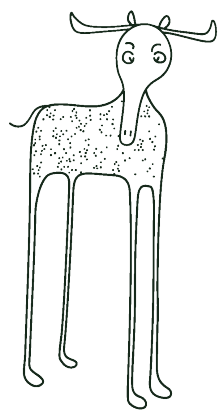
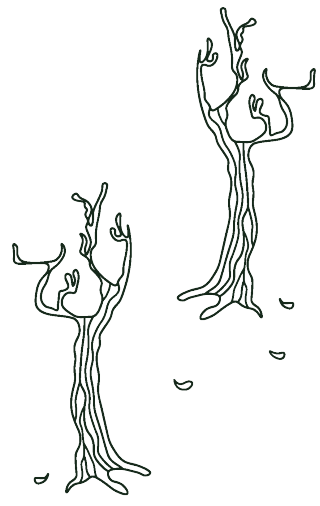


ETE KJAKE
MED KJIKET



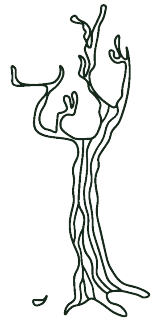
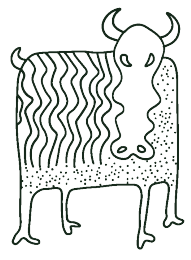
MENGER
MEG MED
FIFFEN



CHOMP
CHOMP
CHOMP

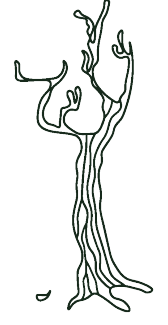
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR MENY

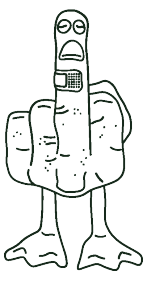


NOM
NOM
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IKKJE
KOM
HER
OG
KOM
HER



KEM,
...EG?

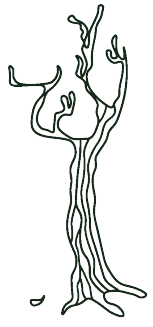


DUCK
DEG!

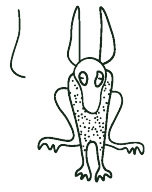


MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE



WOT?!



BARK SPESIAL

BESTILLES AV HELE BORDET
(Minimum 2 personer)

And
(-)

545,- pr pers

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

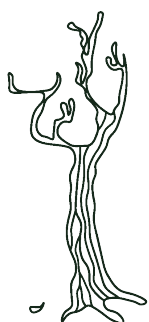
495,- pr pers

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

FULL Jul

BESTILLES AV HELE BORDET

SNACKS

+

BARK Pinnekjøtt Fra Dielam
i to serveringer

+

DESSERT

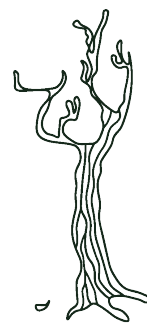
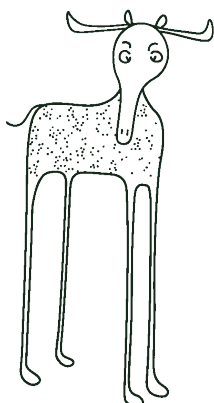
FORRETT

Lyst på pinnekjøtt men sitter med en vegetarianer?
We got you!

Kjøkkenet fikser fisk eller vegetar til de!

1095,- pr pers

WOT?!



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
Kalvepaté, Tyttebær, Sennep
& Pepperrot
(Melk, Hvete, Rug & Sennep)

235,-

Gulløyet potet
Reddik, Blåskjell &
Rømmesaus
(Melk, Bløtdyr & Sulfitt)

225,-

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

245,-

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

245,-

MAINS

Hjort fra Fusa
Eple, Kål, Sennep & Honning
(Sennep, Sulfitt & Melk)

485,-

Pinnekjøtt av dielam
Kålrabi, Potet & Pinnefett
(Melk)

655,-

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

485,-

Dagens Fisk
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)

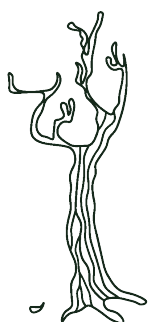
495,- pr pers

Baked Flounder
(Fish)

495,- pr pers

+

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



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

FULL ON CHRISTMAS

HAS TO BE ORDERED BY THE WHOLE TABLE

SNACKS
APPETIZER

+

BARK PINNEKJØTT FROM SUCKLING LAMB

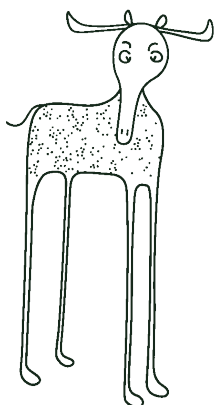
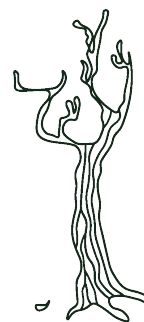
+

DESSERT

Want to try Pinnekjøtt but you are seated with a vegetarian?
We got you!
The kitchen will fix fish or vegetarian for them.

