



# Menu

## Snacks

**Grilled bread and bean hummus**

50 kr.

**Oyster "Poèsie"**

3 stk. 110 kr.

**Padrons and salsa**

65 kr.

**White asparagus and parmesan**

75 kr.

**Croquetas with brisket**

40 kr. a piece

**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.

**Brandade**

Codfish, potatoes, watercress, capers and lemon

125 kr.

**Green risotto**

Peas, asparagus and basil

165 kr.

**Insalata Caprese**

Tomato, Mozzarella di Bufala, onions, olives and basil

145 kr.

**New Danish potatoes**

Smoked cheese, turnip, herbs and pickled onion

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

#### **Asparagus**

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

#### **Fish of the day**

Tomato, capers and new onions  
245 kr.

#### **Chicken**

Breast, white asparagus, herbs, radish and new potatoes  
225 kr.

#### **Côte de Boeuf**

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

#### **Brandade**

Codfish, potatoes, watercress, capers and lemon

#### **Asparagus**

White and green with parmesan, crispy bread and herbs

#### **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.**