



# Menu

## Snacks

### **Baba Ganoush and grilled bread**

75 kr.

### **Oysters**

3 stk. 145 kr.

### **Anchovies & salad**

85 kr.

### **Vegetables & goat cheese**

65 kr.

### **Asparagus & parmesan**

95 kr.

### **Grilled duck hearts**

85 kr.

### **New Potatoes & lardo**

75 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

145 kr.

### **Sardines**

White bean, chili, lemon and parsley

95 kr.

### **Green Risotto**

Peas, asparagus, herbs and parmesan

185 kr.

### **Brandade**

Cod, potato, crudités, herbs, and crispy bread

145 kr.

### **Pickled Greater weever**

Asparagus, herbs, and grilled bread

145 kr.

### **Tartare "Bar'Vin"**

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

155 kr.

### **Soft Duck liver**

Rhubarb, hazelnuts and grilled bread

175 kr.

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



## Menu

### Mains

#### **Vegetables**

White and green asparagus, herbs, and sauce mousseline  
195 kr.

#### **Today's Fish**

New vegetables, mussels, and mussels' sauce  
275 kr.

#### **Pork**

BBQ Belly, green asparagus, herbs and potatoes  
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

#### **Brandade**

Cod, potato, crudités, herbs, and crispy bread

#### **Green 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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