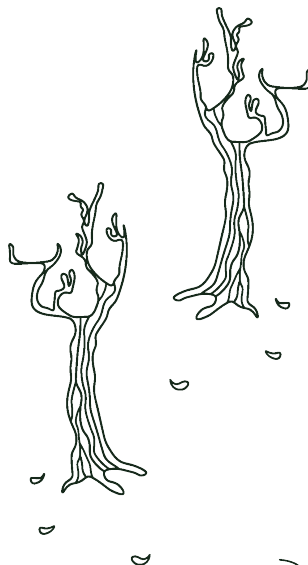
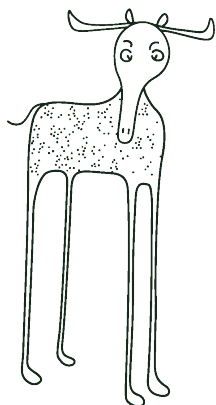
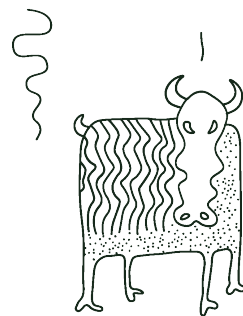


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

CHOMP
CHOMP
CHOMP

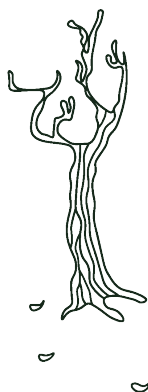


SERRR!?

HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



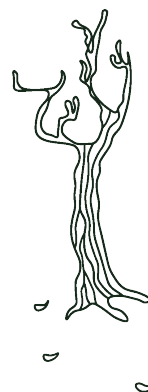
BARK MAT & VINBAR MENY



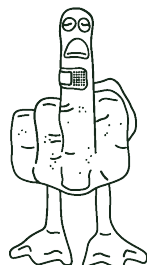
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IKKJE
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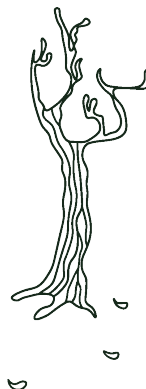
KEM,
...EG?



DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!



BOOGIE &
BOURGOGNE



BARK SPESIAL

(Minimum 2 personer)



Helbakt Flyndre

650,- pr pers



Sesongens Grønnsaker, Vin Jaune SmørSaus & Salat Fra Toppe
(Melk, Fisk, Valnøtt & 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

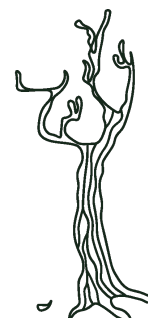
Drikkeparing 805,-



WOT?!



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



SNACKS

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

Liten 295,- / Stor 450,-

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

235,-

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

95,-

Vannbakelse
Røkt Torsk, Eggeplomme
(Melk, Fisk, Egg, Hvete)

165,-

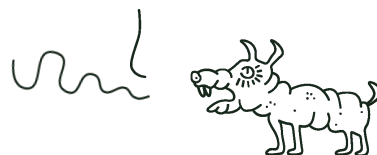
Potet Fries
Steinsopp Dipp
(Egg)

95,-

Toppe Snacksen /
Forretten
Med Kaviar

5 gram 155,-

FJONGE
DEG LITT?



FORRETTER

Vitello Tonnato
Ytrefilet, Tunfiskdressing &
Høvding Sverre Krem
(Melk, Sulfitt, Egg, Rug, Fisk & Sennep)

275,-

SkogSoppSuppe
Vaktelegg &
Gresskarkjerne
(Melk, Egg, Sulfitt)

265,-

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

275,-

MAINS

Dagens Hvite Fisk
Kål, Sopp & Skogsopp
(Melk, Fisk, Sulfitt & Selleri)

485,-

Blomkål
Knutekål, Gulrot & SteinsoppSaus
(Hasselnøtt, Valnøtt, Sulfitt & Melk)

395,-

Entrecôte av Storfe
Fries, Løk & PepperSaus
(Melk, Sulfitt & Sennep)

200gr 495,-

/
300gr 650,-

DESSERT

Sjokolade Fondant
Grilla



(Melk, Egg, Hvete & Havre)

