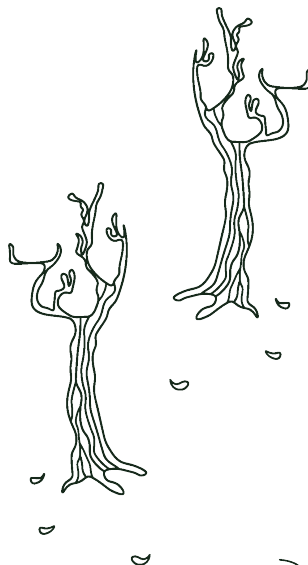
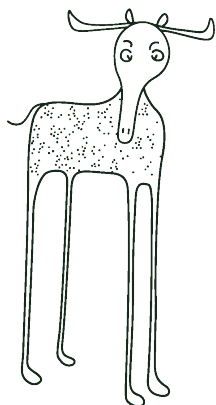
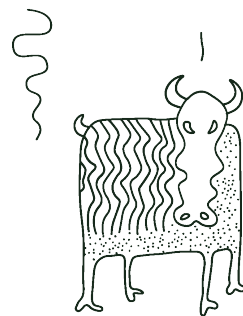


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFPEN

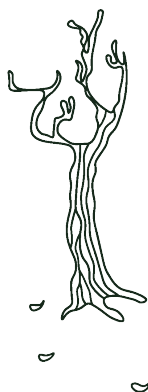
CHOMP
CHOMP
CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



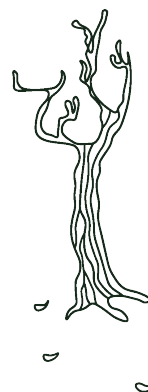
BARK MAT & VINBAR MENY



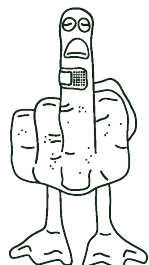
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IKKJE
KOM
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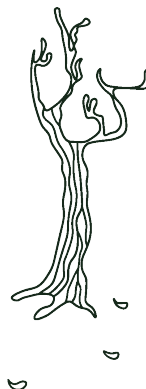
KEM,
...EG?



DUCK
DEG!



MADAMMEN &
TJOMMIEN
PÅ FEST



WOT?!

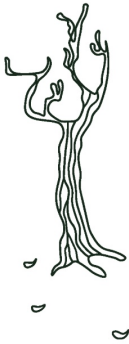


BOOGIE &
BOURGOGNE



BARK SPESIAL

(Minimum 2 personer)



Helbakt Flyndre

650,- pr pers

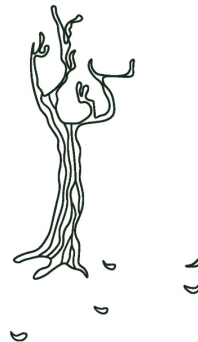
+

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

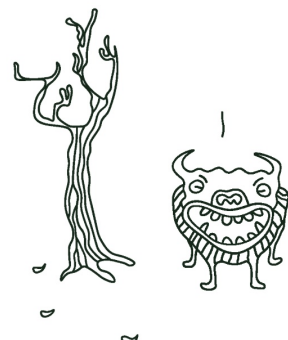
Drikkeparing 805,-



WOT?!



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



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, Ostekrem
(Melk, Fisk, Egg, Hvete)

165,-

Potet Fries
Steinsopp Dipp
(Egg)

95,-

Toppe Snacksen /
Forretten
Med Kaviar

5 gram 155,-

FJONGE
DEG LITT?



FORRETTER

Gulløy Potet
Blåskjell & Rømme
(Melk, Bløtdyr)

255,-

Sylte fra Bønes
Rødbet, Sennep & Brunet Smør
(Melk, Sulfitt, Egg, Rug, Hvete & Sennep)

265,-

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

285,-

MAINS

Pinnekjøtt Fra Nytt i to serveringer
Kålrot & Mandelpotet
(Melk,)

795,-

Entrecôte av Storfe
Tomat, Potetpuree & SteinsoppGlace
(Melk, Sulfitt)

