BARK
MAT & VINBAR
MENY













BARK SPESIAL



HELBAKT PIGGVAR

POTET ALIGOT, KÅL, SALAT,
VIN JAUNE SAUS
(MELK, SULFIT)

650,- PR PERS
(MINIMUM 2 PERSONER)



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)

1.195,- PR PERS

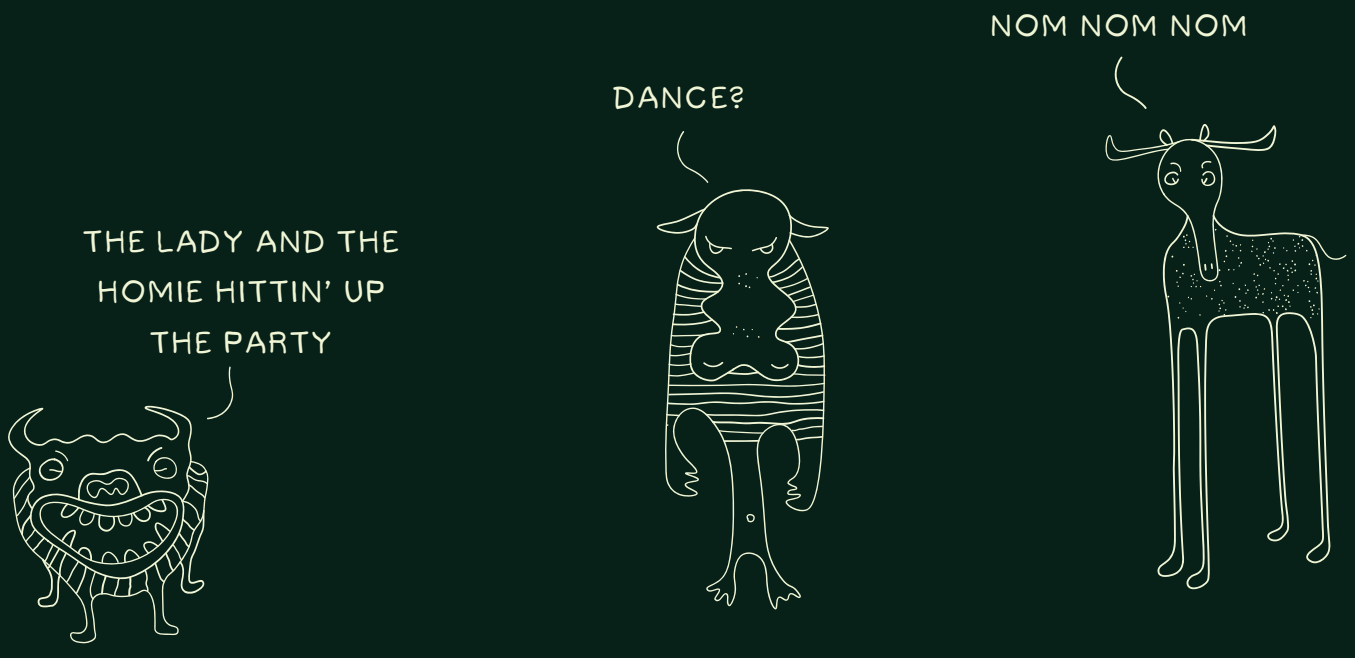
DRIKKEPARING 805,-

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 & SESAM)
450,-

KRUSTADE & TARTAR
TARTAR AV STORFE &
BAERII STØR KAVIAR
(HVETE, EGG, FISK)
235,-

POTET FRIES
STEINSOPP DIPP
(EGG, SULFITT)
95,-

RICH WOMAN'S FRIES
LØYROM & CREME FRAICHE
(MELK, FISK)
225,-

HJEMMELAGET KRYDDERBRØD
PISKET SMØR & SPREAD
(HVETE, RUG, MELK, SESAM)
95,-

FJONGE DEG LITT?
TOPPE MED 5 GRAM KAVIAR
155,-



FORRETTER

SJØKREPS/KAMSKJELL
ALDE SVANS & BLÅBÆR
(EGG, MELK, SULFITT,
SKALLDYR/BLØTDYR)
285,-

ØL BRESSERT OKSEKJAKE
SELLERI OG GLACE
(SULFIT, MELK)
255,-

NØTTESTEK TERRINE
UMAMI BULJONG
(MELK, HAVRE, SULFIT, VALNØTT,
MANDEL, HASSELNØTT)
255,-

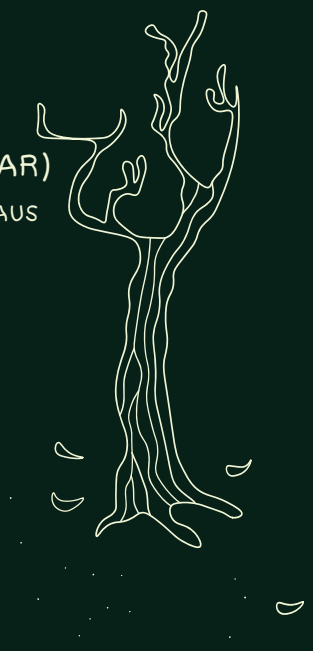
MAINS

PINNEKJØTT
KÅLERABISTAPPE, VOSSAKORV, POTET
(MELK, SULFIT)
850,-

GRILLA JORDSKOKK (VEGETAR)
SELLERIROT, CHIMICHURRI, MORKELSAUS
(MELK, FISK, SULFIT)
320,-

ENTRECÔTE AV STORFE
POTETPURE, GULROT, MORKELSAUS
(MELK, SULFIT)
200 GRAM 525,- 300 GRAM 650,-
280 DAGER TØRRMODNET FRA NYYYT 850,-

