



BARKORT

BAR LIST

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GIN & TONIC MENU

4 CL GIN

GREENALL'S 98 DKK
Lime, Addsome tonic

ELEPHANT 115 DKK
Ginger, lemon zest, Elderflower tonic

ELG 115 DKK
Carrot, Thomas Henry tonic

NAPUE 119 DKK
Cranberries, rosemary, Indian tonic

OPHIR 117 DKK
Ginger, chili, 1724 tonic

GERANIUM 120 DKK
Lemon zest, rosemary, Indian tonic

HENDRICKS 127 DKK
Cucumber, pepper, Thomas Henry tonic

ELDERFLOWER BUSS NO 509 145 DKK
Vanilla root, orange zest, Mediterranean tonic

GRAPEFRUIT BUSS NO 509 145 DKK
Cinnamon, anise, 1724 tonic

MONKEY 47 147 DKK
Thyme, grapefruit, Mediterranean tonic

TANQUERAY 10 147 DKK
Orange, lime, elderflower tonic

GIN MARE 185 DKK
Rosemary, olive, 1724 tonic

FERDINAND'S 185 DKK
Quince, lavender bitter, Syndrome velvet tonic

COCKTAILS

BARK BREEZE	125 DKK
<i>Rum 1919, Triple sec, passion fruit pure, sugar syrup, fresh orange juice</i>	
GROOVY MONKEY	135 DKK
<i>Monkey 47 gin, Ginever, lemon thyme syrup, lemon grass pure, lemon juice</i>	
4 SEASONS	135 DKK
<i>Xante liqueur, Bloom gin, apple pure, elderflower syrup, ginger beer</i>	
BERRYLICIOUS	125 DKK
<i>Infused rum with raspberry, St. Germain liqueur, strawberry pure, lime juice</i>	
PASSION	115 DKK
<i>Russian Standard vodka, passion fruit pure, lime juice, liquorice syrup</i>	
OPHIR BLOODY MARY	105 DKK
<i>Ophir gin, tomato juice, lemon juice, Worchester sauce, Tabasco, pepper, celery salt</i>	
PLANTATION FASHIONED	135 DKK
<i>Plantation 20 year rum, exotic bitter, sugar syrup</i>	
ESPRESSO MARTINI	115 DKK
<i>Russian Standard Vodka, Patron XO Cafe, espresso, sugar syrup</i>	
THE NORTH	105 DKK
<i>Linie aquavit, Drambuie, lavender syrup, lemon juice, apple juice</i>	
LATE NIGHTS	135 DKK
<i>Baileys, Cointreau liqueur, Patron chili chocolate liqueur, cinnamon syrup, cream, milk</i>	

BEER / SOFTDRINKS

FADØL / DRAFT BEER

0.33L / 0.5L

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ROYAL PILSNER ØKO

45 / 60 DKK

ROYAL CLASSIC ØKO

50 / 65 DKK

HEINEKEN

50 / 65 DKK

NEWCASTLE

60 / 75 DKK

EDELWEISS HEFETRÛB

60 / 75 DKK

SCHIØTZ GYLDEN IPA

60 / 75 DKK

FLASKEØL / BOTTLED BEER

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ROYAL FREE

46 DKK

ROYAL PILSNER ØKO

46 DKK

ROYAL CLASSIC ØKO

46 DKK

HEINEKEN

55 DKK

SOL

65 DKK

HAPPY JOE, CLOUDY APPLE, ORGANIC CIDER

65 DKK

MICRO BRYGGERI / MICROBRYGGERI

BARK ØL	89 DKK
BRYGGENS BLOND	89 DKK
SUNDBY STOUT	89 DKK
SCHIØTZ BOHEMIAN PILSNER	89 DKK
SCHIØTZ BELGISK IPA	89 DKK
SCHIØTZ MØRK MUMME	89 DKK

SODAVAND / SOFT DRINKS

PEPSI / PEPSI MAX	35 DKK
NICOLINE ORANGE	35 DKK
7UP	35 DKK
FAXE KONDI	35 DKK
MIRINDA LEMON	35 DKK
JUICES	35 DKK
ADDSOME TONIC	38 DKK
ADDSOME LEMON	38 DKK
ADDSOME GINGER ALE	38 DKK
FEVER TREE GINGER BEER	45 DKK

VAND / WATER

EGEKILDE CITRUS	45DKK
ISKILDE 0,33L - STILL / SPARKLING	45 DKK
ISKILDE 0.7L - STILL / SPARKLING	59 DKK

BUBBLES

CHAMPAGNE / BUBBLES

GLASS /BOTTLE

NV, CAPRICE DE LUNE, SPARKLING ROSÉ	<i>65 / 395 DKK</i>
NV, SORELLE BRONCA, PROSECCO DI VALDOBBIADENE, ITALY	<i>85 / 425 DKK</i>
NV, NICOLAS FEUILLATTE, BRUT, RÉSERVE	<i>115 / 595 DKK</i>
NV, NICOLAS FEUILLATTE, BRUT, ROSÉ	<i>825 DKK</i>
NV, BRUT IMPERIAL, MOËT & CHANDON	<i>785 DKK</i>
NV, BLANC DE BLANCS, RUINART	<i>975 DKK</i>
2009 DOM PERIGNON, MOËT & CHANDON	<i>2650 DKK</i>

