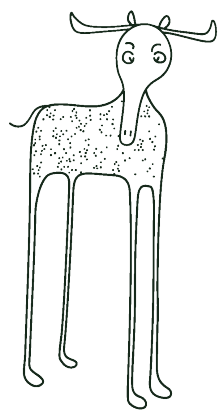
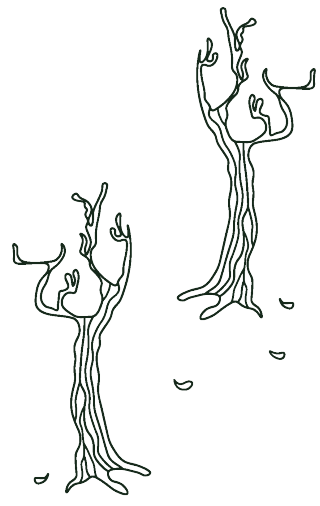


ETE KJAKE  
MED KJIKET



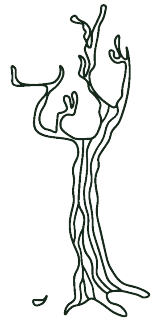
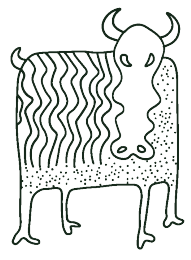
MENGER  
MEG MED  
FIFFEN



CHOMP  
CHOMP  
CHOMP

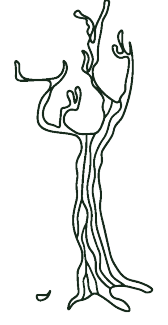
SERRR!?  
HAN E  
EGENTLIG  
GANSKE  
SOFT  
ALTSÅ

# BARK MAT & VINBAR MENY



NOM  
NOM  
NOM

IKKJE  
KOM  
HER  
OG  
KOM  
HER



KEM,  
...EG?

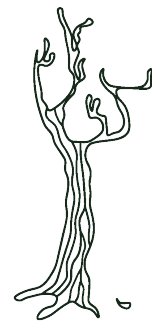
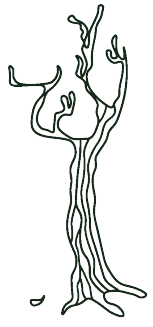


DUCK  
DEG!

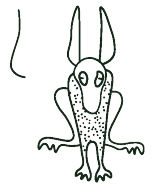


MADAMMEN &  
TJOMMIEN  
PÅ FEST

BOOGIE &  
BOURGOGNE

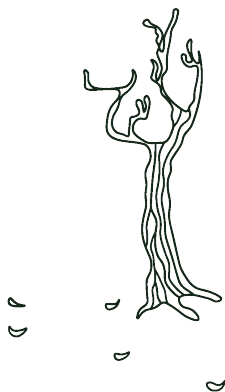


WOT?!



# BARK SPESIAL

( Minimum 2 personer )



## Helbakt Flyndre

650,- pr pers

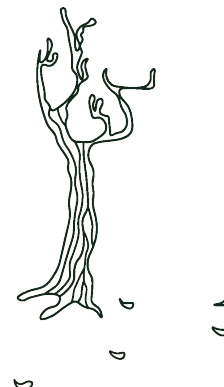
+

Byggotto, bla bla, bla bla, bla  
( Melk & Sulfitt )



## FULL PAKKE

(VÅR VARIANT AV EN 5-RETTERS)



BESTILLES AV HELE BORDET

SNACKS

BARK SPESIAL

SNACKS

+ Velg mellom kjøtt, fisk eller vegetar hovedrett.  
Kjøkkenet fikser resten!