HVIT FISK
BLOMKÅL, VIN JAUNE, POTET
(MELK, FISK, SULFIT)
485,-



DESSERT

SJOKOLADE FONDANT
GRILLA VANILLA ICE ICE BABY
(MELK, EGG, HAVRE, HVETE)
195,-

KRYDDERKAKE OG PEPPERKAKEIS
CURD OG KARAMELL
(MANDEL, MELK, HVETE, EGG)
185,-

IS & SORBET
KRUMKAKE
(MELK, HAVRE, HVETE, EGG)
165,-

ÅPNE SMØRBRØD TIL LUNSJ

STORE DIGGE BLINGSER
MED DE BESTE LOKALE SESONGBASERTE RÅVARENE

ALLE SMØRBRØDENE SERVERES MED SALAT FRA
TOPPE GÅRD & TOASTET SURDEIGSBRØD,
SANDWICHER KAN LAGES VEGETAR



PALLES PINNEKJØTT
BRUNET SMØR MAYO, KÅLROT OG CHIMICHURRI.
(GLUTEN, EGG, MELK, SULFIT)
NOK 275,-

HARALD FRA HAVET
RØKT TORSK ELLER SILD MED RØDBETER, POTET OG SENNEP
(MELK, SULFIT, SENNEP, EGG, GLUTEN)
NOK 275,-

HIHIHI



KIRILS NØTTESTEK
PESTO OG SYLTEDE GRØNNSAKER.
(GLUTEN, SULFIT, NØTTER, MELK)
NOK 275,-

DINGSØYRS TARTAR
RØDBETER OG STEINSOPP MAYO.
(GLUTEN, EGG, SULFIT)
KIIN PÅ LØYROM? SPØR EN AV DE VOKSNE!
NOK 295,-

LUNSJRETTER

BARK BURGER
RØKT PROVELONE,BACON MARMELADE,
SYLTET CHILI
(HVETE, MELK, SULFIT, EGG)
NOK 275,-

LAMMEBURGER
COLESLAW,TYTTEBÆR
(MELK, GLUTEN, SULFIT, EGG)
NOK 275,-

KREMET SKALLDYRSUPPE
KRABBE & BLØTKOKT EGG
(LAKTOSE, EGG, GLUTEN, SKALLDYR)
245,-

BENDIKS BLÅSKJELL
FRIES MED STEINSOPPDIP
(EGG, BLØTDYR, SULFITT, MELK)
295,-

GUDD!