200gr 495,-

/

300gr 650,-

Dagens Hvite Fisk
Sellerirot, Kål & Skalldyr Bisque
(Melk, Fisk, Skalldyr, Sulfitt & Selleri)

485,-

Sellerirot
Vin Jaune, Kål & Nøtter
(Melk, Hasselnøtt, Valnøtt, Mandel, Sulfitt & Selleri)

395,-

DESSERT

Sjokolade Fondant
Grilla



(Melk, Egg, Hvete & Havre)

195,-

Riskrem-Is
Hvit Sjokolade & Bringebær
(Melk, Egg, Sulfitt, Havre)

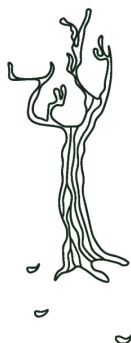
185,-

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

145,-

BARK SPECIAL

(Minimum 2 people)



| Whole Baked Flounder |

650,- pr pers

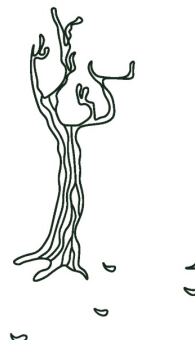
+

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

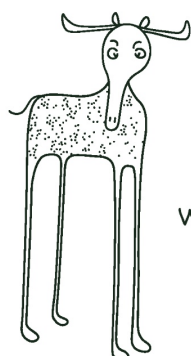
This will be a mix of meat, fish and vegetarian dishes
Let us know if there is any allergies or preferences

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

1195,- pr pers

Drinkpairing 805,-

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)

235,-

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

95,-

Choux Pastry
Smoked Cod, Cheese Cream
(Milk, Fish, Wheat)

165,-

French Fries
Cep Mushroom Dip
(Egg)

95,-

Top Your Snacks /
Appetizer
With Caviar

5 gram 155,-

Wanna be
Fancy?



Appetizers

GoldenEye Potato
Mussels & Sour Cream
(Milk, Moulluscs)

255,-

Pork Terrine
Beetroot, Mustard & Brown Butter
(Milk, Mustard, Egg, Rye, Wheat)

265,-

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

265,-

MAINS

Pinnekjøtt
Cured Lamb Ribs, Potato & Swede
(Milk)

795,-

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

485,-

Celeriac
Vin Jaune, Cabbage & Nuts
(Milk, Hazelnut, Walnut, Sulfite, Almond, Celeriac)

395,-

Entrecôte Of Beef
Tomato, Potatopuree & Cep Mushroom
Glaze
(Milk, Sulfite, Mustard)

200gr 495,-

/

300gr 650,-

DESSERT

Chocolate Fondant
Grilled



(Milk, Egg, Wheat & Oat)

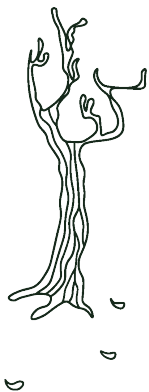
195,-

Rice Cream I Scream
White Choccolate, Raspberry
(Milk, Egg, Sulfite, Wheat)

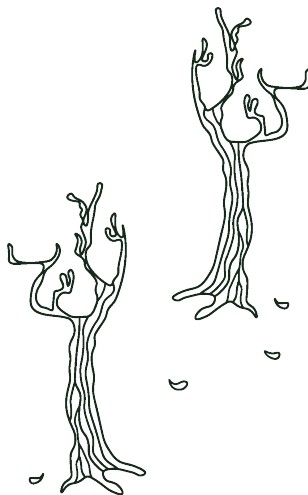
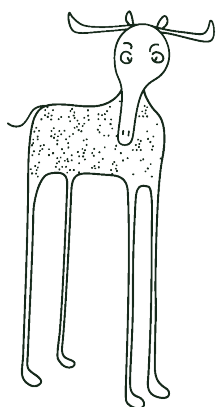
185,-

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

145,-

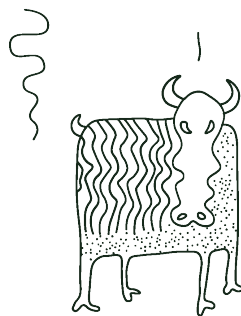


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFPEN

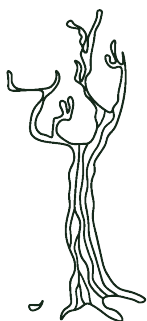
CHOMP
CHOMP
CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