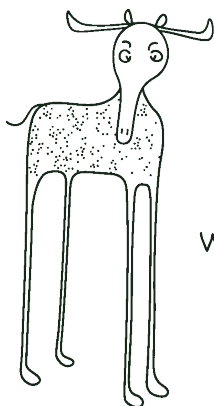
+

DESSERT

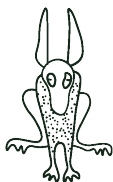
SNACKS

Snacks vil være en blanding av kjøtt, fisk og vegetar  
(Si ifra dersom du ønsker at alt skal være vegetar)

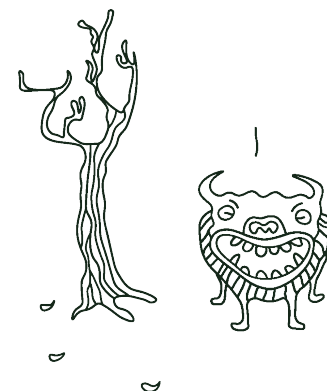
1195,- pr pers



WOT?!



EKSTRA FIN ANLEDNING ELLER BARE FYSEN  
PÅ DET BESTE AV DET BESTE??  
JAZZ DEG OPP MED NOE EKSTRA  
PÅ TOPPEN  
+ 450,- pr pers



# SNACKS

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

Liten 295,- / Stor 450,-

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

225,-

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

95,-

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

185,-

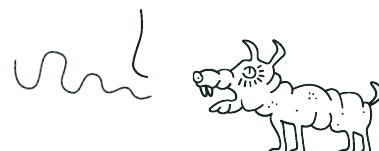
Potet Fries  
Steinsopp Dipp  
( Egg )

95,-

Toppe Snacksen /  
Forretten  
Med Kaviar

5 gram 135,-

FJONGE  
DEG LITT?



# FORRETTER

Høvding Sverre Krem  
Rødbet, Rosenkål & Valnøtt  
( Melk, Sulfitt & Valnøtt )

245,-

Røykt Kveite  
Sellerirot, Eggeplomme &  
Løyrom  
(Melk, Fisk, Egg, Rug,  
Hvete & Selleri )

245,-

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

265,-

# MAINS

Skrei  
Bacon, Vin Jaune Smørsaus,  
Tomat & Løk  
( Fisk, Melk, Sulfitt )

485,-

Nøttestek Wellington  
Tomat, Saltbakt Rødbet & Smørsaus  
( Hvete, Havre, Valnøtt & Melk )

395,-

Entrecôte av Storfe  
Løk & Sopp  
( Melk, Sulfitt )

200gr 495,-

/  
300gr 650,-

# DESSERT

Sjokolade Fondant  
Grilla



( Melk, Egg, Hvete & Havre )

195,-

Krydderkake  
Sitrus & Karamell  
( Melk, Sulfitt, Hvete & Egg )

185,-

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

145,-

# BARK SPECIAL

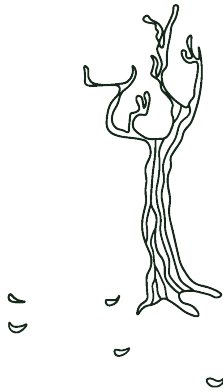
( Minimum 2 people )

## | Whole Baked Flounder |

650,- pr pers

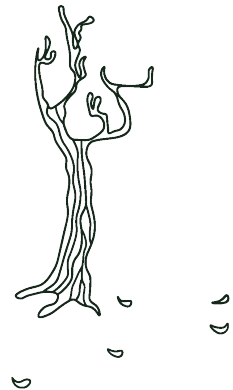
+

Byggotto, Salt Baked Beetroot, Vin Jaune Beurre Blanc  
( Milk, Fish, Barley & Sulfite )



## FULL PACKAGE

(Our Take On A 5-Course Dinner)



HAS TO BE ORDERED BY THE WHOLE TABLE

SNACKS

BARK SPECIAL

SNACKS

+ Choose between meat, fish or vegetarian main. +  
The chefs will fix the rest!