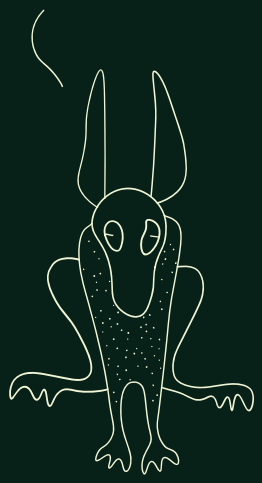
SNACKS

POTET FRIES
STEINSOPPDIPP
(EGG)
95,-

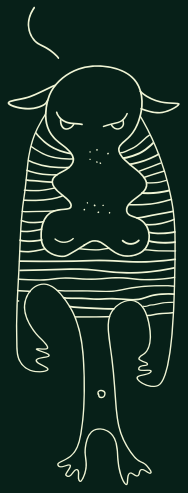
NOM NOM NOM



CHOMP
CHOMP
CHOMP



KEM F*** E BIRGER?



SPESIALBURGER

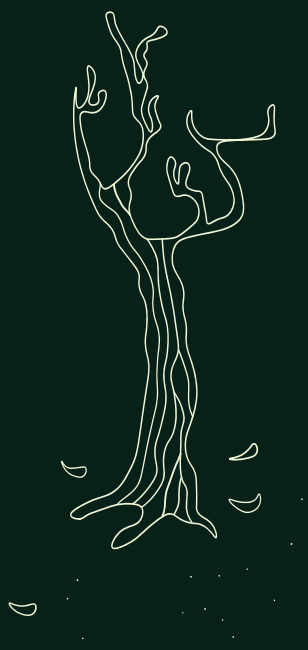
BURGER MED BIRGER

KJØTT FRA NORDRE SOLEND GÅRD
RØKT PROVOLONE, BACON MARMELADE
DRESSING A LA BARK
SYLTET GRØNN CHILI
(MELK, EGG, HVETE, SULFITT)

235,- MED FRIES 275,-

MENY MED ØL 350,-

20% STUDENTRABATT (KUN MAT)



LAMMEBURGER

LAMMEKJØTT FRA NSG, RØKT PROVOLONE,
COLESLAW, TYTTEBÆR
(MELK, HVETE, SULFIT, EGG)

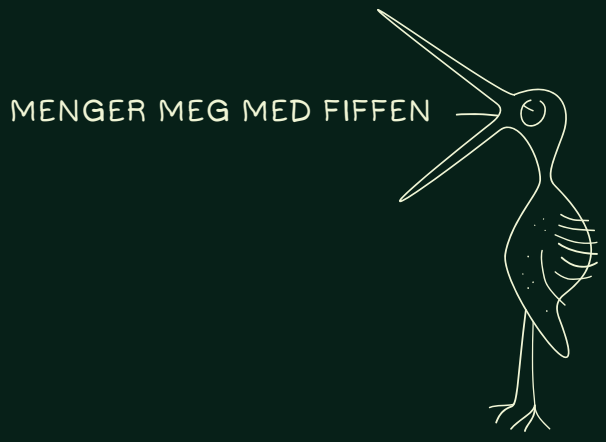
235,- MED FRIES 275,-

MENY MED ØL 350,-

20% STUDENTRABATT (KUN MAT)

KIIIIN PÅ LAMMEBURGER!?





