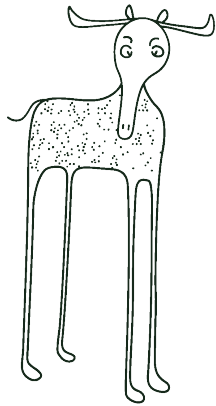
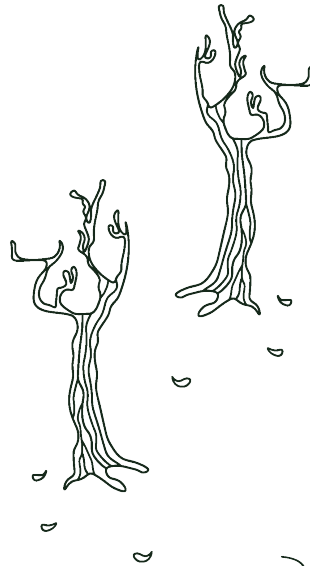


ETE KJAKE
MED KJIKET



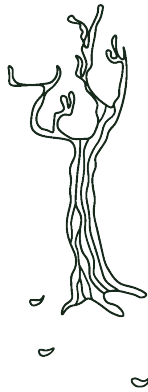
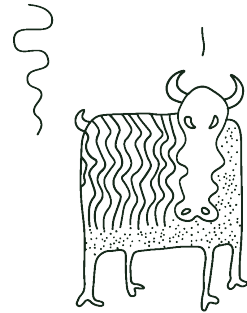
MENGER
MEG MED
FIFFEN



CHOMP
CHOMP
CHOMP

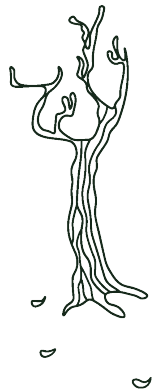
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR MENY

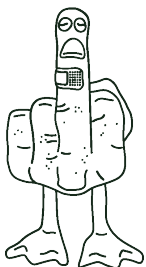


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IKKJE
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KEM,
...EG?

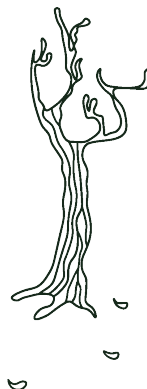
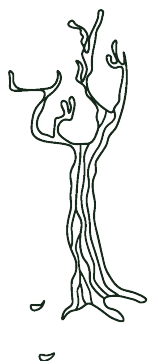


DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE



WOT?!



BARK SPESIAL

BESTILLES AV HELE BORDET
(Minimum 2 personer)

And
(-)

545,- pr pers

Nøttestek Wellington
(Melk, Havre, Valnøtt, Mandel & Hassel)

495,- pr pers

Helstekt Flyndre
(Fisk)

495,- pr pers

+

Grønn Salat Fra Toppe, Kål, Persillerot
& Urtebakte Småpoteter
(Melk & Sulfit)



FULL PAKKE

BESTILLES AV HELE BORDET
(Minimum 2 pers)

SNACKS

+

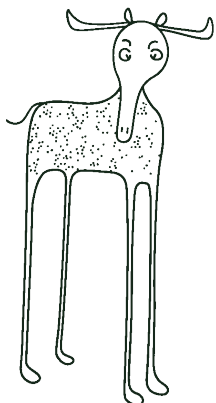
BARK SPESIAL

+

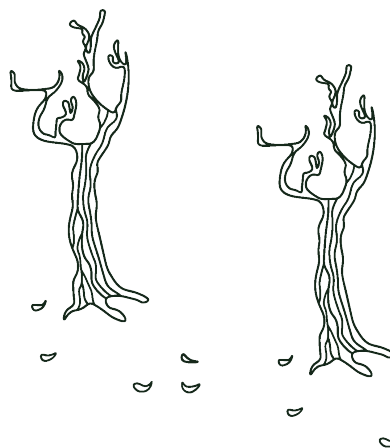
DESSERT

Velg mellom kjøtt, fisk eller vegetar hovedrett.
Kjøkkenet fikser resten!
Obs: Hele bordet må velge det samme.

995,- pr pers



WOT?!



