



BARK er en hyldest til naturen og de store smagsoplevelser, den giver os. Vi laver velsmagende mad uden svinkeærinder af gode og bæredygtige råvarer.

BARK is a tribute to nature. A salute to the intense and tasteful experiences it gives us. Hearty and honest food prepared with passion and a personal touch. Everything we serve has been carefully selected for premium quality and sustainability.

FORRETTER / STARTERS

SÆSONENS GRØNTSAGSSUPPE CHEF'S SEASONAL VEGETABLE SOUP	95,-
HJEMMERØGET BAGT LAKS - blomkål og chips HOME-SMOKED BAKED SALMON - cauliflower and crisps	105,-
TATAR AF OKSEKØD - kapers, sennep, smørstegte croutoner og røget mayo BEEF TARTARE - capers, mustard, butter-fried croutons and smoked mayo	98,-

SALAT / SALAD

BARK SALAT - rodfrugter, ramsløg og røget ost BARK SALAD - root vegetables, ramson and smoked cheese	95,-
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HOVEDRETTER / MAINS

DANSK GRILLET RIBEYE - bagte hvidløg og grillede tomater GRILLED DANISH RIBEYE - baked garlic and grilled tomatoes	225,-
SCHNITZEL AF GRIS - sauteret grønkål, mini gulerødder og syltet rødbede SHNITZEL OF PORK - sautéed kale, mini carrots sprouts and pickled beetroot	195,-
BBQ KYLLINGEBRYST - med majs og BBQ-sauce BBQ CHICKEN BREAST - with corn and BBQ sauce	175,-
GRILLET KULLERFILET - crudité af beder, syltet skalotteløg og urtesmør GRILLED HADDOCK - beet crudité, pickled shallots and herb butter	185,-
CREMET TAGLIATELLE - røgede svampe CREAMY TAGLIATELLE - smoked mushrooms	165,-

SNACKS

HJEMMELAVEDE MOZARELLA STICKS HOMEMADE MOZARELLA STICKS	48,-
SWEET & SPICY KYLLINGEVINGER SWEET AND SPICY CHICKEN WINGS	89,-
BARK "DANSK" CHARCUTERIE BRÆT BARK "DANISH" CHARCUTERIE BOARD	95,-

TILVALG / SIDES

POMME FRITES/ FRENCH FRIES	30,-
SWEET POTATOE FRIES	30,-
KOGTE KARTOFLER/ BOILED POTATOES	30,-
SPRØDE LØGRINGE/ ONION RINGS	30,-
GRATINEREDE SVAMPE/GRATINATED MUSHROOMS	30,-
GRØN SALAT/ GREEN SALAD	30,-
SAUTEREDE GRØNTSAGER/SAUTÉED VEGETABLES	30,-
RØGET MAYO/ SMOKED MAYO	15,-
JALAPEÑO MAYO	15,-
CREMET SVAMPESAUCE/CREAMY MUSHROOM SAUCE	15,-
BERNAISE SAUCE	15,-
RØDVINSSAUCE/ RED WINE SAUCE	15,-

BARK BURGERS

Vores BARK burgere tilberedes over bål i vores trækulsfyrede grillovn. BARK burger serveres i en brioche bolle med frillice salat, hjemmelavet pickles, røget mayo og pommes frites.

Our burgers are cooked over an open fire in our charcoal grill. The burger is served in a toasted brioche bun with frillice lettuce, homemade pickles, smoked mayo and French fries.

BACON - Sprød bacon, "mustchup", bacon-chutney og pepper jack ost - Crispy bacon, "mustchup", bacon chutney and pepper jack cheese	165,-
SPICY - Hjemmelavet fermenteret chilisauce, jalapeño-mayo og pepper jack ost -Homemade fermented hot sauce, jalapeño mayo and pepper jack cheese	165,-
CHEESE - Tomat, rødløg, trøffel-mayo - serveret med dit valg af ost: Cheddar ost, Vesterhavso, Blåskimmelost - Tomato, red onion, truffle mayo - served with your choice of cheese: Cheddar cheese, Vesterhavs cheese, Blue cheese	165,-
PORTOBELLO -Grillet portobellosvamp og syltet rød spidskål -Grilled portobello mushroom and pickled red pointed cabbage	165,-
CHICKEN -Grillet kylling, ramsløgsmayo og grov tomatsalsa -Grilled chicken, ramson mayo and chunky tomato salsa	165,-