SELSKAPSMENY TIL ALLE OVER 10 PAX

5 RETTER

CHEVICE AV KVEITE
LECHE DE TIGRE, ESTRAGON & SALAT

SVINEKNOKE
GRØNN CHILLI, KÅL & FERSKOST

BAKT HVIT FISK
BLÅSKJELL SMØRSAUS, PRIMØRER & ASPARGES

ANDEBRYST FRA HOLTE GÅRD
RØDBET, KÅL & ANDEGLACE

RABARBRA & JORDBÆR
RABARBRA KOMPOTT, JORDBÆR SORBET & OSTEKREM

1.250,-





3 RETTER

CHEVICE AV KVEITE
LECHE DE TIGRE, ESTRAGON & SALAT

ANDEBRYST FRA HOLTE GÅRD
RØDBET, KÅL & ANDEGLACE

RABARBRA & JORDBÆR
RABARBRA KOMPOTT, JORDBÆR SORBET & OSTEKREM

850,-

BARK SPECIAL



WHOLE ROASTED TURBOT

POTATO ALIGOT, CABBAGE, SALAD,
VIN JAUNE SAUCE
(MILK, SULPHITES)

650,- PER PERSON
(MINIMUM 2 PEOPLE)



FULL PACKAGE

OUR TAKE ON FIVE COURSES FOR THE WHOLE TABLE

A MIX OF MEAT, FISH & VEGETARIAN DISHES
PLEASE TELL US ABOUT ALLERGIES OR PREFERENCES
(WE CAN'T ADAPT EVERY DISH, BUT WE'LL TRY)

1.195,- PER PERSON

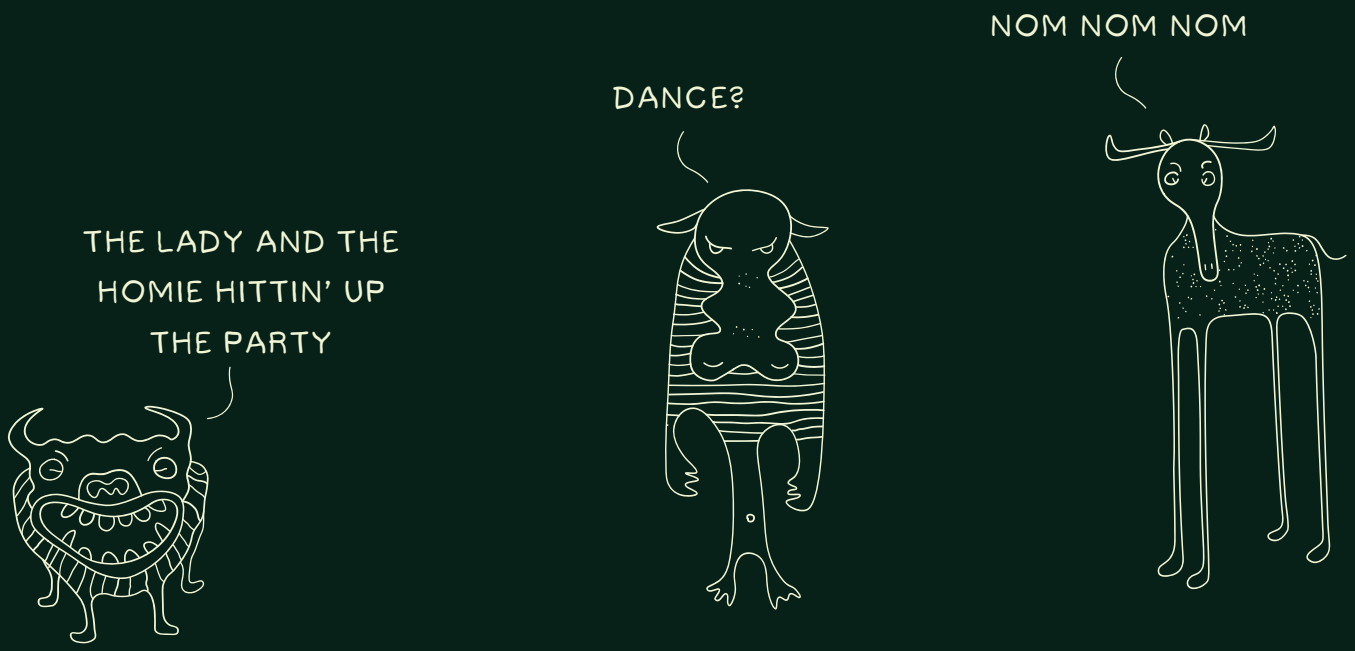
DRINKS PAIRING 805,-

SPECIAL OCCASION OR JUST CRAVING THE BEST OF THE BEST?