DESSERT

SNACKS

Snacks will be a mix of meat, fish and vegetarian  
(Let us know if you want everything vegetarian)

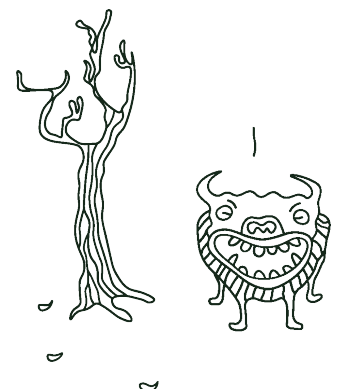
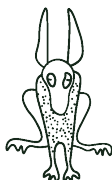
1195,- pr pers

SPECIAL OCCASION OR SIMPLY WANT THE BEST  
THAT WE CAN OFFER? FIRE IT UP WITH SOME  
EXTRA TREATS ON TOP!

+ 450,- pr pers



WOT?!



# SNACKS

Norwegian Cheese & Cured Ham  
Compot & Souerdough  
( Milk, wheat & rye )

Small 295,- / Large 450,-

Crustade & Tartar  
Tartar of Beef & Baerii Kaviar  
( Wheat, Egg & Fish )

225,-

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

95,-

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

185,-

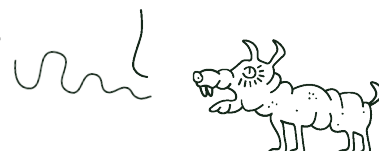
French Fries  
Cep Mushroom Dip  
( Egg )

95,-

Top Your Snacks /  
Appetizer  
With Caviar

5 gram 135,-

Wanna be  
Fancy?



# Appetizers

Høvding Sverre Cream  
Beetroot, Brussel Sprout & Walnut  
( Milk, Sulfite & Walnut )

245,-

Smoked Halibut  
Celeriac, Egg Yolk & Roe  
(Milk, Fish, Egg, Rye,  
Wheat & Celery )

245,-

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

265,-

# MAINS

Skrei (Atlantic Cod)  
Bacon, Vin Jaune Beurre Blanc,  
Tomato & Onion  
( Fish, Milk, Sulfite )

485,-

Nut Roast Wellington  
Tomato, Salt Baked Beetroot & Beurre Blanc  
( Wheat, Oat, Walnut & Milk )

395,-

Entrecôte Of Beef  
Onion & Shrooms  
( Milk, Sulfite )

200gr 495,-

/  
300gr 650,-

# DESSERT

Chocolate Fondant  
Grilled



( Milk, Egg, Wheat & Oat )

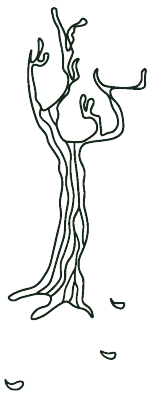
195,-

Norwegian Spice Cake  
Sitrus & Caramel  
( Milk, Sulfite, Wheat & Egg )

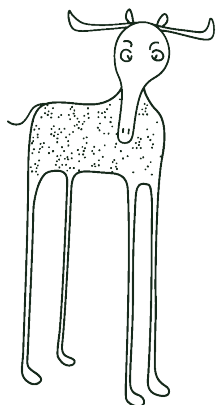
185,-

I Scream & Sorbet  
Salty Caramel & Oat Crumble  
( Milk, Oat, Wheat & Egg )

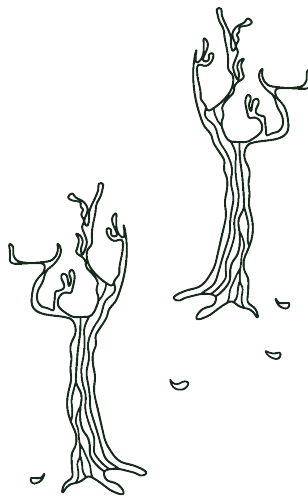
145,-



ETE KJAKE  
MED KJIKET



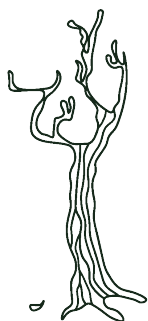
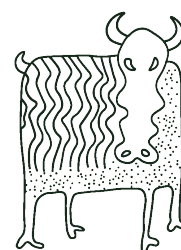
MENGER  
MEG MED  
FIFFEN



CHOMP  
CHOMP  
CHOMP

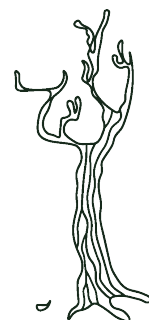
SERRR!?  
HAN E  
EGENTLIG  
GANSKE  
SOFT  
ALTSÅ

# BARK VIN & COCKTAIL MENY

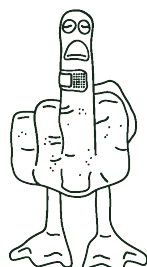


NOM  
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IKKJE  
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KOM  
HER



KEM,  
...EG?

