

SHELLFISH

OYSTERS
ONION VINAIGRETTE, LEMON, TABASCO

BABY BOUDEUSE N.5.....	42
FINE DE CLAIRE DOUSSET N.3.....	38
LAUGIER SPÉCIALE N.2.....	48
ROYALE N.3.....	54
GRILLED OYSTER SPÉCIALE WITH JALAPEÑO BUTTER SAUCE.....	65



FOR ANY ALLERGIES PLEASE ASK OUR STAFF

A GLASS OF CHAMPAGNE WITH
YOUR OYSTERS?

DEUTZ BRUT CLASSIC
190KR/GLASS
1100KR/BOTTLE

OUR SHELLFISH IS SERVED WITH
GRILLED HOME MADE FOCACCIA

SHRIMPS
BOILED, LEMON, MAYONNAISE.....200 G/120

B.A.R.s SMOKED SHRIMPS
LEMON, MAYONNAISE.....200 G/120

LANGOUSTINE
BOILED, LEMON, MAYONNAISE..... 55/PCS

½ CRAB
BOILED, LEMON, MUSTARD SAUCE, DILL.....195

½ LOBSTER
BOILED, LEMON, MAYONNAISE..... 295

B.A.R.s SHELLFISH PLATEAU ROYAL
1 LOBSTER, 4 LANGOUSTINES,
300 G SHRIMPS, 300 G SMOKED SHRIMPS,
1 CRAB
1/2 690 1/1 1350

B.A.R.s SMALL SHELLFISH PLATEAU
1 LOBSTER, 4 LANGOUSTINES,
300 G SHRIMPS
1/2 445 1/1 870

SMALL COURSES

SWEDISH CAVIAR TOAST
CREMÉ FRAICHE, CHIVES, LEMON270

GRATINATED SCALLOPS
FENNEL, TARRAGON, WHITE WINE SAUCE..... 210

BUTTER-FRIED CHANTARELLES
CORN CREAM WITH VÅSTERBOTTEN CHEESE,
SAGE, LARD.....205

ROASTED ARTICHOKEs
BASIL EMULSION, FETA CHEESE,
SALT-ROASTED ALMONDS..... 190

B.A.R.s TOAST SKAGEN
HORSERADISH, DILL, LEMON225

CRISPY SHRIMPS
CHILI MAYONNAISE, MAPLE SYRUP,
CORIANDER..... 185

GRATINATED LANGOUSTINES
CAFÉ DE PARIS BUTTER, PARSLEY,
LEMON.....230

LEMON-CONFIT TUNA
TOMATO MOSAIC, TARRAGON MAYONNAISE,
SILVER ONION, CRISPY BREAD CRUMBLE 195

PIKE PERCH CEVICHE
LETche DE TIGRE, CRUSHED AVOCADO,
GRILLED PINEAPPLE, THAI BASIL.....205

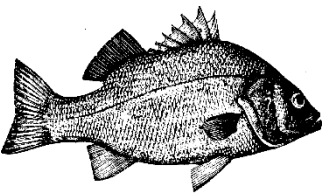
B.A.R.s TRIO OF SMALL PLATES
SHRIMPS & LANGOUSTINE, B.A.R.s TOAST
SKAGEN, MATJES HERRING & VÅSTERBOTTEN
CHEESE.....250

