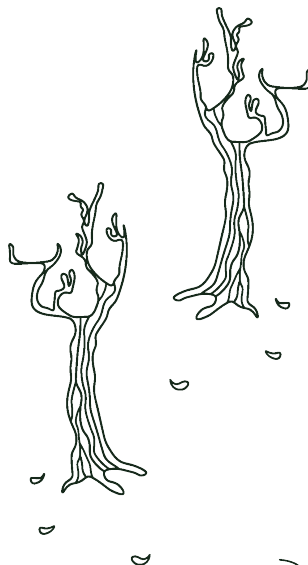
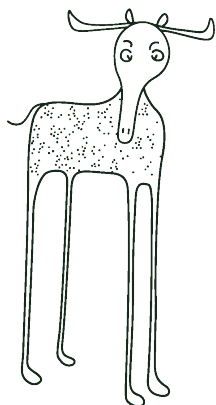
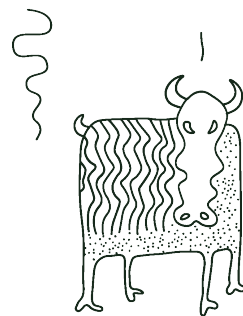


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

CHOMP
CHOMP
CHOMP

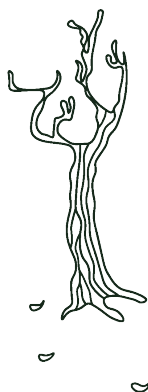


SERRR!?

HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



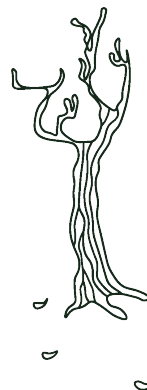
BARK MAT & VINBAR MENY



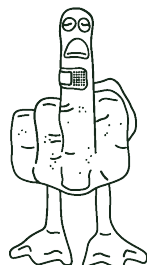
NOM
NOM
NOM



IKKJE
KOM
HER
OG
KOM
HER



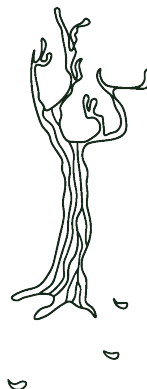
KEM,
...EG?



DUCK
DEG!



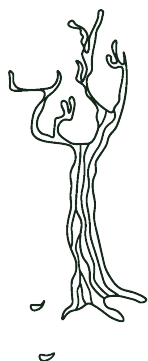
MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!

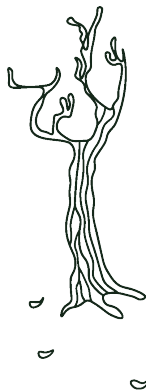


BOOGIE &
BOURGOGNE



BARK SPESIAL

(Minimum 2 personer)



Helbakt Flyndre

650,- pr pers

+

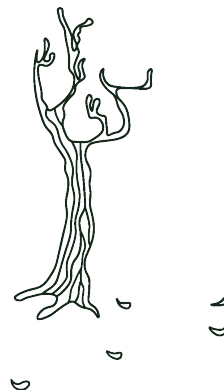
Byggotto, Vin Jaune Smørsaus & Salat Fra Toppe
(Melk, Fisk, Bygg & Sulfitt)



FULL PAKKE

(VÅR VARIANT AV EN 5-RETTERS)

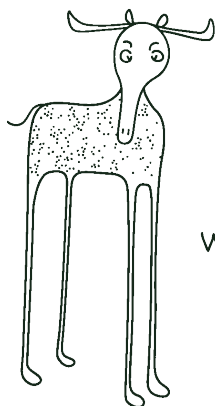
BESTILLES AV HELE BORDET



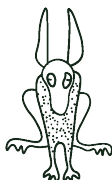
Dette vil være en blanding av kjøtt, fisk og vegetarretter.
Gi beskjed dersom det er allergier eller preferanser

(Det er ikke alle retter vi vil kunne tilpasse men vi tilpasser det vi kan)

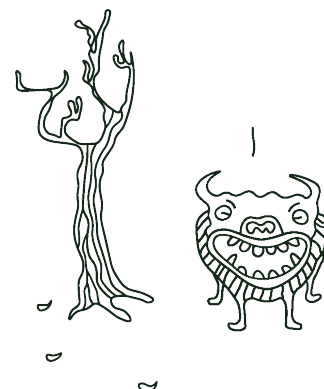
1195,- pr pers



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 &
Hanasand Tomater
(Melk, Sulfitt & Egg)

245,-

Røykt Sirdalsørret
Potetsalat & Blåskjell
(Fisk, Sennep, Melk,
Bløtdyr, Sulfitt)