JAZZ IT UP WITH AN EXTRA TREAT!

+450,- PER PERSON PÅ FOOD MENU

+450,- PER PERSON PÅ DRINKS PAIRING



SNACKS

NORWEGIAN CHEESE & CURED MEATS
COMPOTE & SOURDOUGH TOAST
(MILK, WHEAT, RYE & SESAME)
450,-

CROUSTADE & TARTARE
BEEF TARTARE &
BAERII CAVIAR
(WHEAT, EGG, FISH)
235,-

FRIES
PORCINI DIP
(EGG, SULPHITES)
95,-

RICH WOMAN'S FRIES
VENDACE ROE & CRÈME FRAÎCHE
(MILK, FISH)
225,-

HOMEMADE SPICED BREAD
WHIPPED BUTTER & SPREAD
(WHEAT, RYE, MILK, SESAME)
95,-

FEELING FANCY?
ADD 5 G CAVIAR
155,-



STARTERS

LANGOUSTINES / SCALLOPS
ALDE SVANS & BLUEBERRY
(EGG, MILK, SULPHITES,
CRUSTACEANS/MOLLUSCS)
285,-

BEER-BRAISED BEEF CHEEK
CELERY & JUS
(SULPHITES, MILK)
255,-

NUT ROAST TERRINE
UMAMI BROTH
(MILK, OATS, SULPHITES, WALNUTS,
ALMONDS, HAZELNUTS)
255,-

MAINS

CURED LAMB RIBS
MASHED RUTABAGA, VOSS SAUSAGE,
POTATO
(MILK, SULPHITES)
850,-

GRILLED JERUSALEM ARTICHOKE
CELERIAC, CHIMICHURRI, MOREL SAUCE
(MILK, SULPHITES)
320,-

BEEF ENTRECÔTE
POTATO PURÉE, CARROT, MOREL SAUCE
(MILK, SULPHITES)
200 GRAM 525,- 300 GRAM 650,-
280-DAY DRY-AGED FROM NYYYT 850,-

WHITE FISH
CAULIFLOWER, VIN JAUNE, POTATO
(MILK, FISH, SULPHITES)
485,-



DESSERT

CHOCOLATE FONDANT
GRILLED VANILLA ICE ICE BABY
(MILK, EGG, OATS, WHEAT)
195,-

SPICE CAKE & GINGERBREAD ICE CREAM
CURD & CARAMEL
(ALMONDS, MILK, WHEAT, EGG)
185,-

ICE CREAM & SORBET
WAFER COOKIE
(MILK, OATS, WHEAT, EGG)
165,-

OPEN SANDWICHES FOR LUNCH

BIG, DELICIOUS SANDWICHES
WITH THE BEST LOCAL, SEASONAL INGREDIENTS

ALL OPEN SANDWICHES COME WITH SALAD FROM
TOPPE FARM & TOASTED SOURDOUGH,
SANDWICHES CAN BE MADE VEGETARIAN



PALLE'S CURED LAMB RIBS
BROWN BUTTER MAYO, RUTABAGA & CHIMICHURRI.
(GLUTEN, EGG, MILK, SULPHITES)
NOK 275,-

HARALD FROM THE SEA
SMOKED COD OR HERRING WITH BEETROOT, POTATO & MUSTARD
(MILK, SULPHITES, MUSTARD, EGG, GLUTEN)
NOK 275,-