B.A.R.s TRIO OF SMALL PLATES
SHRIMPS & LANGOUSTINE
B.A.R.s TOAST SKAGEN
MATJES HERRING & VÅSTERBOTTEN CHEESE
250

SWEDISH “SNAPS” 5cl 125

GRILLED SPÉCIALE OYSTER WITH
JALAPEÑO BUTTER SAUCE
65

B.A.R.s BOUILLABAISSE
WITH A GLASS OF CHABLIS
495



OYSTER PLATEAU PRESTIGE
4 BABY BOUDEUSE, 4 FINES DOUSSET,
4 LAUGIER SPÉCIALE, 4 FINES ROYALE
1/2 345 1/1 680

MAIN COURSES

FROM THE GRILL

CHOOSE YOUR OWN FRESH FISH, SHELLFISH AND
MEAT FROM THE COUNTER AND THEN PICK ANY
SIDE ORDERS FROM THE LIST BELOW

YOU WILL FIND OUR GRILLED SELECTIONS
ON OUR SEPARATE BOARDS

B.A.R.s FISH- AND SHELLFISH
MIXED GRILL PLATTER
THREE DIFFERENT FISH, KING PRAWN,
SCALLOP, GRATINATED LANGOUSTINES
345

SIDE ORDERS.....48

- GRILLED POINTED CABBAGE, SAFFRON BUTTER,
ESPELETTE PEPPER
- TOMATO SALAD, SOUTHERN FRENCH HERB
DRESSING, SILVER ONION
- POTATOES, MILD GARLIC CRÈME, HERB CRISP
- FRENCH FRIES
- LETTUCE, RANCH DRESSING, CRISPY
CHICKEN SKIN
- SMASHED SESAME CUCUMBER, HOT HONEY,
CRISPY JALAPEÑO

SIDE ORDERS65

- AVOCADO SALAD, GRAPEFRUIT, TOMATO,
POMEGRANATE, CORIANDER
- RISOTTO, GRANA PADANO
- CORN RIBS, MOJO ROJO, MANCHEGO, ZHUG
- GRILLED BROCCOLI, SALTED LEMON, RICOTTA
- CHANTARELLE-GRATINATED BAKED POTATO,
MUSHROOMS, SALSA VERDE

SAUCES.....29

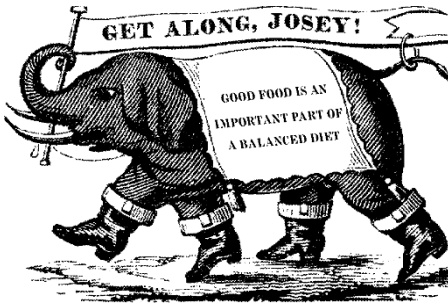
- BROWN BUTTER & HORSERADISH
- SAUCE BÉARNAISE
- B.A.R.s ROE SAUCE
- ROASTED CHILI MAYONNAISE
- JALAPEÑO BUTTER SAUCE
- SALSA CHILENA
- B.A.R.s LOBSTER SAUCE
- MOJO ROJO
- CAFÉ DE PARIS BUTTER
- TARTARE SAUCE

B.A.R.s RISOTTO
BUTTER-FRIED CHANTARELLES, SALTED LEMON,
GRANA PADANO, HERB CRIPS..... 245

B.A.R.s BOUILLABAISSE
FISH & SHELLFISH, SHELLFISH BOUILLON,
CRUTONS, GARLIC MAYONNAISE.....350

B.A.R.s FISH N’ CHIPS
FRENCH FRIES, TARTAR SAUCE, MALT VINEGAR,
LEMON240

B.A.R.s MOULES FRITES
COMMON MUSSELS, PARSLEY, WHITE WINE,
FRENCH FRIES, MAYONNAISE 250



SWEETS

BAKED CHOCOLATE CREAM
CHERRIES, BROWN BUTTER,
COFFEE ICE CREAM 145

B.A.R.s RASPBERRY DESSERT
RASPBERRIES, VANILLA ICE CREAM,
RASPBERRY SORBET, WHIPPED CREAM,
MERINGUE..... 150

LEMON POSSET
STIRRED RAW BLUEBERRIES,
BLUEBERRY ICE, SHISO 145

CHOCOLATE MOUSSE COUPE
DULCE DE LECHE, SEA SALT, OLIVE OIL 105

CRÈME BRÛLÉE110

CHOCOLATE BALL.....45

CHOCOLATE PRALINE..... 30

B.A.R.s ICE CREAM & SORBET
VANILLA ICE CREAM / COFFEE ICE CREAM /
RASPBERRY SORBET..... 65

FOR THE ICE CREAM
WARM CHOCOLATE SAUCE..... 25

LUNCH
WEDNESDAY TO FRIDAY
FROM 11:30.
WELCOME!

