

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	
GRATINATED FINE DE CLAIRE OYSTERS	
WITH CAFÉ DE PARIS BUTTER	
65	



OYSTERS
ARE A HIGH-RISK
FOOD THAT MAY
CAUSE VIRAL
INFECTION

FOR ANY ALLERGIES PLEASE ASK OUR STAFF

A GLASS OF CHAMPAGNE WITH
YOUR OYSTERS?

NV DEUTZ BRUT CLASSIC
190 SEK /PER GLASS
1100 SEK / BOTTLE

OUR SHELLFISH IS SERVED WITH
GRILLED HOMEMADE FOCACCIA

SHRIMPS	
BOILED, LEMON, MAYONNAISE.....	
200 G/175	
B.A.R.s SMOKED SHRIMPS	
LEMON, MAYONNAISE	
200 G/150	
LANGOUSTINE	
BOILED, LEMON, MAYONNAISE.....	
55/PCS	
½ CRAB	
BOILED, LEMON, MUSTARD SAUCE.....	
195	
½ LOBSTER	
BOILED, LEMON, MAYONNAISE.....	
325	

B.A.R.s SHELLFISH PLATEAU ROYAL
1 LOBSTER, 4 LANGOUSTINES,
300 G SHRIMPS, 300 G SMOKED SHRIMPS,
1 CRAB
1/2 825 1/1 1650

B.A.R.s SMALL SHELLFISH PLATEAU
1 LOBSTER, 4 LANGOUSTINES,
300 G SHRIMPS
1/2 525 1/1 1050

SMALL COURSES

SWEDISH CAVIAR	
JERUSALEM ARTICHOKE CREAM, CRISPY RYE	
BREAD, CRESS, LEMON.....	
285	
GRATINATED SCALLOPS	
FENNEL, TARRAGON, WHITE WINE SAUCE.....	
210	
‘NDUJA-SPICED ARANCINI	
MILD GARLIC CREAM, ITALIAN CHARCUTERIE,	
SAGE, SALTED LEMON.....	
180	

SALT-ROASTED CELERIAC	
TRUFFLE VINAIGRETTE, PICKLED CHANTERELLES,	
AGED CHEESE.....	
185	

B.A.R.s TOAST SKAGEN	
HORSERADISH, DILL, LEMON	
225	

WONTONS	
GAMBAS, CRISPY CHILI OIL,	
SPRING ONION, CORIANDER.....	
195	

GRATINATED LANGOUSTINES	
CAFÉ DE PARIS BUTTER, PARSLEY,	
LEMON.....	
295	

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

TUNA 65 °C	
FLAMED AVOCADO, CRISPY BREAD,	
CREAMY CHILI DRESSING, FRISÉE SALAD.....	
195	

PIKE-PERCH CRUDO	
GRILLED PINEAPPLE, SHISO LEAVES,	
CORIANDER DRESSING, JALAPEÑO.....	
215	

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

SWEDISH “SNAPS” 5CL 125

GRATINATED FINE DE CLAIRE OYSTERS
WITH CAFÉ DE PARIS BUTTER
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

CHEF'S CHOICE OF THREE DIFFERENT
KINDS OF FISH, KING PRAWN, SCALLOP,
GRATINATED LANGOUSTINES
345

SIDE ORDERS.....	50
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- GRILLED POINTED CABBAGE, SAFFRON BUTTER, ESPELETTE PEPPER
- TOMATO SALAD, FRENCH HERB DRESSING, SILVER ONION
- LUKEWARM POTATO SALAD, ARTICHOKE, RANCH DRESSING, OLIVES
- FRENCH FRIES
- CRISP SALAD, AGED CHEESE, GRILLED SALAD DRESSING

SIDE ORDERS	69
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- AVOCADO SALAD, GRAPEFRUIT, TOMATO, POMEGRANATE, CORIANDER
- RISOTTO, GRANA PADANO
- HERB-ROASTED CAULIFLOWER, SALSA ROMESCO
- GRILLED BROCCOLI, PESTO, STRACCIATELLA
- BAKED POTATO, MUSHROOMS, SALSA VERDE

SAUCES.....	35
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- 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
- CRISPY CHILI OIL
- CAFÉ DE PARIS BUTTER
- SALSA ROMESCO
- TARTARE SAUCE

B.A.R.s RISOTTO	
HERB-ROASTED ARTICHOKEs, PESTO,	
SALTED LEMON, GRANA PADANO.....	
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,	
LEMON	
240	

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



SWEETS

BAKED CHOCOLATE CREAM	
RAW-STIRRED RASPBERRIES, VANILLA ICE	
CREAM, BROWNED BUTTER,	
PISTACHIO	
145	

YUZU-COOKED PINEAPPLE	
PASSION FRUIT SORBET, COCONUT	
FOAM.....	
135	

MASCARPONE MOUSSE	
COFFEE ICE CREAM, CHOCOLATE CRISP,	
CHERRY.....	
140	

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

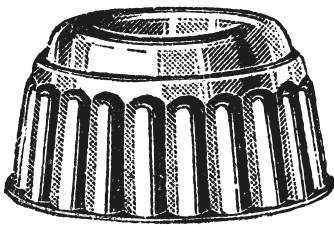
CRÈME BRÛLÉE	125
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CHOCOLATE BALL.....	45
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CHOCOLATE PRALINE.....	30
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B.A.R.s ICE CREAM & SORBET	
VANILLA ICE CREAM / COFFEE ICE CREAM /	
PASSION FRUIT SORBET	
65	

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



LUNCH
WEDNESDAY TO FRIDAY FROM 11:30
WELCOME!