1095,- pr pers

WOT?!



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
Veal Paté, Lingonberry, Mustard
& Horseradish
(Milk, Wheat, Rye & Mustard)

235,-

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

225,-

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

245,-

Wild Kloster Salmon
Brown Butter & Tomato
(Fish, Milk, Mustard & Rye)

245,-

MAINS

Venison From Fusa
Apple, Cabbage, Mustard & Honey
(Mustard, Sulfite & Milk)

485,-

Pinnekjøtt of Suckling Lamb
Swede, Potato & Rendered Fat
(Milk)

655,-

Entrecôte
Onion, Mushroom & Glace
(Milk, Sulfite)

485,-

Fish of the day
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)

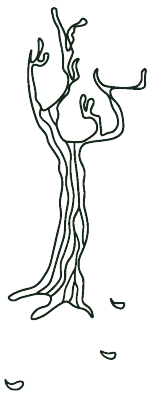
185,-

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

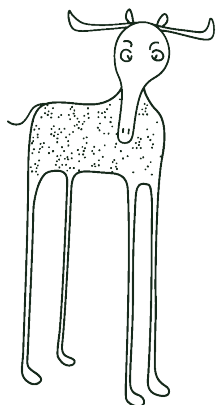
175,-

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

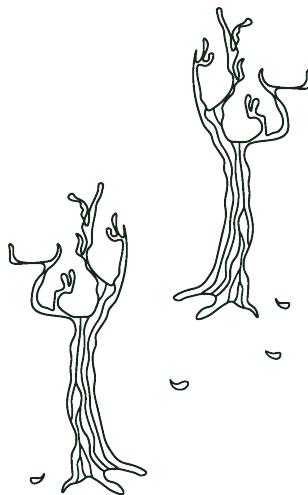
115,-



ETE KJAKE
MED KJIKET



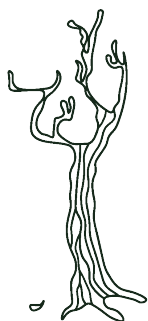
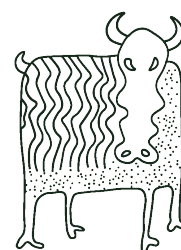
MENGER
MEG MED
FIFPEN



CHOMP
CHOMP
CHOMP

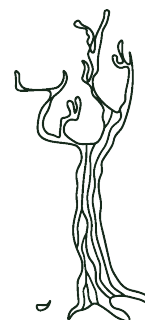
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK VIN & COCKTAIL MENY

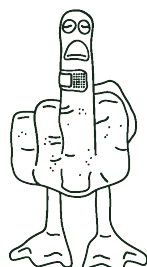


NOM
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IKKJE
KOM
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OG
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HER



KEM,
...EG?

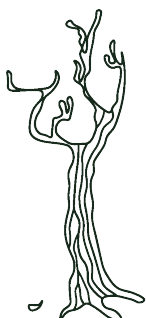


DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE



WOT?!



MUSSERENDE

Terre dei Buth Spumante	Heiligenbluth Pet-Nat	J. Laurens Cremant de Limoux	Precious Day Cremant de Bordeaux
Gl. 150,- / Flaske 675,-	Gl. 150,- / Flaske 675,-	Gl. 190,- / Flaske 850,-	Flaske 850,-
Champagne Auguste Huiban Blanc de Noirs	Gusbourne Blanc de blancs	Champagne Taittinger Brut Reserve	Champagne Pierre Peters Cuvee de Reserve
Gl. 245,- / Flaske 1095,-	Gl. 265,- / Flaske 1200,-	Flaske 1360,-	Flaske 1485,-

HVITVIN

La P'tite Pierre Blanc	Hans Geissler Riesling Trocken	La Chablisienne Chablis La Sereine
Glass 150,- / Flaske 650,-	Glas 150,- / Flaske 650,-	Glass 185,- / Flaske 850,-
Vignobles De Nancelle Macon-Villages	Patriarche Heritage Blanc	Xavier Monnot Bourgogne Blanc
Glass 200,- / Flaske 900,-	Flaske 690,-	Glass 280,- / Flaske 1300,-