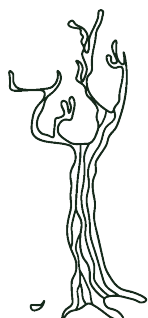


DUCK  
DEG!



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,-
Silga Verdejo	Vignobles De Nancelle Macon-Villages	Patriarche Heritage Blanc
Glass 150,- / Flaske 650,-	Glass 200,- / Flaske 900,-	Flaske 690,-

# RØDVIN

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

Rosé

# 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,-

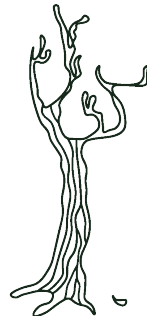
**GULROT**  
Olmecca Altos,  
Gulrot

179,-

**TAGETIS**  
Nine Sisters Ocean Gin,  
Tagetis

179,-

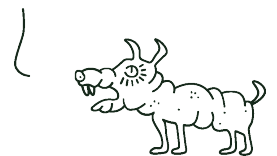
GULROT  
SUKKER  
HØY



KA  
SIER  
DU?!



MENGER  
MEG MED  
FIFFEN

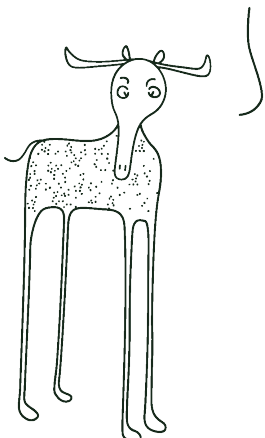


## KLASSISKERE

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



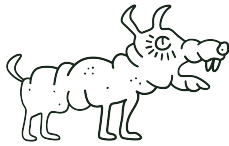
## NON ALCOHOLIC

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

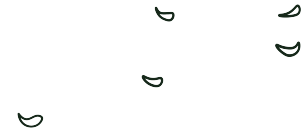
Vi har et rikt utvalg av alkoholfrie alternativer,  
både ferdig på flaske eller satt sammen på stedet.  
Drinkene våre er sesongbaserte med fokus på lokale råvarer  
- utvalget vil derfor variere gjennom året.  
Vi står klare til å skreddersy etter dine ønsker.







# 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,-

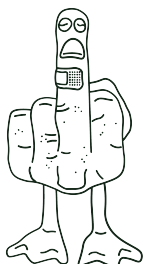
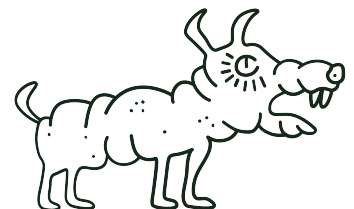
Nøgne Ø IPA  
Flaske  
149,-