195,-

Plomme Fra Hardanger
Nyr, Rømme & Marengs
(Melk, Egg, Sulfitt, Hvete,
Hasselnøtt, Valnøtt)

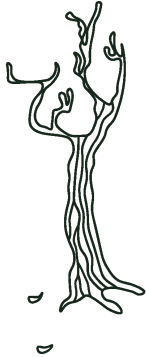
185,-

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

145,-

BARK SPECIAL

(Minimum 2 people)



| Whole Baked Flounder |

650,- pr pers

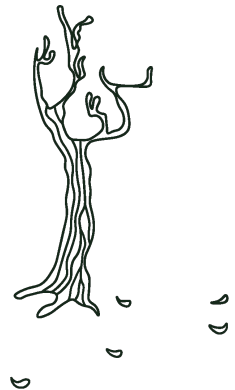
+

Seasonal Vegetables, Vin Jaune Beurre Blanc & Salad From Toppe
(Milk, Fish, Walnut & 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

Drink pairing 805,-

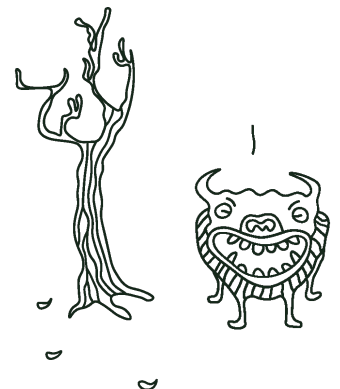


WOT?!



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

+ 450,- pr pers on the food menu
+ 450 pr pers on the drink pairing



SNACKS

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

Small 295,- / Large 450,-

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

235,-

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

95,-

Choux Pastry
Smoked Cod, Egg
& Roe
(Milk, Fish, Wheat)

165,-

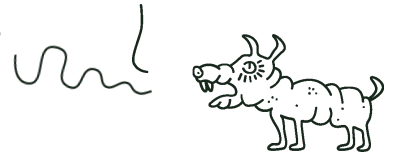
French Fries
Cep Mushroom Dip
(Egg)

95,-

Top Your Snacks /
Appetizer
With Caviar

5 gram 155,-

Wanna be
Fancy?



Appetizers

Vitello Tonnato
Sliced Sirloin, Tuna Dressing & Høvding Sverre
Cream
(Milk, Mustard, Egg, Rye, Wheat, Fish, Sulfite)

275,-

Forrest Mushroom Soup
Quaile Egg, Pumpkin
Seeds
(Egg, Milk, Sulfite)

245,-

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

265,-

MAINS

Fish of the Day
Cabbage & Mushroom
(Milk, Fish, Sulfite, Celeriac)

485,-

Cauliflower
Kohlrabi, Carrot & Cep Mushroom
(Milk, Hazelnut, Walnut, Sulfite)

395,-

Entrecôte Of Beef
Onion, Fries & Peppersauce
(Milk, Sulfite, Mustard)

200gr 495,-

/
300gr 650,-

DESSERT

Chocolate Fondant
Grilled



(Milk, Egg, Wheat & Oat)

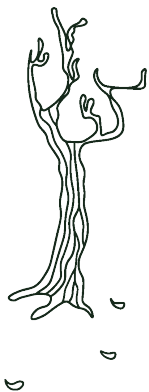
195,-

Plums From Hardanger
Fresh Cheese, Sour Cream, Meringue
(Milk, Egg, Sulfite, Wheat, Hazelnut, Walnut)

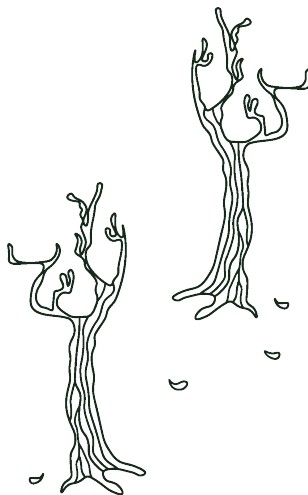
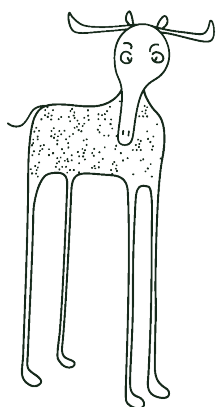
185,-

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

145,-

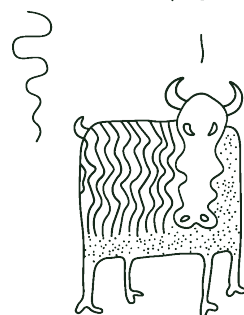


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

CHOMP
CHOMP
CHOMP

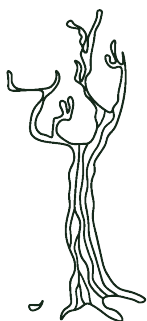


SERRR!?

HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



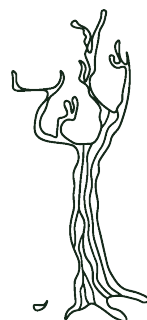
BARK MAT & VINBAR LUNSJMENY



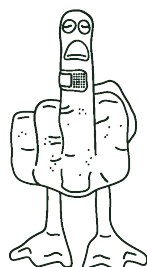
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KEM,
...EG?



DUCK
DEG!



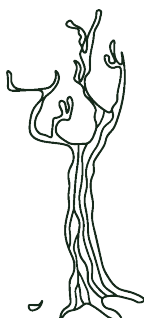
MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!



BOOGIE &
BOURGOGNE



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

Kamelen's Krabbe
Egg & Cæsardressing
(Egg, Melk, Sennep, Sulfitt, Fisk, Hvete)

285,-

Pate De NSG
LammePaté, Sopp, Ramsløk & Karse
(Egg, Melk, Sennep, Sulfitt, Hvete)

295,-

Sissel's Steikost frå Øystese
Aprikos, Sopp & Tomat
(Melk, Hvete, Sulfitt, Egg)

275,-

Finne's Fish`N Chips
Erter & Fries
(Fisk, Hvete, Fisk, Egg, Sulfitt)

275,-

LUNSJRETTER

SkogSoppSuppe
Sopp, Blomkål & Egg
(Egg, Melk, Sulfitt, Hvete)

295,-

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

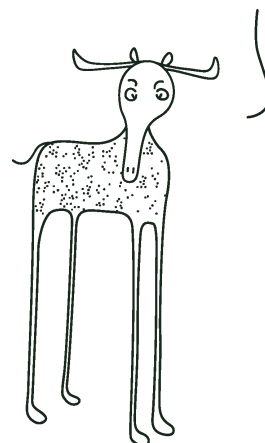
295,-

SNACKS

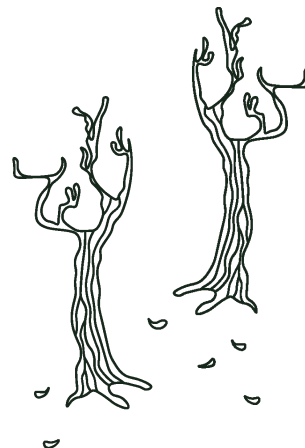
Potet Fries
Steinsopp Dipp
(Egg)

95,-

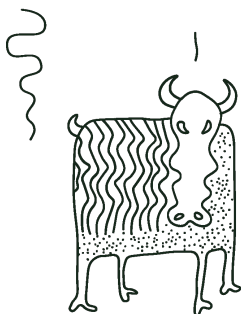
MADAMMEN &
TJOMMIEN
PÅ FEST



MÅ
PASSE
MEG FOR
KOKKEN



CHOMP
CHOMP
CHOMP



Bli med i Bark`s
Snake-klubb



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.

Crab
Egg & Cesar Dressing
(Egg, milk, Shellfish, Sulfite, Mustard, Fish)

285,-

Pate De NSG
Paté Of Lamb, Mushroom, Ramson & Cress
(Egg, Milk, Mustard, Sulfite, Wheat)

295,-

Haloumi From Øystese
Apricot, Mushroom & Tomato
(Milk, Wheat, Sulfite, Egg)

275,-

Fish 'N Chips
Peas & Fries
(Fish, milk, sulphites, wheat, Egg)

275,-

Lunch Dishes

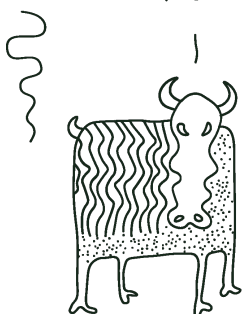
Forrest Mushroom Soup
Mushroom, Cauliflower & Egg
(Milk, Egg, Sulfite, Wheat)