RØDVIN

Comte Alexander Rouge	Heinrich Pinot Noir	Lethbridge Pinot Noir	Patriarche Heritage Rouge
Gl. 145,- / Flaske 650,-	Gl. 155,- / Flaske 690,-	Gl. 240,- / Flaske 1100,-	Flaske 690-
Raul Perez Pricum Primeur	Ch. Saint-Saturnin Médoc 2009	Winter Pinot Noir Rosé	Rosé
Gl. 220,- / Flaske 1000,-	Gl. 260,- / Flaske 1200,-	Gl. 150,- / Flaske 650,-	

SØTVIN

Niepoort LBV	Kvestad Is-sider / Fatlagret	Kracher Beerenauslese 0,375
Glass à 4cl 99,- / Flaske 765,-	Glass à 4cl 155,- / 185,-	Glass à 4cl 120,- / Flaske 900,-

For et større utvalg spør etter det

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,-

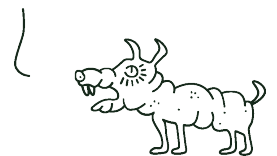
GULROT
SUKKER
HØY



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SIER
DU?!



MENGER
MEG MED
FIFFEN

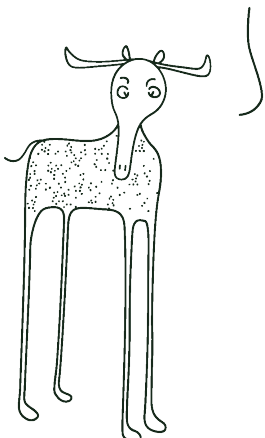


KLASSISKERE

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

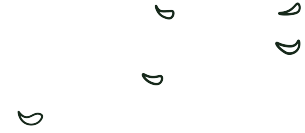
HYPP PÅ NOE DIGG UTEN ALKOHOL?
LA OSS HJELPE DEG.

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.





Alkoholritt



Brus
Cola, Cola Z, Fanta, Sprite

59,-

San Pellegrino
Aranciata, Aranciata Rosso

69,-

Eplemost

Glass 75,- / Flaske 350,-

Nøgne Ø
Stripped Craft

Flaske 33cl 75,-

Humlesus
Eplemost med humle

Flaske 30cl 149,-

Blaane
Musserende Eplemost

Glass 99,- Flaske 450,-

Filterkaffe fra BKB
59,-



ØL



Hansa
35cl 105,-

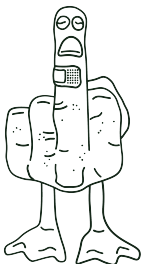
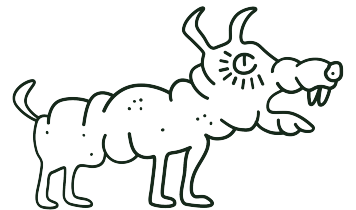
Hansa Lite
(Glutenfri)
35cl 105,-

Nøgne Ø IPA
Flaske
149,-

SIDER

Kvestad X Gaptrast
Flaske
550,-

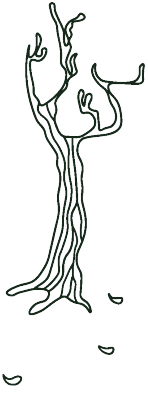
Kvestad X Gaptrast
Fat
120,-



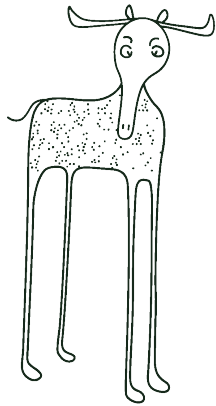
Kvestad Is-sider
Glass à 4cl 155,-

Kvestad Is-sider
Fatlagret
Glass à 4cl 155,-

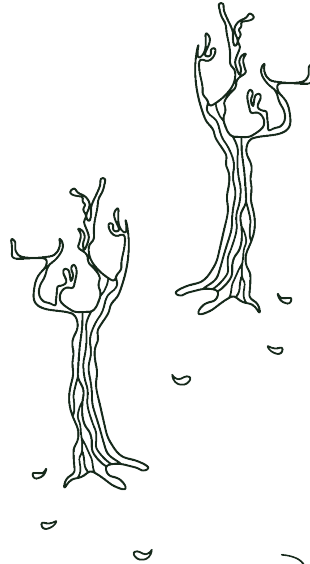
For alkoholfrie cocktails spør baren (16:00-01:00)