245,-

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

265,-

MAINS

Dagens Fisk
Skalldyrsbisque, Kål & Reddik
(Melk, Fisk, Bløtdyr, Skalldyr)

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,-

Tindved
Nyr, Hvit sjokolade & Dill
(Melk & Egg)

185,-

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

145,-

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

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

325,-

Svein's Skagensalat
Reker, Dill, Rugsmuler og Rømme
(Bløtdyr, Skalldyr, Melk, Egg, Hvete, Rug & Sulfitt)

275,-

/
Med Løyrom 400,-

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

275,-

Peder's Plukkfish
Potet, Hvit fisk & Bacon
(Fisk, Melk, Sulfitt, Hvete & Rug)

255,-

LUNSJRETTER

Skalldyr Bisque
Taskekrabbe, Egg & Estragon
(Skalldyr, Bløtdyr, Egg, Melk Sulfitt)

295,-

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

295,-

SNACKS

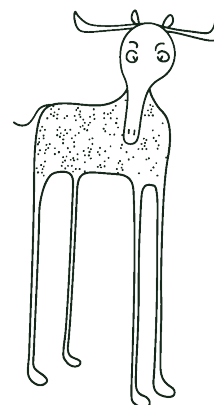
Potet Fries
Steinsopp Dipp
(Egg)

95,-

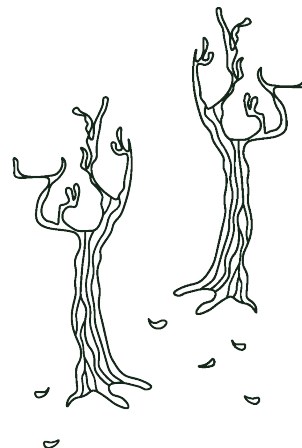
Fritert Torsketunge
Remulade
(Fisk, Egg, Sulfitt & Hvete)

95,-

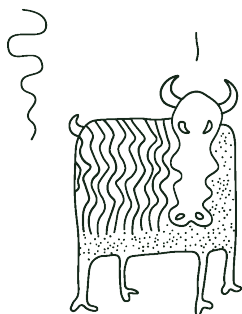
MADAMMEN &
TJOMMIEN
PÅ FEST



MÅ
PASSE
MEG FOR
KOKKEN



CHOMP
CHOMP
CHOMP

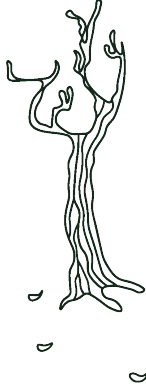


HVA
BEHAGER?



BARK SPECIAL

(Minimum 2 people)



| Whole Baked Flounder |

650,- pr pers

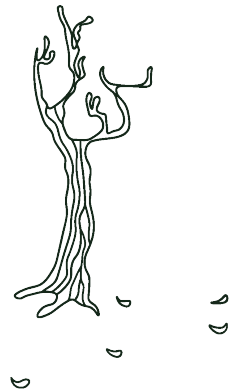
+

Byggotto, Vin Jaune Beurre Blanc & Salad From Toppe
(Milk, Fish, Barley & Sulfite)



FULL PACKAGE

(Our Take On A 5-Course Dinner)



HAS TO BE ORDERED BY THE WHOLE TABLE

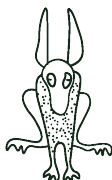
This will be a mix of meat, fish and vegetarian dishes
Let us know if there is any allergies or preferences

(We might not be able to adjust every dish, but we will adjust what we can)

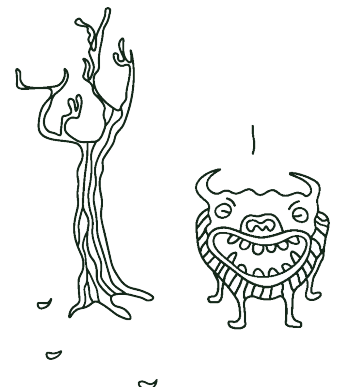
1195,- pr pers



WOT?!



SPECIAL OCCASION OR SIMPLY WANT THE BEST
THAT WE CAN OFFER? FIRE IT UP WITH SOME
EXTRA TREATS ON TOP!
+ 450,- pr pers



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,-

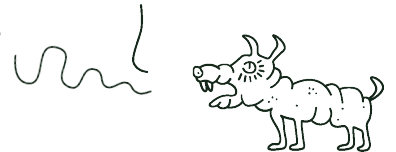
French Fries
Cep Mushroom Dip
(Egg)

95,-

Top Your Snacks /
Appetizer
With Caviar

5 gram 135,-

Wanna be
Fancy?