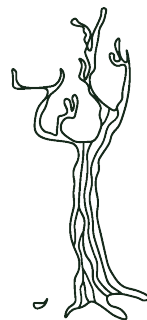
BARK MAT & VINBAR LUNSJMENY



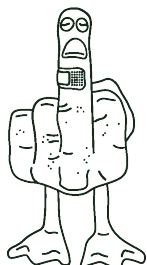
NOM
NOM
NOM



IKKJE
KOM
HER
OG
KOM
HER



KEM,
...EG?



DUCK
DEG!



BOOGIE &
BOURGOGNE



MADAMMEN &
TJOMMIEN
PÅ FEST

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

KAMELEN`S KRABBE
Egg & Cæsardressing
(Egg, Melk, Sennep, Sulfitt, Fisk, Hvete)

315,-

PATE DE NSG
Paté, Eple & Brunet Sør
(Egg, Melk, Sennep, Sulfitt, Hvete)

295,-

THOMAS` TOMAT & STEIKOST FRA ØYSTESE
Hanasand Tomater, Steikost og Basilikum
(Melk, Hvete Sulfitt)

275,-

PALLE`S PINNE
Pinnekjøtt, Kålrot & Brunet Smør
(Melk, Hvete)

275,-

KLEPPE`S KRYDDERSILD
Rugbrød, Eple & Karse
(Melk, Hvete, Fisk, Rug)

265,-

LUNSJRETTER

EMIL`S ERTESUPPE
Røkt Svineknokke & Egg
(Melk, Egg, Sulfitt, Hvete)

295,-

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

295,-

SNACKS

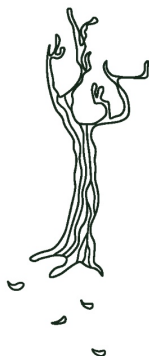
Potet Fries
Steinsopp Dipp
(Egg)

95,-

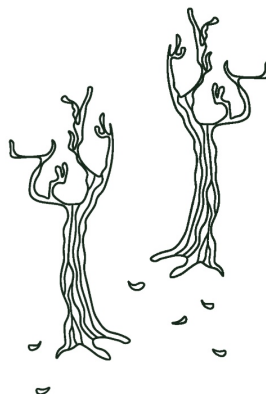
Bli med i Bark`s
Snake-klubb



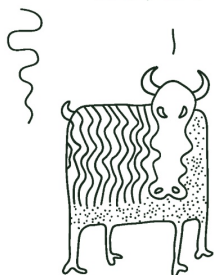
MADAMMEN &
TJOMMIEN
PÅ FEST



MÅ
PASSE
MEG FOR
KOKKEN



CHOMP
CHOMP
CHOMP



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.

CHRISTOPHER'S CRAB
Egg & Caesar dressing
(Egg, Milk, Mustard, Sulphite, Fish, Wheat)

315,-

PÂTE DE NSG
Pâté, Apple & Brown Butter Sauce
(Egg, Milk, Mustard, Sulphite, Wheat)

295,-

THOMAS' TOMATO & HALLOUMI
Hanasand Tomatoes, Halloumi and Basil
(Milk, Wheat, Sulphite)

275,-

PALLE'S PINNE
Cured Lamb, Swede Purée & Brown Butter
(Milk, Wheat)

275,-

SPORTY SPICED HERRING
Rye Bread, Apple & Garden Cress
(Milk, Wheat, Fish, Rye)

265,-

LUNCH DISHES

POSH PEA SOUP
Smoked Pork Knuckle & Egg
(Milk, Egg, Sulphite, Wheat)

295,-

MUSSELS & FRIES
Porcini Dip
(Egg, Mollusc, Sulphite, Milk)