EKTE
VIN
OG
MEITA
MAT



SNACKS

Norsk Ost & Spekemat
Kompott & Surdeigstoast
(Melk, hvete & rug)

Liten 295,- / Stor 450,-

Krustade & Tartar
Tartar Av Storfe & Baerii Kaviar
(Hvete, Egg & Fisk)

215,-

Hjemmelaget Krydderbrød
Pisket Smør & «Spread»
(Hvete, Rug, Melk & Sesam)

85,-

Vannbakelse
Høvding Sverre XO Krem
& Løyrom
(Melk, Fisk, Hvete)

165,-

Potet Fries
Steinsopp Dipp
(Egg)

89,-

Fritert Rosenkål
Sopp & Eple
(Sulfitt)

165,-

FJONGE
DEG LITT?



Toppe Snacksen
Med Kaviar.

5 gram 125,-

FORRETTER

Paté de Nordre Solend Gård
Kalvepaté, Tyttebær, Sennep
& Pepperrot
(Melk, Hvete, Rug & Sennep)

235,-

Nypotet
Reddik, Blåskjell &
Rømmesaus
(Melk, Bløtdyr & Sulfitt)

225,-

Vill Klosterlaks
Brunet Smør & Tomat
(Fisk, Melk, Sennep & Rug)

245,-

Sjøkreps/Kamskjell
(Varierer etter tilgang)
Alde Svans & Dill
(Egg, Melk, Sulfitt, Bløtdyr
& Skalldyr)

245,-

MAINS

Gris ytrefilet
Tørrmodnet i 180 dager
Eple, Kål, Sennep & Honning
(Sennep, Sulfitt & Melk)

485,-

Entrecôte av Storfe
Løk, Sopp & Storfeglace
(Melk, Sulfitt)

485,-

Dagens Flatfisk
Kål, Persillerot & Løkbuljong
(Fisk, Melk, Sulfitt & Hasselnøtt)

465,-

Nøttestek Wellington
Gresskar, Eple & Smør
(Hvete, Havre, Valnøtt, Melk, Hasselnøtt & Mandel)

345,-

DESSERT

Sjokolade Fondant
Grilla



(Melk, Egg, Hvete & Havre)

185,-

Karamelisert Eple
Hasselnøttkrem, Crumble & kanel
(Melk, Sulfitt, Hvete, Egg & Hasselnøtt)

175,-

Is & Sorbet
Salt Karamell & Havresmuler
(Melk, Havre, Hvete & Egg)

115,-

BARK SPECIAL

HAS TO BE ORDERED BY THE WHOLE TABLE
(Minimum 2 personer)

Duck
(-)

545,- pr pers

Nut Roast Wellington
(Milk, Oat, Walnut, Almond & Hazelnut)

495,- pr pers

Baked Flounder
(Fish)

495,- pr pers

+

Green Salad From Toppe, Cabbage, Parsley Root
& Baked Potatoes
(Milk & Sulfite)



FULL PACKAGE

HAS TO BE ORDERED BY THE WHOLE TABLE
(Minimum 2 pers)

SNACKS

+

BARK SPECIAL

+

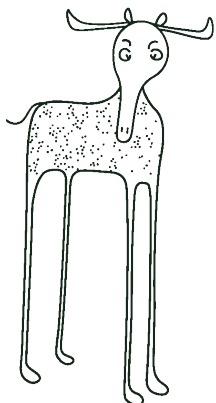
DESSERT

Choose between meat, fish or a vegetarian main.

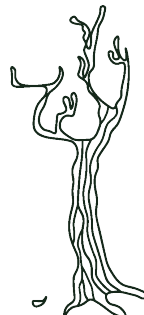
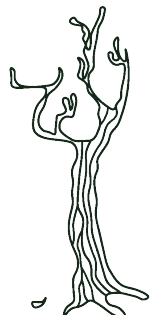
The kitchen fixes the rest!

Note: The whole table has to choose the same thing.

995,- pr pers



WOT?!



EKTE
VIN
OG
MEITA
MAT



SNACKS

Norwegian cheese & cured meats
Compott & Sourdough toast
(Milk, Wheat & Rye)

Small 295,- / Big 450,-

Krustade & Tartar
Tartar Av Storfe & Baerii Kaviar
(Hvete, Egg & Fisk)

215,-

Home Made Bread
Whipped Butter & «Spread»
(Wheat, Rye, Milk & Sesam)

85,-

Choux Pastry
Høvding Sverre XO cream
& Løyrom
(Milk, Fish, Wheat)

165,-

Fries
Cep Mushroom Dipp
(Egg)

89,-

Fried Brussel Sprouts
Mushroom & Apple
(Sulfite)

165,-

WANT TO BE
FANCY?