ETE KJAKE
MED KJIKET



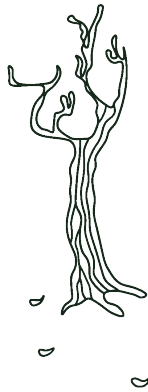
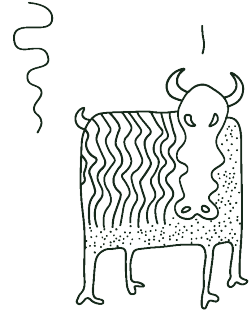
MENGER
MEG MED
FIFPEN



CHOMP
CHOMP
CHOMP

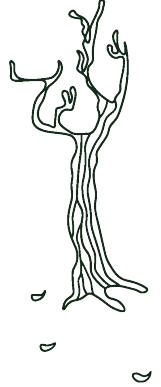
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR LUNSJMENY

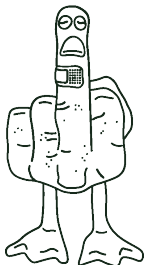


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IKKJE
KOM
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OG
KOM
HER



KEM,
...EG?

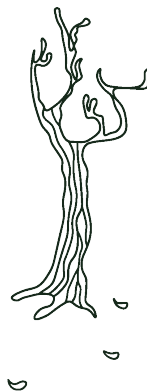
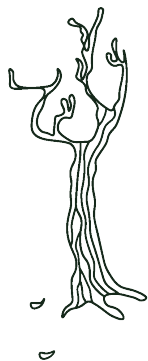


DUCK
DEG!

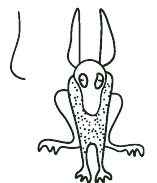


MADAMMEN &
TJOMMIEN
PÅ FEST

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

Tove's Røkte
Eggesalat, Fennikel & Syltet Løk
(Egg, Melk, Sennep, Fisk & Sulfitt)

265,-

Palle's Pinne
Pinnekjøtt, Kålrabi, Tyttebær & Brunet Smør
(Melk, Sennep, Sulfitt)

285,-

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

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

295,-

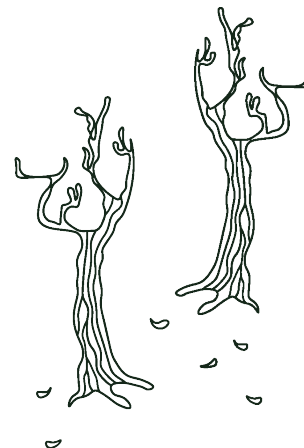
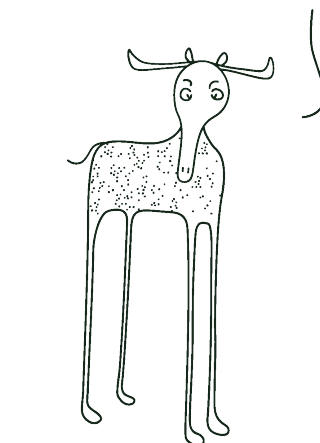
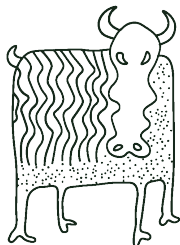
Blåskjell & Fries
Steinsopp Dipp
(Egg, Bløtdyr, Sulfitt, Melk)

295,-

Potet Fries
Steinsopp Dipp
(Egg)

89,-

CHOMP
CHOMP
CHOMP



HVA
BEHAGER?



MÅ
PASSE
MEG FOR
KOKKEN



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
Høvdning 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
Kalvepaté, Tyttebær, Sennep
& Pepperrot
(Melk, Hvete, Rug & Sennep)

235,-

Gulløye Potet
Reddik, Blåskjell &
Rømmesaus
(Melk, Bløtdyr & Sulfitt)

225,-

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

245,-

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

245,-

~~MAINS~~

Bare tilgjengelig
i Restauranten

Hjort Fra Fusa
Eple, Kål, Sennep & Honning
(Sennep, Sulfitt & Melk)

485,-

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

485,-

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

465,-

Pinnekjøtt Fra Dielam
Kålrabi, Potet & Pinnfett
(Melk)

655,-

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

345,-

Sjokolade Fondant
Grilla



(Melk, Egg, Hvete & Havre)

185,-

DESSERT

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

175,-

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

115,-