



Menu

Snacks

Grilled bread & Baba Ganoush

50 kr.

Oyster Naturel

3 stk. 145 kr.

Sardine & bean hummus

65 kr.

Grilled Endive & blue cheese

75 kr.

Padrons & salsa

75 kr.

Truffle salami

85 kr.

Pata Negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

75 kr.

Starters

Brandade

Codfish, potatoes, watercress, capers and lemon

125 kr.

Risotto

Wild mushroom, herbs and parmesan

185 kr.

Salad Chèvre Chaud

Salad, walnuts, herbs and goat cheese

145 kr.

Soft Duck Liver

Plum compote, Hazelnuts and grilled bread

145 kr.

Tartare "Bar'Vin"

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

150 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

Seabass, Brussels sprouts, mussel sauce and ramsons oil
245 kr.

Osso Buco

Veal shank, vegetables, gremolata 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

Wild 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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