



BARK is a tribute to nature. A salute to the intense and tasteful 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

CROQUETTES *made with duck served with pickled blackcurrant mayo* 49,-

CHILI CHEESE *made of Vesterhavs cheese & cheddar with skyr / honey dip* 40,-

STARTERS

CHEFS SEASONAL VEGETABLE SOUP *ask your waiter* 95,-

FLAME GRILLED SALMON FROM FAROE ISLANDS *served with horseradish cream a small herb salad, pickled onion, salmon roe, rye bread crumble and leek ash* 95,-

SMOKED ROOSTER RILLETTE FROM "HOPBALLE MØLLE" *served with fresh chervil, chervil-oil and fried capers* 105,-



SALAD

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



MAIN COURSES

GRILLED RIBEYE from Nordjysk organic beef with herb butter 265,-

BRAISED NECK OF PORK from Henriksfält's farm, served with a butternut squash purée, baked shallots, sautéed mushrooms & braising sauce 175,-

PAN FRIED COD with garlic, chili, lemon, olive oil, fennel & White wine 195,-

CREAMY MUSHROOM TAGLIATELLE served with Vesterhavs cheese 155,-

GRILLED SALMON with grilled zucchini, asparagus potatoes & lavage pesto 205,-



GRILLED CHICKEN with warm & steamed vegetables marinated in oil vinegar & chopped herbs 185,-



Nordjysk Naturkød (Organic meat)

Nordjysk Naturkød produces authentic, original & ethically proper quality raw material based on animals that contribute to protecting the natural areas in Northern Jutland.

This concept has been developed and refined with balance & care for animals, nature & people.
From farm to fork for a tasty experience.

BARK BURGERS

Our burgers are cooked over an open fire in our charcoal grill. The burger is served in a toasted brioche bun with lettuce, home-made pickles & smoked mayo

The meat comes from our own free range cattle in northern Jutland.

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

PULLED PORK BURGER Braised in BARK beer with pork shoulder from "Henriksfålt's farm" served with chipotle mayo, spicy plum chutney & coleslaw & smoked mayo 130,-

BACON Crispy bacon, "mustchup", bacon, chutney & pepper jack cheese 130,-

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

CHEESE Tomato, red onion, truffle mayo – served with your choice of cheese Blue cheese – Vesterhavs cheese or matured Cheddar 130,-

VEGAN patty, spicy pumpkin compot, Portobello mushroom and vegan cheese 130,-

ON THE SIDE

SIDES

FRENCH FRIES 30,- SWEET POTATO FRIES 30,- CRISPY ONION RINGS 30,-

GRATINATED MASHED POTATOES WITH BACON 30,-

VEGGIES

MIXED SALAD 25,- PICKLES 15,-

SAUTÉED VEGETABLES 25,- WHOLE ROASTED CAULIFLOWER 25,-

DRESSING / SAUCE

SMOKED MAYO 15,- JALAPEÑO MAYO 15,- PICKLED BLACKCURRANT MAYO 15,-

MUSTCHUP 15,- WATERCRESS AIOLI 15,- RED WINE SAUCE 15,-

APPLE CIDER BBQ SAUCE 15,- HOME-MADE BÉARNAISE SAUCE 15,-

DESSERTS

APPLE TRIFFL <i>with Belle de Boscop apples served with home-made crumble and whipped vanilla sour crème</i>	95,-
VANILLA ICE CREAM SANDWICH <i>with roasted nuts, brown sugar & caramel sauce</i>	75,-
SELECTION OF UNIKA CHEESE <i>with pumpkin & apple marmalade & crispy bread</i>	95,-

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