WINE

HVIDVIN / WHITE WINE

GLASS /BOTTLE

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**2016 PURATO, CATARRATTO, PINOT GRIGIO, SICILLY, BIO
& ORG**

65 / 265 DKK

**2016 CATANGA, AIRÉN/SAUVIGNON BLANC, CASTILLA
SPAIN, ORGANIC**

75 / 325 DKK

**2016 POUILLY-FUMÉ, SAUVIGNON BLANC, DOMAINE DES
FINES**

125 / 485 DKK

2014 BIBO RUNGE, RIESLING, HALBTROCKEN

95 / 425 DKK

**2014 STIMSON ESTATE, CHARDONNAY, WASHINGTON
STATE, SUS**

85 / 375 DKK

RØDVIN / RED WINE

GLASS / BOTTLE

2016 PURATO, NERO D'AVOLA, SICILY, ORGANIC

65 / 285 DKK

2015 CATANGA, TEMPRANILLO, SPAIN, ORGANIC

75 / 325 DKK

2014 RASTEAU, M. CHAPOUTIER, RHÔNE

110 / 465 DKK

2015 BARBERA D'ALBA, ABBONA, RINALDI, ITALY

95 / 385 DKK

2014 BRAZIN OLD WINE, ZINDFANDEL, LODI, USA, SUS

120 / 485 DKK

**2014 CHATEAU STE. MICHELLE, INDIAN WELLS,
CABERNET S., SUS**

135 / 645 DKK

2015 SHERWOOD, STRATUM, PINOT NOIR, NZ, SUS

125 / 485 DKK

2016 FINCA SOPHENIA, MALBEC RESERVE, TUPUNGATO

125 / 525 DKK

MOCKTAILS

ALKOHOLFRI / NON ALCOHOLIC

ELDERFLOWER LEMONADE

Elderflower syrup, lemon, lime, orange, sparkling water 75 DKK

PASSION COLADA

Passion pure, coconut syrup, pineapple juice, cream 85 DKK

MOJITO VIRGIN

Lime, mint, sugar syrup, sparkling water 85 DKK

SPIRITS

WHISKY 3 CL

DALMORE 12Y.O - SCOTCH SINGLE MALT	<i>74 DKK</i>
TAMNAVULIN - SCOTCH SINGLE MALT	<i>81 DKK</i>
JURA 10 Y.O - SCOTCH SINGLE MALT	<i>77 DKK</i>
JURA 16 Y.O. - SCOTCH SINGLE MALT	<i>137 DKK</i>
DEANSTON ORGANIC - SINGLE MALT HIGHLAND - SCOTCH	<i>148 DKK</i>
WHYTE & MACAY - BLENDED SCOTCH	<i>56 DKK</i>
BLACK BOTTLE - BLENDED SCOTCH	<i>69 DKK</i>
SHACKLETON - BLENDED SCOTCH	<i>102 DKK</i>
THE IRISHMAN - IRISH	<i>56 DKK</i>
WRITERS TEARS - IRISH	<i>63 DKK</i>
BUNNAHABHAIN 12Y.O - ISLAY SINGLE MALT	<i>87 DKK</i>
BUNNAHABHAIN TOITEACH - ISLAY SINGLE MALT	<i>96 DKK</i>
EVAN WILLIAMS - BOURBON	<i>56 DKK</i>
EVAN W. 1783 - BOURBON	<i>63 DKK</i>
FOUR ROSES - BOURBON	<i>56 DKK</i>
MAKER'S MARK - BOURBON	<i>63 DKK</i>
KNOB CREEK - BOURBON	<i>125 DKK</i>
RITTENHOUSE - RYE	<i>63 DKK</i>

GIN 3 CL

GREENALL'S	56 DKK
JUNIPER GREEN ORGANIC	59 DKK
OPIHR	72 DKK
ELG GIN	73 DKK
ELEPHANT GIN	73 DKK
BLOOM	77 DKK
NAPUE GIN	79 DKK
GERANIUM	81 DKK
HENDRICK'S	98 DKK
THOMAS DAKIN	99 DKK
LONDON DRY NO. 3	107 DKK
TANQUERAY NO.10	110 DKK
MONKEY 47	116 DKK
GRAPEFRUIT BUSS NO 509	116 DKK
PINK GRAPEFRUIT BUSS NO 509	116 DKK
ELDERFLOWER BUSS NO 509	116 DKK
GIN MARE	129 DKK
BERKELEY SQUARE	139 DKK
FERDINAND'S	148 DKK

VODKA 3 CL

RUSSIAN Standard Original	56 DKK
RUSSIAN Standard Platinum	62 DKK
RUSSIAN Standard Imperia	77 DKK