Appetizers

Høvding Sverre Cream
Hanasand Tomatoes
(Milk, Sulfite & Egg)

245,-

Smoked Trout From Sirdal
Potato Salad & Mussels
(Fish, Mustard, Milk,
Molluscs, Sulfite)

245,-

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

265,-

MAINS

Fish of the Day
Shellfish Bisque, Kabbage & Radish
(Milk, Fish, Molluscs, Shellfish)

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,-

Sea Buckthorne
Fresh Cheese, White Chocolate & Dill
(Milk, Egg)

185,-

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

145,-

NOM
NOM
NOM

OPEN FACED SANDWICHES



BIG, DELICIOUS SANDWICHES
MADE WITH THE BEST LOCAL SEASONAL INGREDIENTS

All open-faced sandwiches are served
with salad from Toppe Gård & toasted
sourdough bread.

Sandwiches can be made vegetarian.

Cecilie's Caesar
Chicken, bacon & Caesar dressing
(Egg, milk, mustard, sulphites, fish, wheat)

325,-

Svein's Skagen Salad
Shrimp, dill, rye crumbs & sour cream
(Molluscs, shellfish, milk,
egg, wheat, rye, sulphite)

275,-

/ With vendace roe: 400,-

Calle's Chèvre
Salt-baked beetroot, walnut & pesto
(Milk, sulphites, walnut, pine nuts, wheat)

275,-

Peder's "Plukkfisk"
Potato, white fish & bacon
(Fish, milk, sulphites, wheat, rye)

255,-

Lunch Dishes

Shellfish Bisque
Brown crab, egg & tarragon
(Shellfish, molluscs, egg, milk, sulphites)

295,-

Mussels & Fries
Porcini dip
(Egg, molluscs, sulphites, milk)

295,-

CHOMP
CHOMP
CHOMP

SNACKS

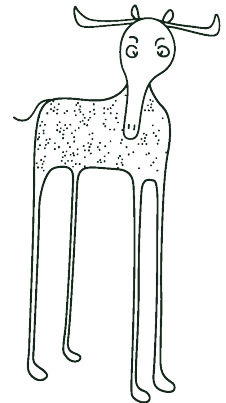
Fries
Porcini Dipp
(Egg)

95,-

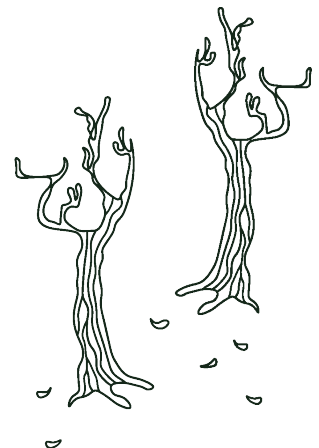
Fried Cod Tounge
Remulade
(Fish, Egg, Sulfite & Wheat)

95,-

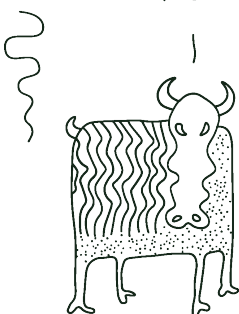
The lady and the
homie hittin' up
the party

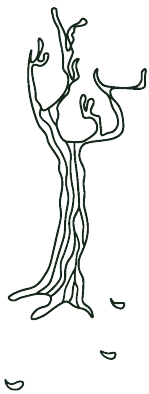


Keepin'
my tail
outta the
kitchen

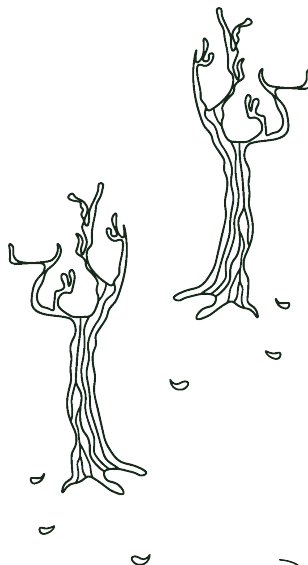
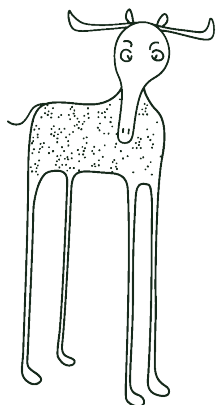


Whaddup?