Top your Snacks
With Caviar

5 gram 125,-

Appetizer

Paté de Nordre Solend Farm
Veal Paté, Lingonberry, Mustard
& Horseradish
(Milk, Wheat, Rye & Mustard)

235,-

Potato
Radish, Mussel & Sour
Cream Sauce
(Milk, Molluscs & Sulfite)

225,-

Vill Klosterlaks
Brunet Smør & Tomat
(Fisk, Melk, Sennep & Rug)

245,-

Langoustine/Scallops
(Varies by Access)
Alde Svans & Dill
(Egg, Milk, Sulfite, Molluscs
& Shellfish)

245,-

MAINS

Pork Sirloine
Dry Aged 180 days
Apple, Cabbage, Mustard & Honey
(Mustard, Sulfite & Milk)

485,-

Entrecôte
Onion, Mushroom & Glace
(Milk, Sulfite)

485,-

Todays Flounder
Cabbage, Parsley Root & Onion Broth
(Fish, Milk, Sulfite & Hazelnut)

465,-

Nut Roast Wellington
Pumpkin, Apple & Butter
(Wheat, Oat, Walnut, Milk, Hazelnut & Almond)

345,-

DESSERT

Chocolate Fondant
Grilled



(Milk, Egg, Wheat & Oat)

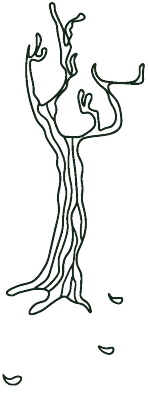
185,-

Caramelized Apple
Hasselnøttkrem, Crumble & kanel
(Milk, Sulfite, Wheat, Egg & Hazelnut)

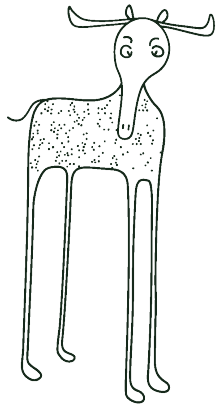
175,-

Ice Cream & Sorbet
Salt Caramel & Oatcrumble
(Milk, Oat, Wheat & Egg)

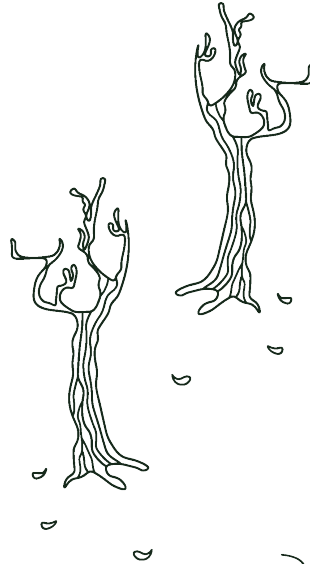
115,-



ETE KJAKE
MED KJIKET



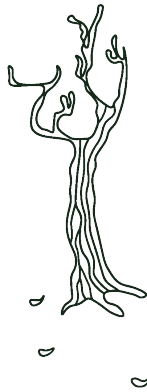
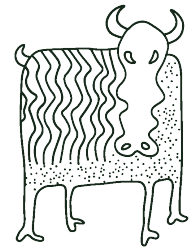
MENGER
MEG MED
FIFPEN



CHOMP
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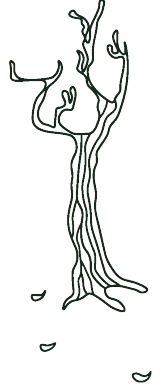
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK VIN & COCKTAIL MENY

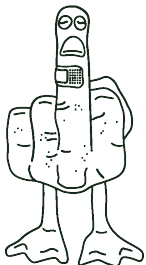


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KEM,
...EG?

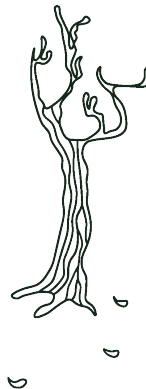


DUCK
DEG!

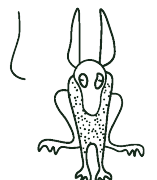


MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE



WOT?!



