



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	40,-
CRISPBREAD <i>Served with lovage cream cheese</i>	40,-
ANGUS BEER SAUSAGE <i>From Skåne, served with grilled olives</i>	50,-
CHILI CHEESE <i>Made of North Sea cheese and cheddar with skyr-honey dip</i>	40,-
SWEET AND SPICY CHICKEN WINGS (6 PCS) <i>From Hopballemølle</i>	85,-
BARK CHARCUTERIE BOARD (MINIMUM 2 PERSONS) <i>Served with Skagen ham, Ventricina salami, "Gammel Knas" from Arla's "Unika" project, olives and cornichons</i>	195,-

STARTERS

CHEF´S SEASONAL VEGETABLE SOUP

Ask your waiter about today's selection

95,-



FLAME-GRILLED SALMON FROM ICELAND

Served with horseradish cream, herb salad, pickled onions, trout roe, rye bread crumble and leek ash

95,-

SMOKED CHICKEN RILETTE

Chicken from Hopballemlølle, served with fresh chervil, chervil-oil and fried capers

105,-

BEEF TARTARE

Served with capers, mustard, butter fried croutons and smoked mayo

95,-

GRILLED BEETS

Served with deep fried Danish goat cheese

85,-

SALAD

BARK SALAD

Served with cherry tomatoes, fresh herbs, butter fried croutons, grated North Sea cheese and skyr-mustard dressing

95,-



ADD THE FOLLOWING TO YOUR SALAD:



LIGHTLY SMOKED ICELANDIC SALMON

30,-

SMOKED CHICKEN BREAST

30,-

MAIN COURSES

GRILLED RIBEYE <i>From organic beef, served with herb butter</i>	265,-	
GRILLED FLANK STEAK <i>Served with baked shallots and watercress aioli</i>	215,-	
BRAISED NECK OF PORK <i>Served with a butternut squash, sautéed mushrooms and braising sauce</i>	175,-	
BBQ CHICKEN BREAST <i>Chicken from Hopballemølle, served with pointed cabbage</i>	175,-	
PAN FRIED COD <i>Served with garlic, chili, lemon, olive oil, fennel and white wine</i>	195,-	
CHEESE STEAK SANDWICH <i>Served with sourdough bread, caramelized onions, pickles and browned strips of beef with emmental cheese</i>	109,-	
TAGLIATELLE <i>Served with bell peppers, cherry tomatoes, basil and North Sea cheese</i>	155,-	
GRILLED CUTLET OF SALMON <i>Served with roasted crushed potatoes, steamed romanesco and a cold yoghurt-herb sauce</i>	205,-	

ON THE SIDE

DRESSINGS & SAUCES -Mayo -Smoked mayo -Jalapeño mayo -Ketchup -Red wine sauce -Bearnaise	15,-	
SIDES -French fries -Sweet potato fries -Crispy onion rings	30,-	
VEGGIES -Mixed salad -Sautéed vegetables	25,-	

BARK BURGERS

Our burgers are cooked over an open fire in our charcoal grill.

The burger is served in a brioche bun with lettuce, homemade pickles, smoked mayo & French fries.

BACON 165,-

Crispy bacon, "mustchup", bacon chutney and Pepper Jack cheese

SPICY 165,-

Homemade fermented chili sauce, jalapeño mayo and Pepper Jack cheese

CHEESE 165,-

Tomato, red onion, truffle mayo, with your choice of cheese:

-Matured cheddar cheese

-North Sea cheese

-Blue cheese

VEGAN 165,-

Pulled Oumph! (soy protein), spicy pumpkin compote and Portobello mushroom

ALL BARK BURGERS ARE AVAILABLE WITH CRISPY CHICKEN +25,-

DESSERTS

HOMEMADE NEW YORK CHEESECAKE 98,-

Served with sea buckthorn sauce

APPLE TRIFLE 95,-

Served with compote of Belle de Boskoop apples, homemade crumble and whipped vanilla sour cream

VANILLA ICE CREAM SANDWICH 75,-

Served with toasted nuts and caramelized chocolate sauce

CHEWY CHOCOLATE CAKE 95,-

Served with rosemary-caramel sauce, vanilla ice cream and smoked meringue

SELECTION OF UNIKA CHEESE 95,-

Served with pumpkin and apple marmalade and crispy bread

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