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*BARK is a tribute to nature. A salute to the intense and flavorful experiences it gives us.  
Hearty and honest food prepared with passion and a personal touch.  
Everything we serve has been carefully selected for premium quality and sustainability.*

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## BITES & SNACKS

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**SMOKED ALMONDS** *dusted with salt & hay ash*  
40,-

**POPPED PORK RIND** *with estragon mayo*  
40,-

**CRISP BREAD** *with whipped cultured cow & goat butter*  
45,-

**AIR DRIED TOLLARPITANO SALAMI** *from Skåne*  
*- served with olives*  
50,-

## STARTERS

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**CHARRED POINTED CABBAGE** *with potato crisp,  
puré of brown butter, pickled onion & anchovies*  
95,-

**BROTH OF GREEN LEAFS** *with a soft boiled organic  
egg, hay ash & smoked cream cheese*  
95,-

**DANISH NEW POTATOES** *with sauce, dill, chives &  
trout roe*  
95,-

**BEEF TARTAR** *with an emulsion of smoked fat & soy.  
Served with fresh herbs, black cabbage & crispy bread*  
110,-

**WHITEFISH ROE** *with cucumber, apple, horseradish,  
dill & cold vinegar cream*  
125,-

*All prices are in Danish kroner and including tax*

# SALAD

Prime salad, cherry tomatoes, fresh herbs, butter fried bread, grated cheese & skyr dressing. Served with lightly smoked salmon from the Faroe Islands.

125,-

# MAIN

## GRILLED

### ENTRECOTE

with home made mushroom soy & mustard herbs (300 g)

265,-

## FRIED

### PIKE-PERCH

with vinegar bacon, dill, radises & brown butter

230,-

## CHARCOLE GRILLED

### CHICKEN BREAST

from Hopballe Mølle farm with thyme, rosemary & duck fat

210,-

## PANCAKE

with Jerusalem artichokes baked in the fire, chantrells, crispy onion & cress

185,-

# BARK BURGERS

Our burgers are cooked over open fire in our charcoal oven and is served in a toasted potato bun with smoked mayo & home made pickles.

The meat comes from our own cattle in northern Jutland.

Please try our side orders for your burger.

All BARK burgers are available with crispy organic chicken +25,-

## KIMCHI

Home made kimchi from Danish Nappa cabbage with coriander & roasted sesame dressing 130,-

## BACON

Crispy bacon, "Mustchup", bacon chutney & cheese 130,-

## ONION

Browned onion crème, spring onions, crispy onion rings & black garlic butter 130,-

## SPICY

Home made fermented chili sauce, jalapeño, mayo & cheese 130,-

## GREEN (VEG)

Crispy lentil burger, grilled pointed cabbage, egg & Vesterhavs cheese 130,-

## ON THE SIDE

FRENCH FRIES 30,-

MIXED SALAD 25,-

WARM VEGETABLES 25,-

SWEET POTATO FRIES 30,-

DANISH POTATOES WITH BUTTER 30,-

CRISPY ONION RINGS 30,-

CORIANDER & ROASTED SESAME DRESSING 15,-

SMOKED MAYO 15,-

JALAPEÑO MAYO 15,-

BLACK GARLIC BUTTER 15,-

BBQ SAUCE 15,-

BEARNAISE 15,-

BROWNE ONION CREME 15,-

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# DESSERTS

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**SALTY HEATHER HONEY ICE CREAM** with fresh strawberries & caramelized rye 75,-

**SUGAR BAKED RHUBARBS** with lightly smoked meringue, whipped cream & matcha tea 75,-

**VANILLA ICE CREAM SANDWICH** with toasted nuts, brown sugar & chocolate dip 75,-

**CHEESE** with compote & crisp 95,-

# COFFEE DRINKS

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**IRISH COFFEE** – Irish whisky, sugar, coffee & whipped cream  
95,-

**FRENCH COFFEE** – Cognac, sugar, coffee & whipped cream  
95,-

**CUBA COFFEE** – Dark rum, crème de Cacao, sugar, coffee & whipped cream  
95,-

**MOUNTAIN LATTE** – Bloom Mountain, espresso & milk  
95,-

**HOT FLAT WHITE** – XO Café dark Cacao, vodka, espresso & milk  
95,-