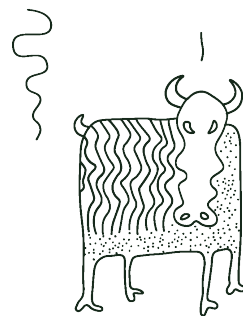


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

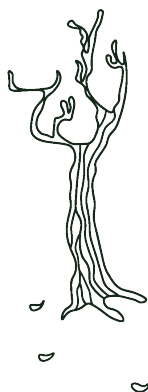
CHOMP
CHOMP
CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



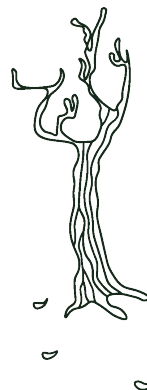
BARK VIN & COCKTAIL MENY



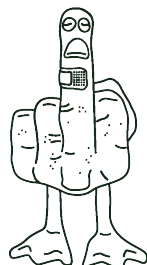
NOM
NOM
NOM



IKKJE
KOM
HER
OG
KOM
HER



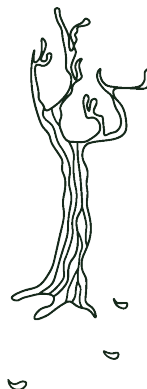
KEM,
...EG?



DUCK
DEG!



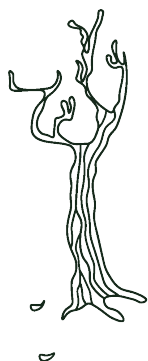
MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!



BOOGIE &
BOURGOGNE



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 Medoc 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

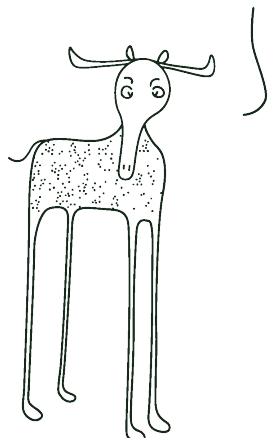


KLASSISKERE

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

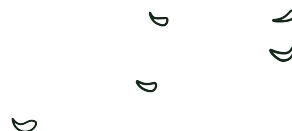
HYPP PÅ NOE DIGG UTEN ALKOHOL?
LA OSS HJELPE DEG.

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.





Alkoholfritt



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,-

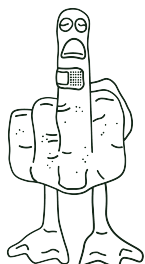
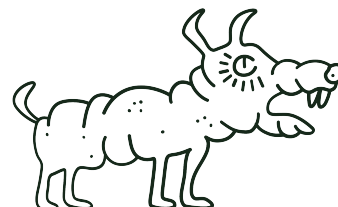
Nøgne Ø IPA
Flaske
149,-

Ginger Joe
Ingefær Øl
109,-

SIDER

Kvestad X Gaptrast
Flaske
550,-

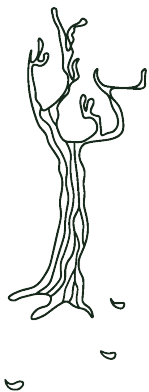
Kvestad X Gaptrast
Fat
120,-



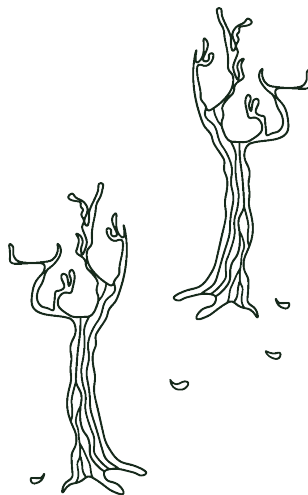
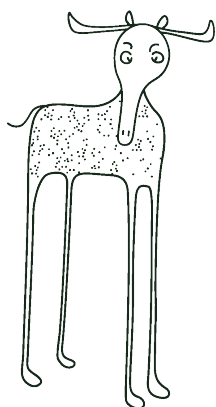
Kvestad Is-sider
Glass à 4cl 155,-

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

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

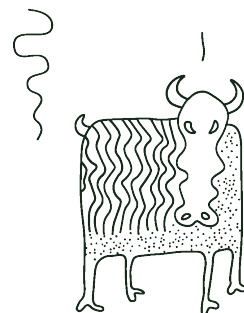


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

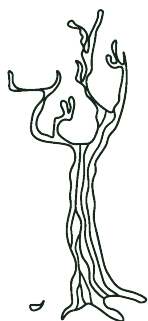
CHOMP
CHOMP
CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



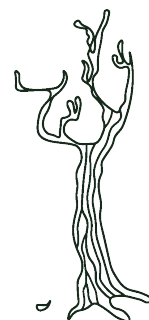
BARK MAT & VINBAR LUNSJMENY



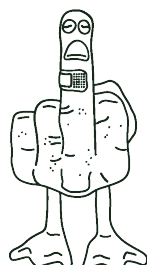
NOM
NOM
NOM



IKKJE
KOM
HER
OG
KOM
HER



KEM,
...EG?



DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!



BOOGIE &
BOURGOGNE