MUSSERENDE

Terre dei Buth
Spumante

Glass 145,- / Flaske 650,-

De Chastenay Cremant
De Bourgogne Blanc de Blanc

Glass 190,- / Flaske 850,-

Alexandre Bonnet
Blanc de Noir

Glass 230,- / Flaske 1050,-

Champagne Taittinger
Brut Reserve

Flaske 1360,-

Champagne Pierre Peters
Cuvée de Reserve

Flaske 1485,-

HVITVIN

Ernst Ludwig
Riesling Trocken

Glass 145,- / Flaske 650,-

Domaine Schaller
Bourgogne Blanc

Glass 200,- / Flaske 910,-

Pieropan Soave
Classico Calvarino

Flaske 1485,-

Gysler Mandelberg
Riesling Kabinett

Flaske 975,-

Gysler Sandstein Riesling
Trocken Magnum

Flaske 1600,-

RØDVIN

Chateau
Loumelat

Glass 145,- / Flaske 650,-

Pfluger Buntsandstein
Pinot Noir

Glass 150,- / Flaske 675,-

Schaller Bourgogne
Rouge

Glass 200,- / Flaske 910,-

Raul Perez
Pricum Primeur

Flaske 1000,-

Pierre Morey Bourgogne
Pinot Noir

Flaske 1300,-

BOOGIE &
BOURGOGNE



SØTVIN

Niepoort
LBV

Glass 99,- / Flaske 765,-

Kracher Beereauslese
0,375

Glass 120,- / Flaske 900,-

BARK COCKTAILS

RABARBRA
Aperol, East India sherry,
Rabarbra, Mjødurt
(Sulfitt)

179,-

SMØR
Jameson Black Barrel,
Oloroso Sherry, Feddie Deluxe,
Smør, Brød
(Gluten, Melk, Sulfitt)

179,-

BLOODY MARY
Ketel One, Tomat,
Vestland Chili Hot Sauce
(Fisk)

179,-

SOLBÆR
Licor 43, Solbær,
Lavendel, Eplesider

179,-

HASSELNØTT
Zacapa 23, Amaro
Montenegro, Hasselnøtt
(Egg, Nøtter)

179,-

HAVRE
Woven Superblend,
Feddie Deluxe, Havre, Honning

179,-

GULROT
Olmecca Altos,
Gulrot

179,-

TAGETIS
Nine Sisters Ocean Gin,
Tagetis

179,-

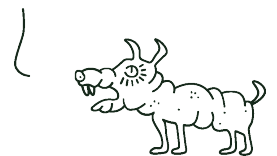
GULROT
SUKKER
HØY



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DU?!



MENGER
MEG MED
FIFFEN

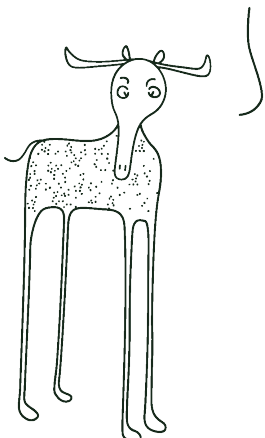


KLASSISKERE

NOEN GANGER ER MAN BARE SUGEN
PÅ NOEN OLD SCHOOL KLASSIKKERE

Vi legger vår ære i å kunne lage gode klassiske cocktails
med brennevin i fokus. Dry Martini, Manhattan, Negroni m/fl.
Listen er lang, så ta kontakt med en av oss så
skal vi sammen finne frem til noe digg!"

MADAMMEN &
TJOMMIEN
PÅ FEST

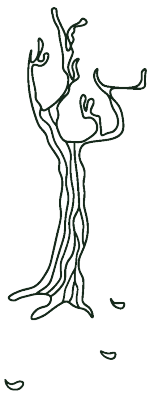


NON ALCOHOLIC

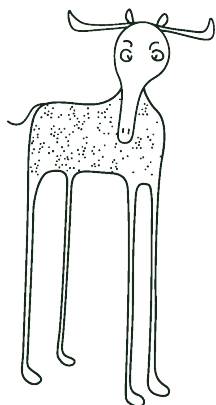
HYPP PÅ NOE DIGG UTEN ALKOHOL?
LA OSS HJELPE DEG.

Vi har et rikt utvalg av alkoholfrie alternativer,
både ferdig på flaske eller satt sammen på stedet.
Drinkene våre er sesongbaserte med fokus på lokale råvarer
- utvalget vil derfor variere gjennom året.
Vi står klare til å skreddersy etter dine ønsker.