KIRIL'S NUT ROAST
PESTO & PICKLED VEGETABLES.
(GLUTEN, SULPHITES, NUTS, MILK)
NOK 275,-

DINGSØYR'S TARTARE
BEETROOT & PORCINI MAYO.
(GLUTEN, EGG, SULPHITES)
WANT VENDACE ROE? ASK ONE OF THE GROWN-UPS!
NOK 295,-

LUNCH DISHES

BARK BURGER
SMOKED PROVOLONE, BACON JAM,
PICKLED CHILLI
(WHEAT, MILK, SULPHITES, EGG)
NOK 275,-

LAMB BURGER
COLESLAW, LINGONBERRIES
(MILK, GLUTEN, SULPHITES, EGG)
NOK 275,-

CREAMY SHELLFISH SOUP
CRAB & SOFT-BOILED EGG
(LACTOSE, EGG, GLUTEN, CRUSTACEANS)
245,-

BENDIK'S MUSSELS
FRIES WITH PORCINI DIP
(EGG, MOLLUSCS, SULPHITES, MILK)
295,-

SNACKS



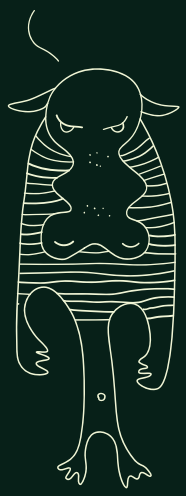
FRIES
PORCINI DIP
(EGG)
95,-



CHOMP
CHOMP
CHOMP



WHO THE F*** IS BIRGER?



SPECIAL BURGER

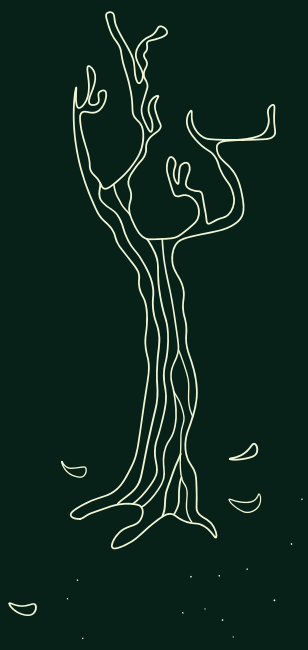
BURGER WITH BIRGER

MEAT FROM NORDRE SOLEND FARM
SMOKED PROVOLONE, BACON JAM
BARK-STYLE DRESSING
PICKLED GREEN CHILLI
(MILK, EGG, WHEAT, SULPHITES)

235,- WITH FRIES 275,-

BEER COMBO 350,-

20% STUDENT DISCOUNT (FOOD ONLY)



LAMB BURGER

LAMB FROM NSG, SMOKED PROVOLONE,
COLESLAW, LINGONBERRIES
(MILK, WHEAT, SULPHITES, EGG)

235,- WITH FRIES 275,-

BEER COMBO 350,-

20% STUDENT DISCOUNT (FOOD ONLY)

CRAAAVING A LAMB BURGER!?



MIXING WITH THE ELITE



GROUP MENU FOR PARTIES OVER 10

5 COURSES

HALIBUT CEVICHE
LECHE DE TIGRE, TARRAGON & SALAD

PORK KNUCKLE
GREEN CHILLI, CABBAGE & FRESH CHEESE

BAKED WHITE FISH
MUSSEL BUTTER SAUCE, BABY VEGETABLES & ASPARAGUS

DUCK BREAST FROM HOLTE FARM
BEETROOT, CABBAGE & DUCK JUS

RHUBARB & STRAWBERRY
RHUBARB COMPOTE, STRAWBERRY SORBET & CREAM CHEESE

1.250,-

EAT CHEEK
WITH THE CREW





3 COURSES

HALIBUT CEVICHE
LECHE DE TIGRE, TARRAGON & SALAD

DUCK BREAST FROM HOLTE FARM
BEETROOT, CABBAGE & DUCK JUS

RHUBARB & STRAWBERRY
RHUBARB COMPOTE, STRAWBERRY SORBET & CREAM CHEESE

850,-