



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.

BITES & SNACKS

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

CRISP BREAD *with smoked fresh cheese 40,-*

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

CROQUETTES *of Swedish pork served with tarragon mayo 45,-*

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

GLAZED PORK RIBS *with BBQ sauce & fresh herbs 45,-*

STARTERS

HEARTY CHICKEN BROTH *with caramelized onions, pumpkin & grilled cheesy bread 95,-*

FLAME GRILLED SALMON FROM THE FAROE ISLANDS *with herb salad, horseradish cream & roasted buckwheat 95,-*

STONE CRAB CLAW *with burned celeriac, fresh cheese & lemon 95,-*

TARTAR OF NORDJYSK BEEF *folded with course mustard, crunchy bread & fresh herbs 95,-*

HAY-SMOKED OYSTERS *with apple cider vinegar, shallots & chervil 40,- / per oyster*

SALAD

PRIME SALAD with cherry tomatoes, fresh herbs, butter fried bread, grated cheese & skyr dressing.
Served with lightly smoked salmon from the Faroe Islands 125,-

MAIN COURSES

GRILLED RIBEYE with smoked marrow butter 265,-

BRAISSED PORK from Henriksfält's farm with salted cauliflower and celery, glaze of apples, beer & brown butter 165,-

ROASTED GLAZED COD with grilled cabbage, Icelandic seaweed & raw sugar 165,-

CHICKEN CONFIT with crispy skin, mushrooms & grilled onions 165,-

PEARL BARLEY with pickled mushrooms, Jerusalem artichokes & Vesterhavs cheese 120,-

BARK BURGERS

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

The meat comes from our own cattle in northern Jutland.

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

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

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

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

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

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

ON THE SIDE

- FRENCH FRIES 30,-
- MIXED SALAD 25,-
- WARM VEGETABLES 25,-
- SWEET POTATO FRIES 30,-
- GRILLED POTATOES WITH BROWN BUTTER 30,-
- CRISPY ONION RINGS 30,-
- PICKLES 15,-
- CELERIAC BURNED IN THE FIRE 30,-
- BUTTER SAUCE 15,-
- MUSTARD MAYO 15,-
- SMOKED MAYO 15,-
- JALAPEÑO MAYO 15,-
- BLACK GARLIC MAYO 15,-
- BBQ SAUCE 15,-
- ONION CRÉME 15,-
- MUSTCHUP 15,-
- TARRAGON MAYO 15,-

DESSERTS

- PANCAKE SOUFFLÉ *with warm apple sauce & vanilla ice cream* 80,-
- VANILLA ICE CREAM SANDWICH *with roasted nuts, brown sugar & caramel sauce* 75,-
- WARM PLUM TART *with caramelized marzipan & sweet whipped bay leaf cream* 80,-
- CHEESE *with quince marmalade & crispy bread* 95,-

Ørestads Boulevard 114-118, DK-2300 Copenhagen S,
T: +45 8877 6685 W: restaurantbark.dk, Facebook: [facebook.com/restaurantbark](https://www.facebook.com/restaurantbark)

All prices are in Danish kroner and including tax and service charge