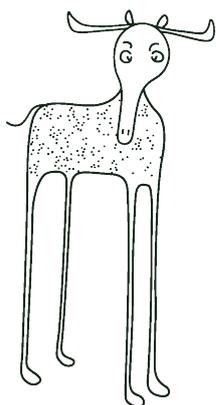
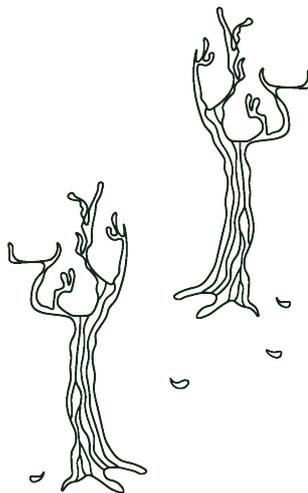


ETE KJAKE
MED KJIKET



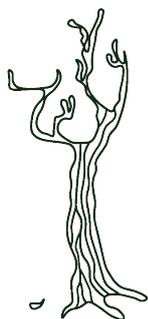
MENGER
MEG MED
FIFPEN



CHOMP
CHOMP
CHOMP

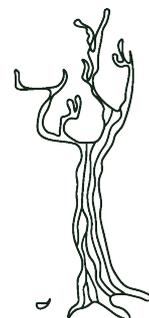
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR MENY



NOM
NOM
NOM

IKKJE
KOM
HER
OG
KOM
HER



KEM,
...EG?

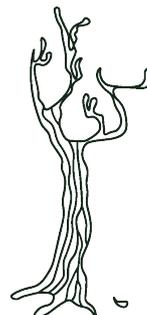
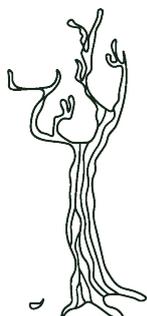


DUCK
DEG!

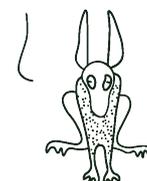


MADAMMEN &
TJOMMIEN
PÅ FEST

BOOGIE &
BOURGOGNE

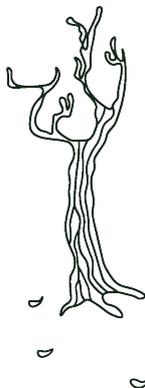


WOT?!



BARK SPESIAL

(Minimum 2 personer)



Helbakt Piggvar

650,- pr pers

+

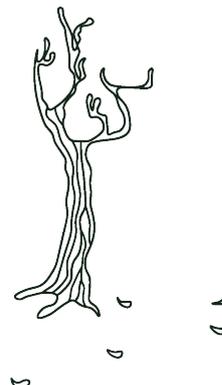
Fries med Høvding Sverre Ost, Rødbeter, Grønncål,
Skum På Alde-Issider & Salat Fra Toppe
(Melk, Fisk, Hasselnøtt, Egg & Sulfit)



FULL PAKKE

(VÅR VARIANT AV EN 5-RETTERS)

BESTILLES AV HELE BORDET

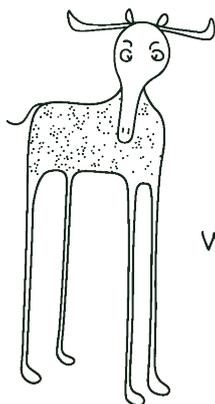


Dette vil være en blanding av kjøtt, fisk og vegetarretter.
Gi beskjed dersom det er allergier eller preferanser

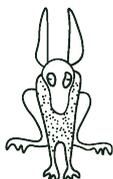
(Det er ikke alle retter vi vil kunne tilpasse men vi tilpasser det vi kan)

1195,- pr pers

Drikkeparing 805,-

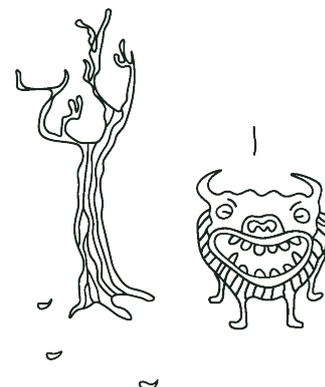


WOT?!



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, Ostekrem
(Melk, Fisk, Egg, Hvete)

165,-

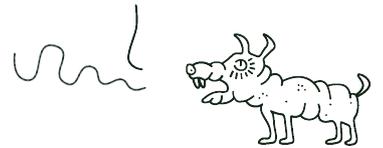
Potet Fries
Steinsopp Dipp
(Egg)

95,-

Toppe Snacksen /
Forretten
Med Kaviar

5 gram 155,-

FJONGE
DEG LITT?