295,-

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

295,-

CHOMP
CHOMP
CHOMP

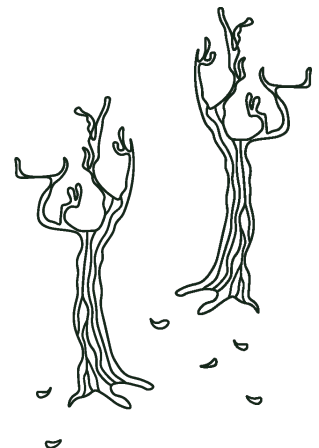
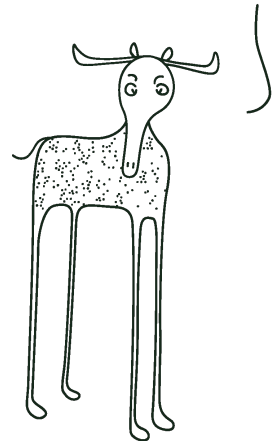


SNACKS

Fries
Porcini Dipp
(Egg)

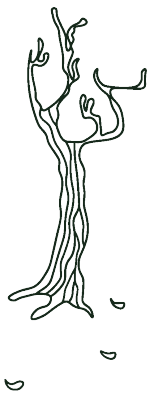
95,-

The lady and the
homie hittin' up
the party

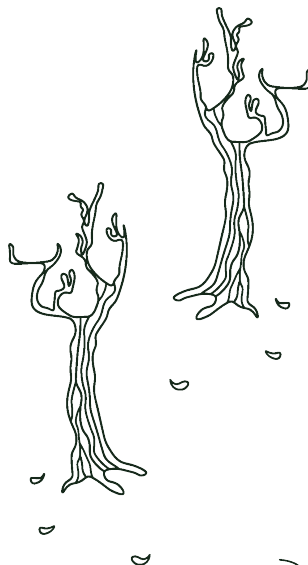
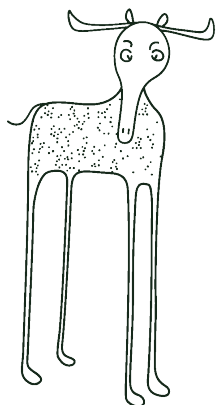


Whaddup?



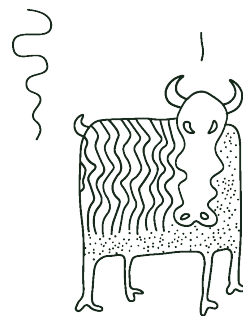


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFPEN

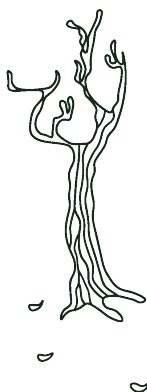
CHOMP
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CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



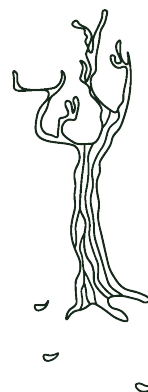
BARK VIN & COCKTAIL MENY



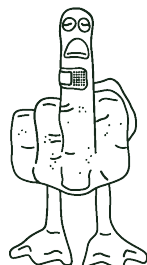
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IKKJE
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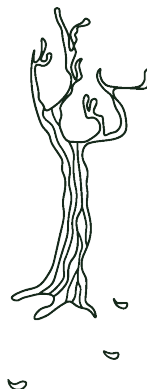
KEM,
...EG?



DUCK
DEG!



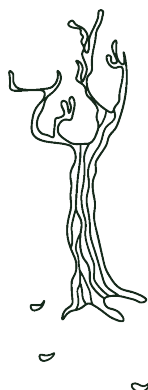
MADAMMEN &
TJOMMIEN
PÅ FEST



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 Cuvée 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



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,-

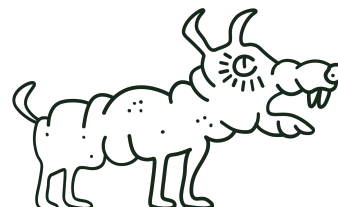
Nøgne Ø IPA
Flaske
149,-

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)