



Menu

Snacks

Oyster "Gillardeau"

3 stk. 145 kr.

Ceviche of white fish

85 kr.

Endive, blue cheese & walnut

75 kr.

Vegetables and Baba Ganoush

75 kr.

Truffle 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.

Risotto

Mushroom, herbs and parmesan

145 kr.

Insalata Caprese

Tomato, Mozzarella di Bufala, onions, olives and basil

145 kr.

Soft Duck Liver

Rhubarb compote, Hazelnuts and 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

Vegetables

Cauliflower, garlic confit, browned butter, and buckwheat
195 kr.

Fish of the day

Cabbage, onions, and mussels blanquette
245 kr.

Pork

Cheek, vegetables, chanterelles, herbs, and soft polenta
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

Brandade

Codfish, potatoes, watercress, capers and lemon

Risotto

Mushroom, herbs 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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