Ginger Joe  
Ingefær Øl  
109,-

# SIDER

Kvestad X Gaptrast  
Flaske  
550,-

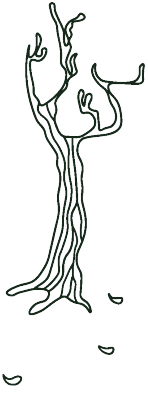
Kvestad X Gaptrast  
Fat  
120,-



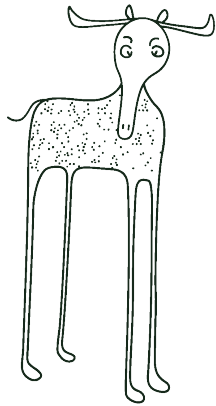
Kvestad Is-sider  
Glass à 4cl 155,-

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

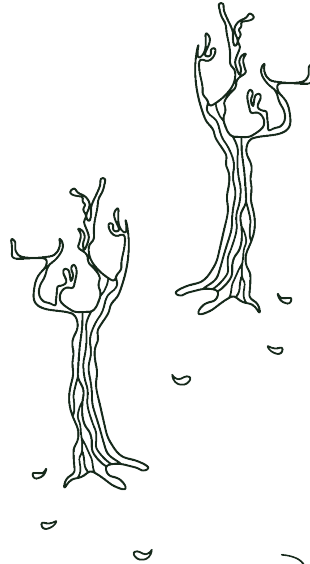
For alkoholfrie cocktails spør baren (16:00-01:00)



ETE KJAKE  
MED KJIKET



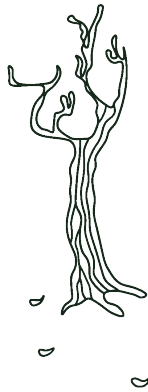
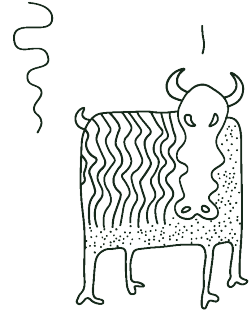
MENGER  
MEG MED  
FIFPEN



CHOMP  
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CHOMP

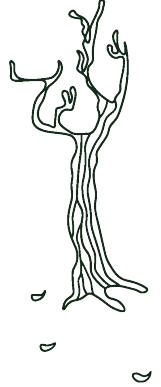
SERRR!?  
HAN E  
EGENTLIG  
GANSKE  
SOFT  
ALTSÅ

# BARK MAT & VINBAR LUNSJMENY

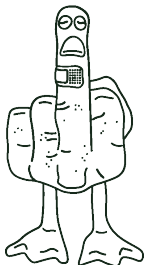


NOM  
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IKKJE  
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OG  
KOM  
HER



KEM,  
...EG?

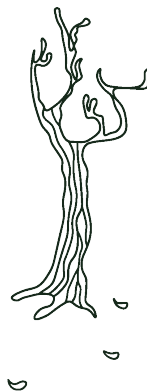
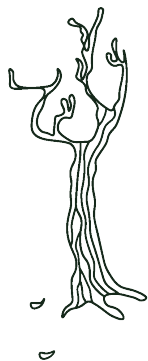


DUCK  
DEG!

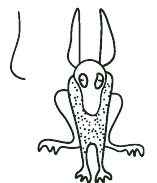


MADAMMEN &  
TJOMMIEN  
PÅ FEST

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

MADAMMEN &  
TJOMMIEN  
PÅ FEST

Cecilie's Cæsar  
Kylling, Bacon & Cæsar Dressing  
( Egg, Melk, Sennep, Sulfitt, Fisk, Hvete )

325,-

Kristian's Kalv  
Paté de Nordre Solend Gård  
Tyttebærgel, Karse & Sennepsfrø  
( Sennep, Egg, Sulfitt & Hvete )

325,-

Calle's Chevre  
Saltbakt Rødbet, Valnøtt & Pesto  
( Melk, Sulfitt, Valnøtt, Pinnekjerne & Hvete )

275,-

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

255,-

## LUNSJRETTER

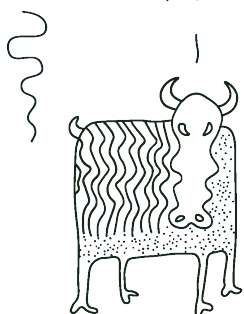
Potet- & Purreløkssuppe  
Posjert Egg, Bacon, Gressløk  
( Melk, Egg, Sulfitt & Hvete )

295,-

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

295,-

CHOMP  
CHOMP  
CHOMP



Potet Fries  
Steinsopp Dipp  
( Egg )

95,-

Fritert Torsketunge  
Remulade  
( Fisk, Egg, Sulfitt & Hvete )

95,-



HVA  
BEHAGER?