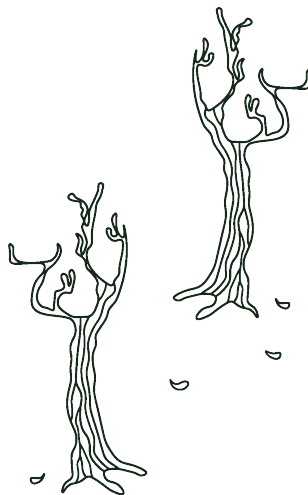




ETE KJAKE
MED KJIKET



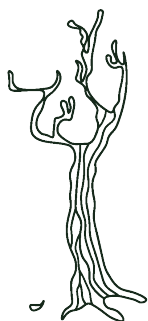
MENGER
MEG MED
FIFPEN



CHOMP
CHOMP
CHOMP

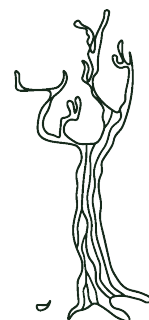
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR LUNSJMENY

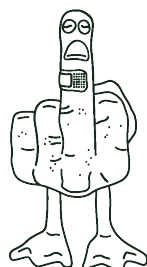


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KEM,
...EG?

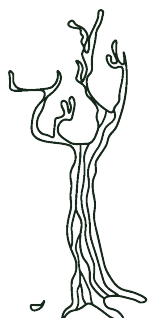


DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE



WOT?!



NOM
NOM
NOM



ÅPNE SMØRBRØD



STORE DIGGE BLINGSER
MED DE BESTE LOKALE SESONGBASERTE RÅVARENE

Alle smørbrødene serveres med salat fra
Toppe gård & toastet surdeigsbrød,
Sandwicher kan lages vegetar,
med unntak av de med kalv

MADAMMEN &
TJOMMIEN
PÅ FEST

Kåre Krabbe
Krabbesalat, Kokt Egg & Cæsar Dressing
(Fisk, Hvete, Egg, Sulfitt & Bløtdyr)

245,-

Vitello Tonato
Kalv Flatbiff, Tunfisk & Estragon
(Fisk, Egg & Hvete)

295,-

Kristian's Kalv
Paté de Nordre Solend Gård
Potet, Steinsopp & Syltet Løk
(Hvete, Egg, Sulfitt & Hvete)

325,-

Fish 'n Chips
Pannert & Fritert Flatfisk, Erter & Remulade
(Egg, Sulfitt, Fisk & Hvete)

255,-

LUNSJRETTER

BARK's Løksuppe
Toast & Holtefjell XO
(Melk, Hvete, Havre & Sulfitt)

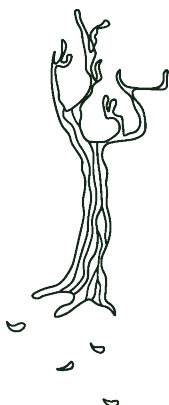
295,-

Blåskjell & Fries
Steinsopp Dipp
(Egg, Bløtdyr, Sulfitt, Melk)

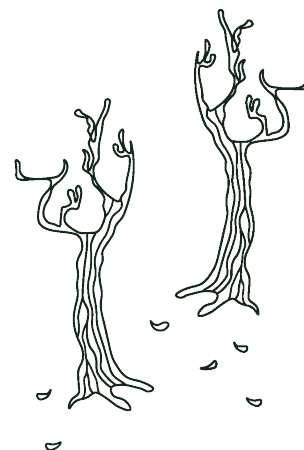
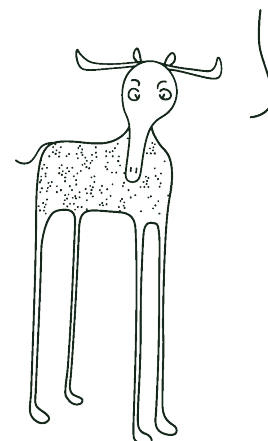
295,-

Potet Fries
Steinsopp Dipp
(Egg)

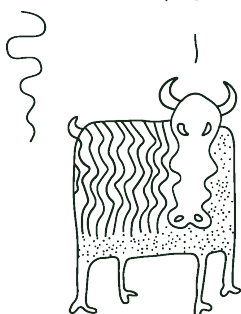
89,-



MÅ
PASSE
MEG FOR
KOKKEN



CHOMP
CHOMP
CHOMP



HVA
BEHAGER?