ROM / RUM 3 CL

RESERVA WHITE RUM	56 DKK
ANGOSTURA 5 YEAR	69 DKK
ANGOSTURA 7 YEAR	74 DKK
ANGOSTURA 1919	81 DKK
ANGOSTURA 1824	93 DKK
ANGOSTURA NO.1	148 DKK
PYRAT XO RESERVE	102 DKK
DIPLOMATICO RESERVE RUM	102 DKK
RON ZACAPA 23	138 DKK
PLANTATION 20 YEAR	146 DKK

TEQUILA 3 CL

PATRÓN SILVER TEQUILA	90 DKK
PATRÓN ANEJO	106 DKK
PATRÓN XO CAFÉ	54 DKK
PATRÓN XO INCENDIO	79 DKK

COGNAC 3 CL

H BY HINE	56 DKK
MONNET VS	69 DKK
HINE HOMAGE "early landed"	152 DKK
HINE ANTIQUE X.O. Premier cru	192 DKK

AVEC 3 CL

CAMPARI	<i>56 DKK</i>
AMARETTO DISARONNO	<i>56 DKK</i>
FRANGELICO	<i>56 DKK</i>
SOUTHERN COMFORT	<i>56 DKK</i>
XANTÉ	<i>56 DKK</i>
DRAMBUIE	<i>56 DKK</i>
COINTREAU	<i>56 DKK</i>
GRAND MARNIER	<i>56 DKK</i>
SAMBUCA	<i>56 DKK</i>
GAMMEL DANSK	<i>56 DKK</i>
FERNET - BRANCA	<i>56 DKK</i>
JAEGERMEISTER	<i>56 DKK</i>
BAILEYS	<i>56 DKK</i>
KAHLUA	<i>56 DKK</i>
GRAPPA TOMASSI	<i>56 DKK</i>
EAU DE VIE – POIRE WILLIAM	<i>56 DKK</i>

COFFEE

KAFFEDRIKKE / COFFEE DRINKS

IRISH COFFEE

Irish whisky, brown sugar, coffee & whipped cream

95 DKK

FRENCH COFFEE

Cognac, brown sugar, coffee & whipped cream

95 DKK

CUBA COFFEE

Dark rum, crème de Cacao, brown sugar, coffee & whipped cream

95 DKK

VARME DRIKKE / HOT DRINKS

ESPRESSO

30 DKK

ESPRESSO MACCHIATO

40 DKK

DOUBLE ESPRESSO

40 DKK

AMERICANO

35 DKK

LATTE / CAPPUCINO

45 DKK

LATTE / CAPPUCINO (double shot)

55 DKK

CORTADO

45 DKK

HOT CHOCOLATE

55 DKK

TEA SELECTIONS

35 DKK

TEA POT

70 DKK

BITES & SNACKS

SMOKED ALMONDS *dusted with salt & burnt hay* 40 DKK

CRISP BREAD *with smoked fresh cheese butter* 40 DKK

AIR DRIED TOLLARPITANO SALAMI *from Scania with olives*
50 DKK

CROQUETTES *of Swedish pork served with tarragon mayo* 45 DKK

CRISPY CHILI CHEESE *of Vesterhavs cheese, cheddar & skyr dip*
45 DKK

BARK BURGERS

DANISH *Slow roasted neck of pork with plum glaze, raw marinated red cabbage, salted cucumber, mustard mayo & crispy pork cracklings*
130 DKK

BACON *Crispy bacon, "Mustchup", bacon chutney & cheese*

ONION *Browned onion crème, spring onions, crispy onion rings & black garlic butter* 130 DKK

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

GREEN (VEG) *Crispy lentil burger, grilled pointed cabbage, egg & Vesterhavs cheese* 130 DKK

'Please try our side orders for your burger. See next page.

SIDES

<i>FRENCH FRIES</i>	<i>30 DKK</i>	<i>SWEET POTATO FRIES</i>	<i>30 DKK</i>
<i>CRISPY ONION RINGS</i>	<i>30 DKK</i>		
<i>GRILLED CRUSHED POTATOES</i>		<i>WITH BROWN BUTTER</i>	<i>30 DKK</i>

VEGETABLES

<i>MIXED SALAD</i>	<i>25 DKK</i>	<i>WARM VEGETABLES</i>	<i>15 DKK</i>
<i>PICKLES</i>	<i>15 DKK</i>		

DRESSING

<i>SMOKED MAYO</i>	<i>15 DKK</i>	<i>JALAPEÑO MAYO</i>	<i>15 DKK</i>
<i>MUSTARD MAYO</i>	<i>15 DKK</i>	<i>BBQ SAUCE</i>	<i>15 DKK</i>
<i>TARRAGON MAYO</i>	<i>15 DKK</i>	<i>MUSTCHUP</i>	<i>15 DKK</i>
<i>BLACK GARLIC MAYO</i>	<i>15 DKK</i>	<i>BROWNEED ONION CREAM</i>	<i>15 DKK</i>

All BARK burgers are available with crispy chicken +25 DKK

Our burgers are cooked over open fire in our charcoal oven and is served in a toasted potato bun, smoked mayo & home-made pickles. The meat comes from our own cattle in northern Jutland.