

SMØRREBRØD

BAR'VIN STYLE

5. NOVEMBER TIL JUL FRA 11.30 TIL 15.30

Sardines

Potatoes, chili and green olives

95,-

Today's crispy fish

Salsa verde, hand-peeled shrimps and lemon

165,-

Brandade

Cod & potatoes, beetroot, watercress and capers

115,-

Smoked salmon

This summers pickled asparagus, herbs and cream

165,-

Omelette

Black autumn truffle and Comté

195,-

Hen salad

Mushroom and coppa

135,-

Duck rillettes

Fennel, gherkin and mustard

125,-

Soft duck liver

Hazelnuts and rhubarb

150,-

Turn me around

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

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BAR'VIN STYLE

5. NOVEMBER TIL JUL FRA 11.30 TIL 15.30

Cecina de Léon

Cauliflower, walnut and Garrotxa

165,-

Tatare "BarVin"

Piment d'Espelette, pickled beech hats, beetroot and horseradish

145,-

Pariserbøf "BarVin"

Piment d'Espelette, pickled beech hats, beetroot and horseradish

195,-

Ost & Sødt

Gorgonzola

Raw egg yolk and red onion

95,-

Comté

Walnuts and honey

110,-

Trifle

Apple, macarons, port and white chocolate

85,-

Profiterole

Ice cream and chocolate

85,-

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