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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