FORRETTER

Hummus
Rødbet, Valnøtt & Chimichurri
(Valnøtt, Hvete, Rug, Sulfitt)

245,-

And- & Svineterrine
Steinsopp, Hasselnøtter,
Sennep & Grønn Salat
(Egg, Hasselnøtt,
Sennep, Sulfitt)

275,-

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

295,-

MAINS

Skrei
Potetpuré, Skalldyrkraft & Grønn Chilli
(Melk, Fisk, Skalldyr, Sulfitt)

485,-

Fylt & Pannestekt Sopp
Løk, Rødbeter, Jordskokk, Pommes Anna & Vin Jaune-Smørsaus
(Melk, Sulfitt, Egg)

395,-

Entrecôte av Storfe
Fylt Sopp, Løk, Rødbeter &
Steinsoppsmørsaus
(Melk, Sulfitt, Egg)

200gr 495,-

/

300gr 650,-

DESSERT

Sjokolade Fondant
Grilla



(Melk, Egg, Hvete & Havre)

195,-

Syltet Jordbær & Vaniljels
Tunbalderbrå, Jordbær Crémaux,
Mandelkjeks & Tindved

(Melk, Sulfitt, Hvete, Mandel, Egg)

185,-

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

145,-

BARK SPECIAL

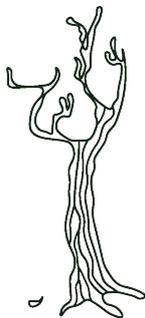
(Minimum 2 people)

| Whole Baked Flounder |

650,- pr pers

+

Fries with Cheese Foam, Beets, Cale, Is-Sider Foam & Salad From Toppe
(Milk, Fish, Hazelnut, Egg, 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 allargies or preferances

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

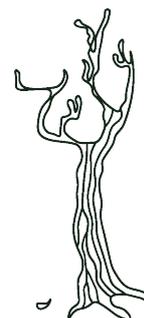
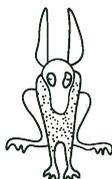
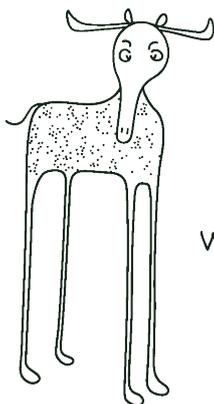
1195,- pr pers

Drink pairing 805,-

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

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,-

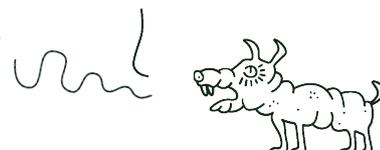
French Fries
Cep Mushroom Dip
(Egg)

95,-

Top Your Snacks /
Appetizer
With Caviar

5 gram 155,-

Wanna be
Fancy?



Appetizers

Hummus
Beetroot, Walnut & Chimichurri
(Walnut, Wheat, Rye, Sulfite)

245,-

Duck & Pork Terrine
Porcini, Hazelnut,
Mustard & Salad
(Egg, Hazelnut, Mustard,
Sulfite)

275,-

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

295,-

MAINS

Atlantic Cod "Skrei"
Potato Puré, Shellfish Stock & Green Chili
(Milk, Fish, Sulfite, Shellfish)

485,-

Stuffed & Pan Roasted Mushroom
Vin Jaune, Onion, Jerusalem Artichoke & Pommes Anna
(Milk, Sulfite, Egg)

395,-

Entrecôte Of Beef
Stuffed Mushroom, Onion, Beetroot &
Porcini-Butter Sauce
(Milk, Sulfite, Egg)

200gr 495,-

/
300gr 650,-

DESSERT

Chocolate Fondant
Grilled



(Milk, Egg, Wheat & Oat)

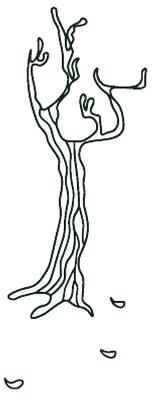
195,-

Pickled Strawberry & Vanila I Scream
Strawberry Cremaux, Pineapple Weed, Almond
& Seabuckthorn
(Milk, Egg, Sulfite, Wheat, Almond)

