



Menu

Snacks

Baba Ganoush and grilled bread

75 kr.

Oysters

3 stk. 145 kr.

Shrimps, herbs, and grilled bread

85 kr.

Broccolini and lardo

75 kr.

Pimientos del Padrón

65 kr.

Grilled duck hearts

85 kr.

Spanish sausage and pulpo

75 kr.

Truffle salami

85 kr.

Pata negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Salad

Bitter salads, figs, blue cheese and pickled walnuts

145 kr.

Sardines

White beans, chili, lemon and parsley

95 kr.

Green Risotto

Peas, onions, herbs, and parmesan

185 kr.

Brandade

Cod, potato, lemon, herbs and crispy bread

135 kr.

Soft duck liver

Rhubarb, hazelnuts and grilled bread

195 kr.

Tartare "Bar'Vin"

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

155 kr.

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



Menu

Mains

Vegetables

Baked courgette, tomato compote, herbs and almonds
165 kr.

Today's catch

Jerusalem artichokes, apple and mussel fumet
275 kr.

Pork cheeks

Pickled pumpkin, mushrooms and soft polenta
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, lemon, 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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