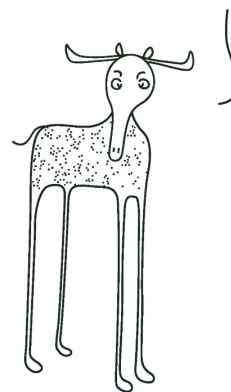
295,-

SNACKS

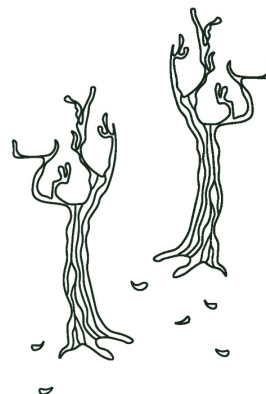
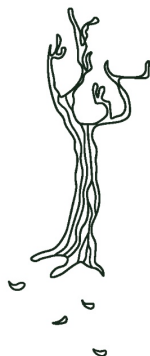
Fries
Porcini Dipp
(Egg)

95,-

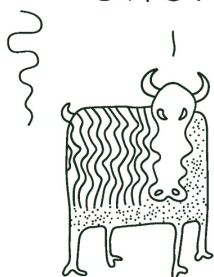
The lady and the
homie hittin' up
the party



Keepin'
my tail
outta the
kitchen

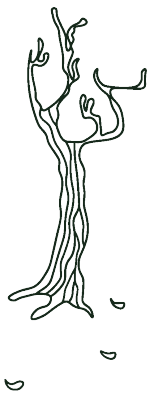


CHOMP
CHOMP
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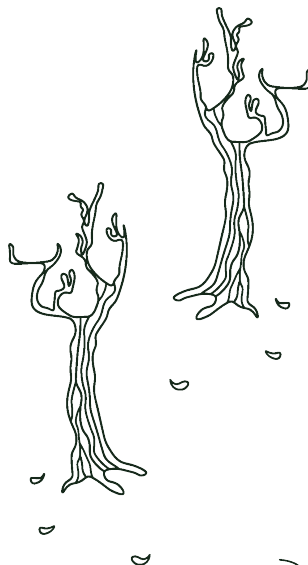
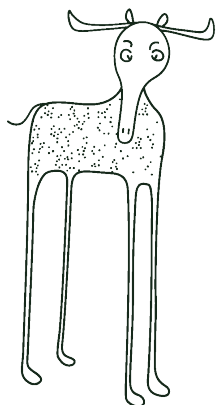


Whaddup?



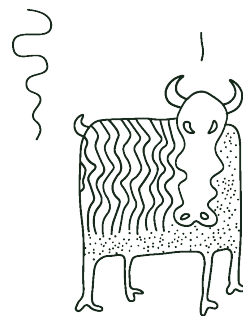


ETE KJAKE
MED KJIKET



MENGER
MEG MED
FIFEN

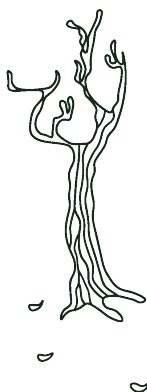
CHOMP
CHOMP
CHOMP



SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ



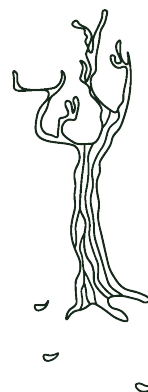
BARK VIN & COCKTAIL MENY



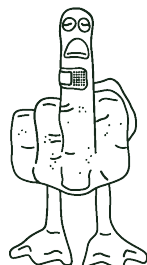
NOM
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IKKJE
KOM
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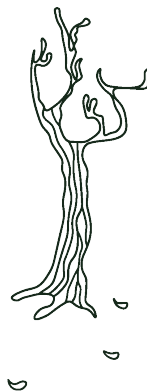
KEM,
...EG?



DUCK
DEG!



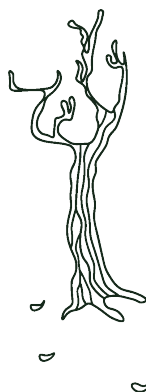
MADAMMEN &
TJOMMIEN
PÅ FEST



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



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,-

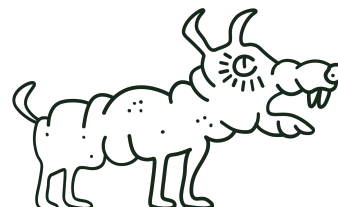
Nøgne Ø IPA
Flaske
149,-

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)