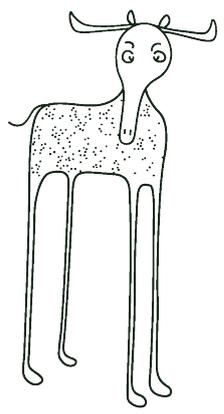
185,-

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

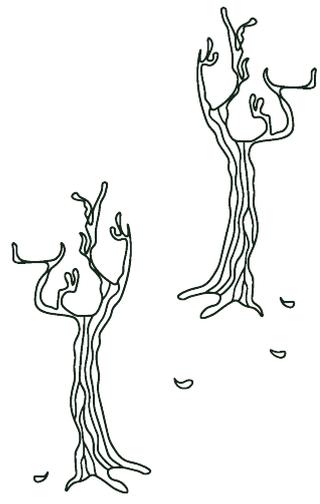
145,-



ETE KJAKE
MED KJIKET



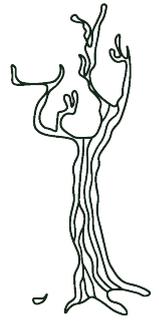
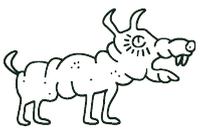
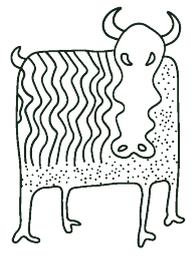
MENGER
MEG MED
FIFFEN



CHOMP
CHOMP
CHOMP

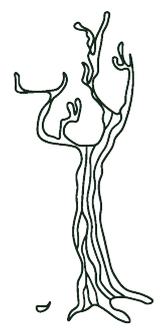
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK MAT & VINBAR LUNSJMENY



NOM
NOM
NOM

IKKJE
KOM
HER
OG
KOM
HER



KEM,
...EG?

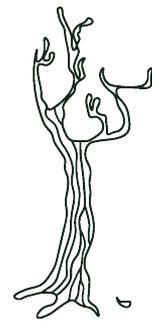
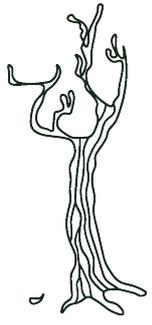


DUCK
DEG!

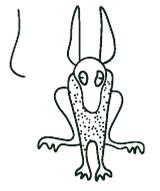


MADAMMEN &
TJOMMIEN
PÅ FEST

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

FINNE`S FISKEGRATENG
EGGESMØR & SYLTEDE GRØNNSAKER
(MELK, EGG, SULFITT, FISK, HVETE, RUG)

275,-

TRESOR`S ANDE- & SVINETERRINE
STEINSOPP, HASSELNØTT, SENNEP & RØDBETER
(MELK, EGG, SULFITT, SENNEP)

295,-

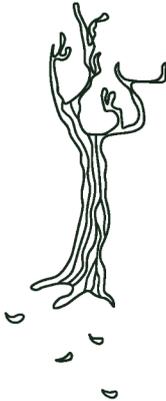
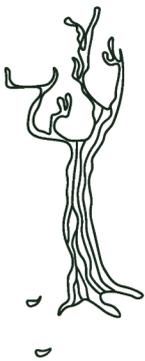
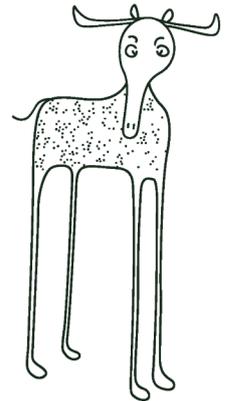
HARALD`S HUMMUS MED BETER
CHIMICHURRY & VALNØTT
(SULFITT, EGG, VALNØTT)

275,-

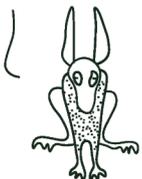
OSCAR`S OSTESMØRBRØD
PATE DE NSG, HØVDING SVERRE & LØK
(MELK, SULFITT, EGG)

295,-

MADAMMEN &
TJOMMIEN
PÅ FEST



MÅ
PASSE
MEG FOR
KOKKEN



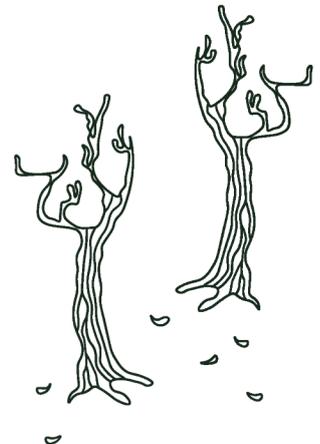
LUNSJRETTER

EMIL`S ERTESUPPE
RØYKT SVINEKNOKE & EGG
(MELK, EGG, SULFITT, HVETE)

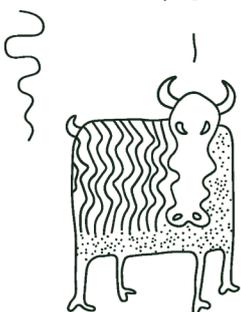
285,-

BLÅSKJELL
STEINSOPPDIP
(EGG, BLØTDYR, SULFITT, MELK)

295,-



CHOMP
CHOMP
CHOMP



SNACKS

POTET FRIES
STEINSOPP DIPP
(Egg)

95,-

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.

