



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.

Sobrassada and Apple

75 kr.

Truffle salami

85 kr.

Pata negra

135 kr.

Cow's cheese

Comté Extra

85 kr.

Goat's cheese

Garrotxa

85 kr.

Starters

Soup

Pumpkin, chili and herbs

115 kr.

Salad

Puntarelle, anchovies, pecorino and pine nuts

145 kr.

Sardines

White beans, chili, lemon and parsley

95 kr.

Risotto

Mushrooms, chives and parmesan

185 kr.

Fish

Rimmet, egg yolk, turnips, herbs and vinaigrette of ramson

150 kr.

Soft duck liver

Plum, 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

Red beetroot, goat cheese, mustard seeds and buckwheat
175 kr.

Today's catch

Cauliflower, dried tomato, olives and fish sauce
275 kr.

Veal

Cheek, brussels sprouts, almonds and soft polenta
245 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

Fish

Rimmet, egg yolk, turnips, herbs and vinaigrette of ramson

Risotto

Mushrooms, chives and parmesan

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 695 kr.

Drink like a 'Vigneron'

Wine pairing

Price per guest 695 kr.

Drink like a "Sommelier"

Wine pairing

Price per guest 975 kr.

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