SMØRREBRØD

BAR'VIN STYLE

Fish

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

Herring
Cured white, baked beetroot, horseradish, capers and onion
125 kr.

Today's breaded fish
Hand peeled shrimps, herb mayo and lemon
165 kr.

Squid
Pumpkin, parsley, chili, and aioli,
165 kr.

Greens

Potato
Cauliflower puré, ramson capers, hazelnuts and lemon
110 kr.

Wild mushrooms
Egg yolk, duck liver on toast
175 kr.

Meat

Pork
Terrine of cheeks, pickles, mustard
145 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
195 kr.

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

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
Pommes Anna and lardo
Pr. stk. 125 kr.

Crudo of halibut
95 kr.

King Oyster mushroom
Miso BBQ and chives
85 kr.

Croquetas
Per piece 40 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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