FISH GRATIN
EGG BUTTER & PICKLES
(Egg, MILK, SULFITE, FISH, WHEAT, RYE)

275,-

DUCK & PORK TERRINE
PORCINI MAYO, HAZELNUT, MUSTARD
& BEETS
(MILK, EGG, SULFITE, MUSTARD)

295,-

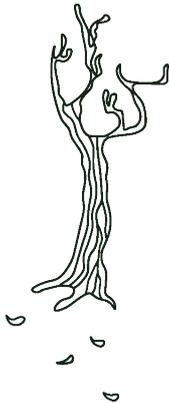
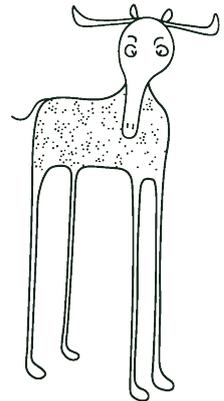
HUMMUS & BEETS
CHIMICHURRY & WALNUT
(SULFITE, EGG, WALNUT)

275,-

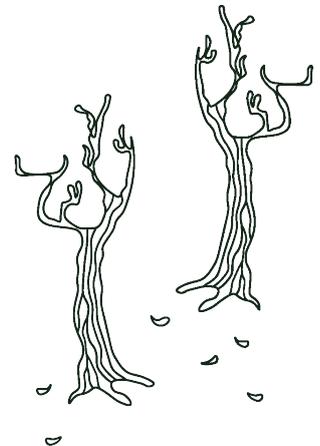
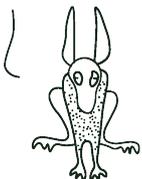
GRILLED CHEESE SANDWICH
PATE DE NSG, HØVDING SVERRE CHEESE &
ONION
(MILK, SULFITE, EGG)

295,-

The lady and the
homie hittin' up
the party



Keepin'
my tail
outta the
kitchen



LUNCH DISHES

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

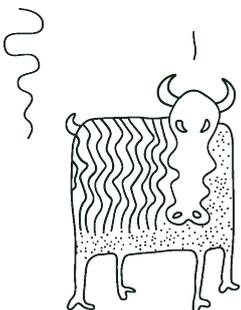
285,-

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

295,-

Whaddup?

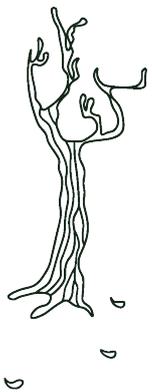
CHOMP
CHOMP
CHOMP



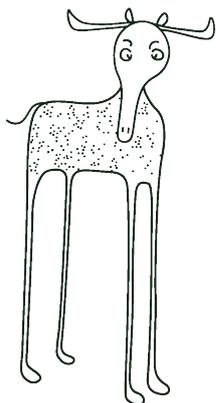
SNACKS

Fries
Porcini Dipp
(Egg)

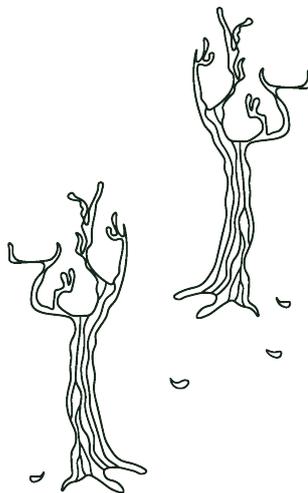
95,-



ETE KJAKE
MED KJIKET



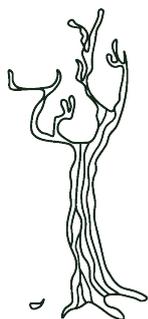
MENGER
MEG MED
FIFPEN



CHOMP
CHOMP
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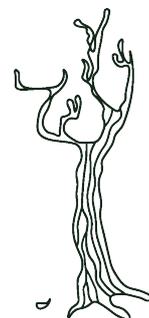
SERRR!?
HAN E
EGENTLIG
GANSKE
SOFT
ALTSÅ

BARK VIN & COCKTAIL MENY



NOM
NOM
NOM

IKKJE
KOM
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OG
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HER



KEM,
...EG?

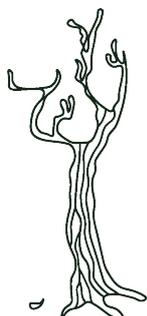


DUCK
DEG!

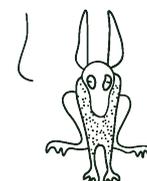


MADAMMEN &
TJOMMIEN
PÅ FEST

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,-
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



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,-

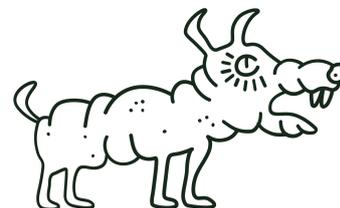
Nøgne Ø IPA
Flaske
149,-

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)