

# SMØRREBRØD

## BAR'VIN STYLE

### Fish

#### Sardines

Pickled red peppers, white bean hummus, pumpkin seeds and chili  
95 kr.

#### Smoked herring

Radish, ramsons and egg yolk  
125 kr.

#### Today's breaded fish

Hand peeled shrimps, herb mayo and lemon  
165 kr.

#### Mussels

Pickled mussels, green asparagus and fresh cheese  
145 kr.

### Greens

#### Potato

Smoked cheese, ramson capers, hazelnuts and lemon  
110 kr.

#### White asparagus

Mustard and capers vinaigrette  
145 kr.

### Meat

#### Veal tongue

Horseradish, yellow beets and capers  
165 kr.

#### Tartare "BarVin"

Piment d'Espelette, pickled brown beech, beetroot and watercress  
165 kr.

#### "Pariserbøf" from Côte de Boeuf

Egg yolk, watercress, beetroot, onion, capers and horseradish  
Small (120 g.) 195 kr. Large (180 g.) 255

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



VINBAR - KØKKEN - BUTIK

## Bread

Grilled bread with olive oil 45 kr.

Grilled garlic bread 50 kr.

Baba Ganoush and grilled bread 75 kr.

## Snacks

### Oysters

3 pieces 145 kr.

### 5g. Rossini Caviar

Confited chicken wing

Per piece 125 kr.

### Prawn and harissa

75 kr.

### Asparagus

Parmesan Vinaigrette

95 kr.

### Today's skewer

Per piece 45 kr.

### Hazelnut salami

85 kr.

### Pata Negra

145 kr.

Cow's cheese

### Comté Extra

85 kr.

Goat's cheese

### Garrotxa

85 kr.

## Sweets

### Trifle

Port, "makron", white chocolate and whipped cream

100 kr.

### Profiterole

Ice cream and chocolate

100 kr.

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