



Menu

Snacks

Baba Ganoush and grilled bread

75 kr.

Oysters

3 stk. 145 kr.

Anchovies & salad

85 kr.

Vegetables & goat cheese

65 kr.

Pimenta de Padrón

65 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, onions, herbs, and parmesan

185 kr.

Brandade

Cod, potato, crudités, herbs, and crispy bread

145 kr.

Grilled Norway lobster

Garlic, parsley, and lemon

195 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

Pointed cabbage, mint, feta, and chilli
165 kr.

Today's Fish

Carrots, peas, and sauce nage
275 kr.

Pork

BBQ Belly, new onions, 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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